

Balance at the table





Slow Food®
Presidio

RAZZA
PIEMONTESE



LA GRANDA

La Granda

A story born from the earth

La Granda was founded in 1996 in Genola, in the province of Cuneo, as the first Slow Food Presidium dedicated to the Piemontese breed.

Our project enhances the **entire agri-food supply chain**, starting from soil quality and extending all the way to the final product. Even with the expansion of our processing facility, we have chosen to maintain an artisanal, tailor-made approach – from the handling of the animal to the preparation of the cuts—**respecting both the raw material and our heritage**.

We promote animal welfare and responsible nutrition, ensuring fair compensation for farmers and **delivering tangible benefits to the local community**.

For consumers, we guarantee quality, safety, and transparency through **traceability** systems and strict production standards.

A story of Well-being and Quality

Our **family-run farms** follow the cow-calf line of the Fassona Piemontese, an excellent breed that guarantees tender, lean and flavourful meat.

Supply chain control involves selected farms belonging to the "La Granda Quality Food" Consortium, which operates in compliance **with rigorous specifications at every stage of the animal's life**.

The entire system is certified and monitored by an independent third-party inspection body, **guaranteeing product quality and consumer trust**.

The Granda Piedmontese breed Slow Food Presidium

We work to ensure quality of the product of animal origin. We specialize in transformation of the Piedmontese breed cattle.

Traceability System La Granda Aut.Min. IT 215 ET
 Labeled Meats from the Institute North West Quality
 Organic Farming Authorization No.: CT 27
 Certified by Control Body authorized by The Ministry competent - ITALY
 Authorized from the Consortium of Protection
 Agriculture Symbiotic AS00010

National Zootechnical Quality System Piedmontese Fassone Breed
 National Quality System for Animal Welfare



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The Packaging

To maintain the organoleptic and nutritional qualities of our meats intact, we have chosen the VACUUM technique.

VACUUM PACKED, WHY?

By removing almost all the air from the package, the growth of bacteria and microorganisms is prevented. This guarantees the preservation of colors, flavors and aromas, as well as all the nutritional properties of the foods (vitamins, mineral salts, and antioxidants).

- maximum hygiene
- maximum shelf life of the product
- wide choice of portions

Furthermore, it is more environmentally friendly and helps us keep the final price lower.

SUSTAINABLE PACKAGING, WHY?

Adopting more sustainable and environmentally friendly packaging is a concrete action, a new step along a well-defined path that aims to achieve systemic harmony.



The Meats


 Slow Food®
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 LA GRANDA

All images are for illustrative purposes only.

ADULT BOVINE FOREQUARTER



Ugly 'n Tasty

The typical cut of Fassone, the ugly and good, is obtained from the forequarter and specifically from the neck.

Ideal for mixed boiled meats.



Chuck back rib

Part of the bovine neck (Royal heart).

Ideal for roasting / griddle / grill / pan.



Chuck Tenderloin

Front cut of cattle.

Ideal for roast or veal with tuna sauce.



Shoulder Blade

A front cut obtained from the shoulder muscles, it has a light marbling that makes it particularly tasty and gives it softness and flavour.

Ideal for mixed boiled meats / roasts.



All meats are from adult Piedmontese cattle (Slow Food Presidium) from La Granda | For information on available weights and processing, contact ordini@lagranda.it



Front shoulder clod

Front cut, very lean.

Excellent for steaks, escalopes, cutlets, stuffed chops and raw meat.



Front muscle

Muscle of the forelimb.

Ideal for traditional Piedmontese boiled meat, stew and minced meat for sauce.



Brisket

Front cut of cattle.

The best way to enjoy it: lean boiled meat, roasts or raw meat.



Top Brisket

Lean part of the brisket of which only the central part is used.

Ideal for preparing roast beef or knife-cut steak.



Scaramella «Flank»

Front cut of cattle.

Ideal for boiled meat.



Thin-thick Flank

Front cut of cattle.

Ideal for boiled meat.



Top Cut

Front cut of beef, widely used in Italian cuisine.

Excellent for cima alla genovese, stuffed pocket, meatloaf, stew, roast and minced for sauce.



Flank Steak

Premium cut from the belly of the bovine.

Perfect for grilling and slicing (sliced type) or for making beef fajitas for tacos.





Aletta

Front cut of cattle.

Ideal for roasting.



Sliced Wing

Premium front cut of beef.

Ready to quickly sear in a pan with a knob of butter and scallop.

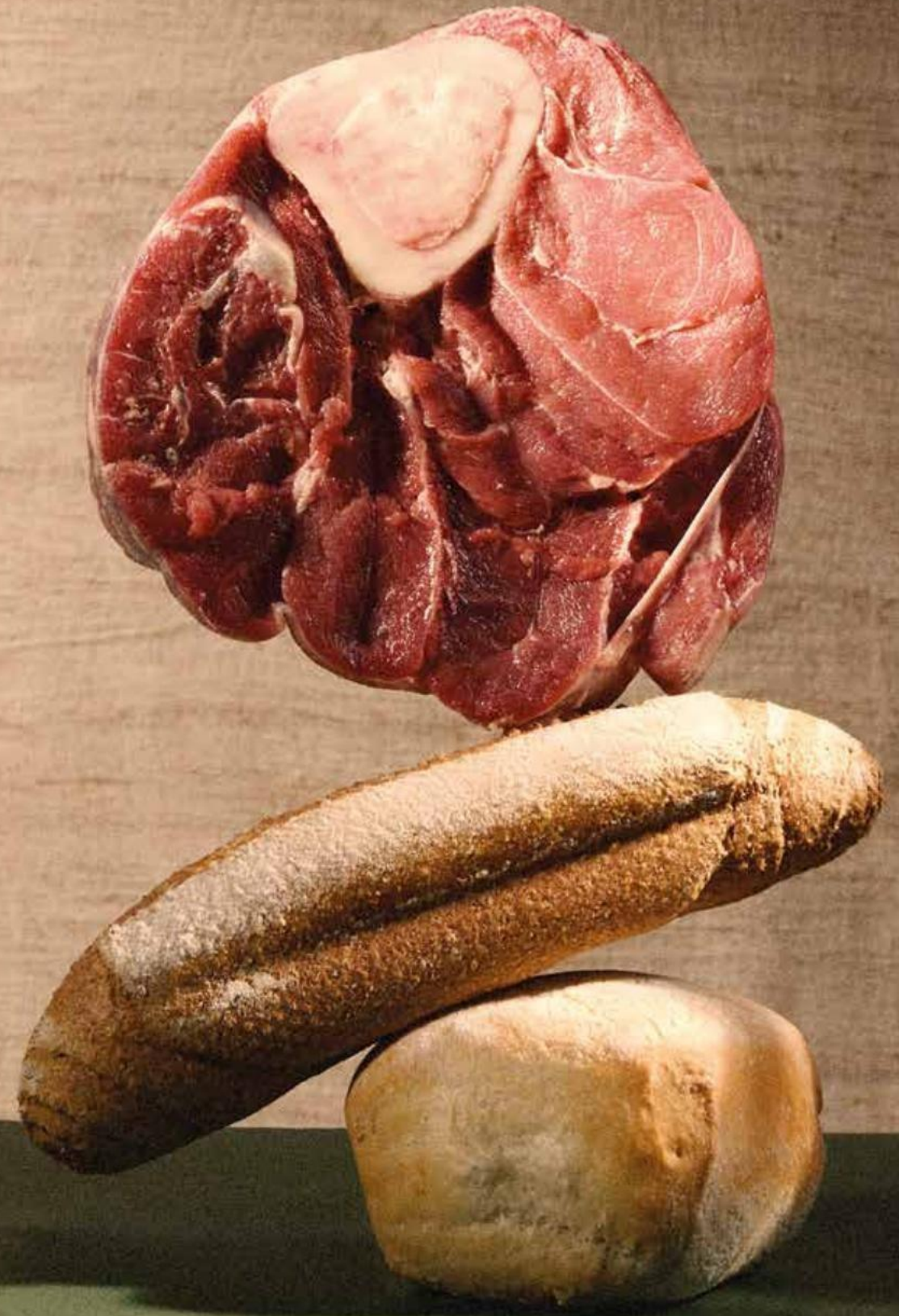
**Voluntary Labeling
The Granda**

La Granda 's policy is to ensure that the product can be traced at every stage of production: transparency regarding the animal's origins—where and how it was raised—is important for explaining to consumers the nature and provenance of their food.

Starting from January 1st 2022, La Granda Srl has adopted a new labelling system, approved by the ministry (IT 215 ET), which provides for the introduction on the label of a series of additional information relating to breeding during the fattening period.



LA GRANDA





Sirloin

Rear cut obtained from the part adjacent to the fillet.

Suitable for dishes that require quick cooking and little preparation, such as grilling and rare cuts of meat, for English roast beef or pan-fried with butter.



Tenderloin

Premium cut of lean loin, free from ribs.

Perfect for cuts and/or steaks to be cooked on the grill or on the grill.



Rump

Rear cut of beef.

Ideal for steaks or cuts cooked rare.



Thick Flank

Very lean, prime quality cut, obtained from the front outer part of the thigh attached to the femur.

Ideal for breaded steaks, escalopes, strips and morsels.



Round of thick flank

Rear cut of the thigh, very delicious, particularly lean, but tender and succulent.

Perfect for roasts, roast beef or grilled meats, but also for steaks and slices with butter.



Silverside

Premium cut of beef.

Suitable for pink-hearted cooking such as veal with tuna sauce, escalopes and Milanese steaks.



Eye of top side

Rear cut of the lower part of the thigh, bright red in color, with a tight, dense grain. It is the most sought-after muscle for its flavor and its tenderness.

Ideal for steaks and buttered slices.



Top Side

It is the largest cut from the rear part of the animal which is obtained from the upper part of the thigh.

Ideal for breaded or sliced steaks.





Eye of Round

Rear cut obtained from the upper and outer part of the bovine thigh, lean and low in fat.

Suitable for "vitello tonnato" or for dishes that require no cooking such as tartare or carne alla zingara.



Rump Cap (Picaña)

Rear cut of beef.

Ideal for grilling or cooking rare or for cutting.



Hind shank (whole)

Posterior muscle located near the hindquarters of cattle.

Ideal for boiling or stewing.



Marrowbone

A cut taken from the hind leg, the last muscle of the leg. It also includes a central bone with its marrow, which, melting during cooking, adds flavor to the dish.

Ideal for pan-frying or stewing.



Whole Rack

Cut from the hindquarter of the animal, which includes the loin and the rib.

Ideal for Florentine steaks, rib-eye steaks and entrecôte.

The Granda select and work

The selection of farms was carried out always taking into consideration animal, human and environmental welfare.

Products available to order and subject to seasonal availability.

For orders and information **0172 726178**

email ordini@lagranda.it

BOVINE

Other National and European breeds

RABBIT

Carmagnola Grey Rabbit

Local Rabbit

SHEEP

Local Lamb

Sambucano Lamb

PIG

Black Pig of Pollenzo

Italian pigs from selected farms

POULTRY

Rural Chicken

Local Chicken

Morozzo's Capon

Local Capon

Local Guinea Fowl




LA GRANDA



Sweetbread (Thyme)

White, spongy part of the bovine chin.

Ideal to be eaten breaded.



Brain

Part of the fifth quarter is full of flavor.

Ideal for frying or breading.



Loin

Central muscle of the bovine, similar to the diaphragm.

Ideal for griddle/grill.



Tail

Muscular, tasty cut, rich in collagen.

Perfect for slow cooking, braising, or for boiling, soups and stews.



Heart

Rich in protein, vitamins, and iron, this low-calorie cut requires careful cleaning and thin, perpendicular slices.

Ideal for pan-frying or stewing.



Cheek

The inside of the cheek. This cut provides juicy, flavorful meat that surpasses even the finest cuts.

Ideal for stewing or boiling.



Diaphragm

The internal part of the lungs, rich in iron; it is a constantly moving muscle, which is why it has little fat, a good blood supply, and a deep, bright red color.

Ideal for griddle/grill cooking.



Liver

A cut rich in B vitamins, iron, and minerals, with a sweet, delicate flavor.

The most famous preparation is undoubtedly Venetian style, with onions or butter.



Tongue

Cut from very thin and soft fibre.

Ideal for boiling, stewing or pickling.



Kidney (Kidneys)

Cut with excellent flavours and nutritional values. It requires thorough cleaning and washing.

Excellent stewed escalope with butter.



Beef head

Including head, muzzle and cheek heart.

Ideal for boiled meat.



Mixed tripe

A traditional cut in the gastronomy of many regions of Italy.

Ideal stewed or boiled.



LA GRANDA



Roast/Braised

Large cuts for roasting or braising (prepared on request with Tenerone, Cappello del Prete, Fiocco, Gallinella).



Rolled

Prepared from beef scaramella, stuffed with high quality cooked ham, rosemary and fresh bacon.



Cuts for Mixed Boiled Meat

Mixed cuts of beef. Prepared with cuts to order.

Ideal for Piedmontese mixed boiled meats.



Stew

Succulent beef morsels.

Ideal for stews or goulash.





Steak with bone

Rear cut obtained from the central part of the loin (the animal's back), portioned with the bone.

Ideal for grilling rare.



Steak with Bone - Dry Aged

Rear cut obtained from the central part of the loin (the animal's back), portioned with the bone.

Aged for at least 40 days.

Longer aging periods can be done upon request.

Ideal for grilling rare.



Fiorentina

Cut obtained from the prized hindquarter (lumbar vertebrae).

It combines the tenderness of the fillet with the flavor of the sirloin, which provide the right amount of fat for cooking and serving rare.



Bones

Bovine bones, with or without marrow.

Ideal for flavoring broth or preparing a brown stock.



Steaks of Chuck back rib

Steak obtained from the heart of the kingfisher, lightly infiltrated with fat and with the presence of connective tissue.

Ideal for grilling.



Slices for Milanese

From fine cuts of hindquarters, Milanese steaks.

Ready to be breaded and cooked in the pan.



Thin slices

From premium cuts of beef hindquarters, tender, lean slices, ready to cook.

Ready to cook in a pan with a knob of butter or on the grill.



«Tagliata»

Premium cut of beef, available from the front or rear, depending on customer requests.

Ready to quickly sear in a pan with a knob of butter and scallop.



LA GRANDA



“Giotto” Hamburger **100% Piedmontese Breed**

The anti-hamburger from “La Granda” is made only with beef forelimb pulp, with the addition of just water and salt crystals.

Ideal when cooked rare.



Smash Burger

Beef burger portioned into a patty, designed to be flattened directly on the hot griddle during cooking.

It guarantees an intense crust on the outside and a juicy heart.



Cimabue mixed Beef and Pork Hamburger

Mixed burger with Fassona beef and pork. Tasty and delicious, it offers the perfect balance between the two meats for a soft and unique result.

Ideal for grilling.



Strolghino Hamburger

Hamburger made exclusively with pork, flavored with natural spices.

Ideal for grilling.



Tagliata of Steak Tartare

“The CRUDA Seared

From a refined mix of premium cuts of beef hindquarters, with the addition of only water and salt.

Ready to be quickly sear in a pan with a knob of butter and scallop-style like a tagliata.

SPECIALTIES

Our Chef's advice

How to Cook Steak Tartare



Sliced Steak Tartare
with salted butter



Steak Tartare in a crust
with double breading



“LA CRUDA”

DICED BEEF

From the noble cuts of the forequarter and thigh of the bovine.

Serve with a pinch of coarse salt and a drizzle of extra virgin olive oil.



Seasoned Fassona tartare

A top-quality tartare, very lean and tasty, made from expertly selected cuts for the best balance of flavors. Seasoned with extra virgin olive oil and salt.

Also available seasoned with truffle.

Ideal for use raw in tasty traditional tartare.



Premium minced meat

Minced beef, obtained from expertly selected cuts for the best balance of flavors.

Ideal for preparing high-quality meatballs, burgers and ragù.



Beef sausage

PURE BOVINE

100% beef, seasoned with salt crystals and spices.

Available both in sausage and in paste form.

To be tasted raw.

GASTRONOMY




LA GRANDA

OUR LABORATORY IT'S YOUR PRODUCTION

THE PRONTISSIMI / THE GASTRONOMY

La Granda has over **4,000 m2 of laboratories** at the cutting edge where technology, machinery and research work in synergy.

It is not simply a product supplier, but a structured partner, capable of transforming a recipe into a **reliable, efficient, and replicable production system**.

From the careful selection of raw materials to the standardization of processes, each phase is designed to ensure **consistent quality, production continuity**, and extensive customization options.

A solid production model serving those seeking gastronomic identity and industrial organization combined in a single solution.

THE LABORATORY OFFERS:

- development of customized recipes based on to the customer's needs

- support from food technologists and chefs for the definition of customized recipes

- productions dedicated to reaching the required minimum orders

- adaptation of formats and weights

- packaging customization

- standardization of recipes to ensure qualitative and productive continuity

The products of the gastronomy line can be marketed both fresh and frozen, depending on specific needs of conservation, distribution and market.



Seasonal product

Cooked **mixed boiled meats**

Boiled cuts of adult beef, whole or conveniently sliced. Ideal for a high-quality boiled meat dish, ready to reheat and serve with traditional sauces.



Seasonal product

Ready-made tripe with tomato sauce

Cooked according to Piedmontese tradition: cut into strips and flavored with cheese and dried tomatoes.



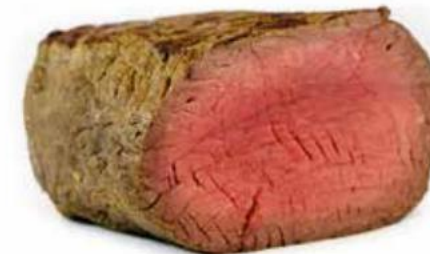
Veal with tuna sauce

Premium cut of beef thigh, cooked sous vide at low temperature.



Tuna Sauce

A traditional Piedmontese sauce made with tuna, hard-boiled eggs, extra virgin olive oil, anchovies, and capers. Serve as an accompaniment to the classic Vitello Tonnato.



Roast beef

Premium cut of beef, browned and cooked at low temperature.



Gradisca

The salted meat of La Granda

A premium cut from the rear end of beef, marinated with coarse salt, juniper berries, pepper, sugar and rosemary, then seasoned with Lapsang SouChong tea and honey.



Marjoram flavoured belly

Adult beef belly cooked at a low temperature and flavored with marjoram and salt. It can be shredded and used in cold salads or as a filling for delicious flatbreads and sandwiches, or cooked like a grilled steak. A truly Piedmontese alternative to kebab, healthy and tasty.



BBQ Spiced «Manzo-Bab»

Adult beef belly cooked at a low temperature and flavored with BBQ spices. It can be shredded and used in cold salads or as a filling for delicious wraps and sandwiches, or cooked like a grilled steak. A truly Piedmontese answer to kebab, healthy and tasty.



Pulled beef

Beef strips cooked at low temperature. Tender, succulent, and flavored with spices and mustard sauce, ideal for filling sandwiches and wraps.



Pulled Pork

100% Italian roast pork strips, seasoned with spices. Cooked at a low temperature, ideal for filling sandwiches and piadinas.



Precooked Beef Ribs

Fassona ribs cooked at a low temperature, tender and easily shreddable. The bone-in cut ensures versatility in plating and preparation.



BBQ Pork Ribs

100% Italian pork ribs, seasoned with spices and BBQ sauce and cooked at a low temperature, ready to be reheated and served with their sauce.



Cooked roast with sauce (whole piece)

A succulent roast beef, cooked whole to preserve its tenderness and flavor, served with its rich, enveloping gravy.



Beef stew

A hearty, flavorful dish, featuring tender pieces of beef slowly cooked in an aromatic black pepper sauce, releasing intense, enveloping aromas.



LA GRANDA



Pre-cooked **Beef meatballs**

Traditional beef meatballs, flavored with cheese, bread, UHT milk, salt, and rosemary.

Available in 24g or 12g formats each.



Stewed with tomato **Beef meatballs**

Soft and tasty, prepared with select beef and slowly cooked in a fragrant tomato sauce.



Pre-cooked **Mondeghili meatballs**

Traditional Milanese meatballs, made with beef, chicken, cotechino, and cheese.



Pre-cooked **Chicken Meatballs**

Prepared with animals from selected farms, with the addition of bread, potatoes, rosemary salt and cheese.



Chicken Rustichella

Boneless chicken thigh, seasoned with salt and aromatic herbs.



Pre-cooked cockerel

Chicken cooked at low temperature with salt and aromatic herbs.



Chicken Breast Low Temperature

Prepared with low-temperature cooking to ensure maximum tenderness and juiciness, a soft texture and a delicate flavour.



Chicken nuggets cacciatore's style

A traditional dish, prepared with tender pieces of chicken browned and slowly cooked in a rich tomato sauce with wine and aromatic herbs.



Chicken Curry Bites

A spicy and hearty dish, prepared with tender chicken pieces seasoned with a fragrant curry blend. Served with rice or vegetables, it's a rich and aromatic main course.



Brodotto

Beef broth made with Sparea Spring Mineral Water, carrots, onions, and water; **no added salt and no fat**. Ideal for flavoring risottos, cappelletti in broth, vegetables or main courses.



Piedmontese Beef's Broth

Meat broth prepared as tradition dictates: with real meat and bones from Piedmontese cattle.



100% Natural Hay Infusion

100% natural plant-based infusion, packaged in convenient tea filters.

Excellent for flavoring roasts, broths and risottos.



Fassona Paté with Passito Wine

Soft and creamy beef preparation, flavoured with Passito.



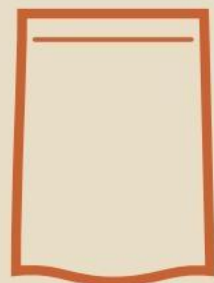
Olivier Salad

Prepared according to Piedmontese tradition, with boiled potatoes, carrots and peas, with the addition of tuna, eggs, and mayonnaise.

Customized productions

We put the **know-how** of our **Team of Chefs and Laboratory Technicians** available to our customers to study and create personalized and balanced recipes in the use and dosage of spices and ingredients.

Contact us for more details on minimum order quantities and other information:
ordini@lagranda.it



Red Sauce

Traditional Piedmontese sauce to accompany Gran Bollito.

Made with tomatoes and peppers and a pinch of chili pepper.



Green Sauce

Traditional Piedmontese sauce made with parsley, eggs, vinegar, bread, anchovies, capers, but without garlic.

The ideal accompaniment for the Gran Bollito.



Creamy Tomato Sauce

A tasty tomato sauce with onion, salt, and herbs. Excellent for making sauces or stewed meatballs.



Onion compote

Onion preparation with brown sugar, Port wine, salt, and spices. Excellent as an accompaniment to meats, cheeses, and appetizers.



La Granda Ragù

Prepared with beef, tomato, vegetables, extra virgin olive oil and red wine.



Fassona Sausage Ragù

Made with beef sausage, tomato, vegetables, extra virgin olive oil, and red wine.



Bolognese Ragù

A classic of the Emilian tradition, prepared with select meats, slowly cooked to develop all their rich and enveloping flavor.



Wild Boar and Pork Ragù

Ragù prepared with wild boar and pork meat, vegetables and herbs.

Enriched with red wine and extra virgin olive oil.



Genoese sauce

Traditional Neapolitan sauce made with slowly stewed onions and beef.

Long cooking gives a creamy consistency and a sweet, deep flavor.



Filling for fresh pasta

Fresh pasta filling made by slowly browning mixed meats, as per Piedmontese tradition.



Thickened Roast Gravy

Cooking stock obtained by browning beef.

Ideal as a condiment for risottos and stuffed pasta.



FROST LINE

The product once defrosted cannot be refrozen and must be consumed within 24hours.



Eggplant Parmigiana in a pan

Traditionally prepared with fried eggplant, tomato sauce, basil, and cheese.



Pan-fried lasagna

Traditional lasagna made with our Fassona ragù, béchamel sauce, and cheese.



Agnolotti

Fresh stuffed pasta from the Piedmontese tradition, with thin pastry and a square shape.

Rich and tasty filling, made according to a classic recipe.



Lemon Pesto

A fresh and fragrant specialty, made with lemon zest and juice, extra virgin olive oil, almonds, and pine nuts.

With a balanced, citrusy flavor, it's ideal for enhancing first courses, fish, and Mediterranean recipes.



Carbocrema

Classic Roman sauce with eggs and pecorino Romano. Creamy and enveloping, with a rich and authentic flavour.



Cacio e Pepe Sauce

A traditional Roman creamy sauce made with pecorino Romano and black pepper. Intense, savory, and balanced.



Chicken Thigh

Slowly cooked thigh and packaged in a tray to preserve its juiciness and flavor.

The presence of the bone guarantees softness and intense flavor.

Once defrosted, the product cannot be refrozen and must be consumed within 24 hours.



Plain RISOTTO – the base

Risotto ready to regenerate in just a few minutes, obtained through an advanced controlled cooking process that preserves the structure of the grain. The technology used guarantees the ideal seal and the characteristic “wave”, allowing for perfect creaming after adding the seasoning.

A neutral and stable base, designed to enhance any sauce or final preparation.



Risotto seasoning butter and cheese

Creamy dressing, to add to our Risotto Base. Creamy and with an authentic flavor, it combines the delicacy of butter with the intensity of cheese for a perfect creaminess.



Risotto seasoning with saffron

Creamy sauce to add to our Risotto Base, golden in color and with an intense saffron aroma, delicate yet enveloping.

A classic of the Italian tradition, simple and refined.



Risotto seasoning cheese and black pepper

Creamy sauce to add to our Risotto Base, tasty and enveloping, with the classic combination of cacio e pepe.

Simple and quick, it retains all the authentic flavour of Roman tradition.



Risotto seasoning to the cheese

Creamy sauce to add to our Risotto Base, made with toma cheese for an authentic and natural flavour.



Risotto seasoning with Fassona ragù

Creamy sauce to add to our Risotto Base, enriched with La Granda Fassona ragù, with tender meat and an intense flavour.

An elegant and refined dish, combining Piedmontese tradition and excellent quality.

Once defrosted, the product cannot be refrozen and must be consumed within 24 hours.



IL NERO DI POLLENTIA

The Black Piedmontese Pig

Raised in semi-wild conditions
in the Pollenzo (CN) area



THE BLACK PIEDMONTESE PIG

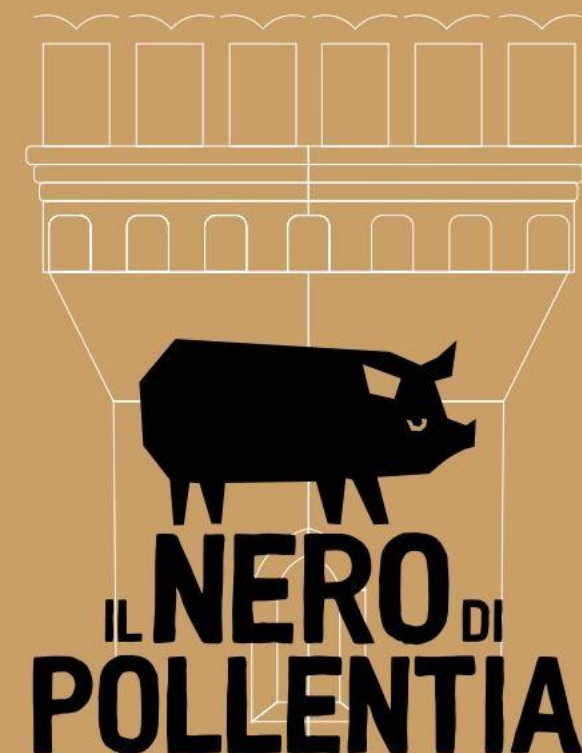
La Granda, as already happened twenty years ago for the Piedmontese Cattle Breed, believed in the relaunch and revaluation project of this important and unique native breed.

The most interesting characteristics of the Piedmontese Black Pig are its **rusticity**, its **ability to adapt** to different breeding environments and its performance growth.

Thanks to **free-range farming**, which guarantees high standards of welfare, and thanks to a healthy and balanced diet from birth, it is possible to produce high-quality products typical of Piedmont, intrinsically linked to the production area.

The rustic and spontaneous diet guarantees tasty and marbled meat, characterised by thin veins of fat which, softening, give flavour and consistency.

The constant movement of animals in search of food prevents the formation of water retention making the meat suitable for a variety of cooking and preparations.





Aged: 30 days

Raw Filzetta Salami

Made with select cuts of meat trimmed of excess fat and tendons, and diced lard added. Seasoned with salt, peppercorns, and mulled wine marinated with Caraglio garlic.

Stuffed in pork casing and tied by hand with natural fibre string.

Stretched bacon



Aged: 90 days

Pancetta dry-cured with coarse salt and a select blend of spices. The long curing process gives it its distinctive spicy yet sweet and delicate flavor.

Whole cheek



Aged: 90 days

Aged pork cheek, dry-salted with sea salt crystals. One side is wrapped in its own rind, while the other is seasoned with a special blend of spices to best preserve its flavor.



Traditional Mortadella

Made with trimmed lean meat and diced lard. Seasoned with salt, spices, and pistachios. Stuffed in natural casings, slowly steamed, and roasted at a low temperature.



High Quality Cooked Ham flavoured with mountain hay

High-quality cooked ham, made from mature pork legs. Flavored with a special brine made from water, "La Granda" stock hay, and other spices. Slowly steamed to bring out its full flavor and tenderness.



Aged: 60 days

Traditional Lard

Traditional lard is dry-salted and then subjected to a long maturation process, which gives it its unique and authentic flavour.

Cured Meats



LA GRANDA



Aged: 30 days

Fassone Beef Salami

Raw Salami made **from 100% Piedmontese beef**, stuffed and hand-tied with natural fiber twine. Seasoned with salt, a blend of spices, and Barolo di Serralunga DOCG.



High-quality cooked ham Flavoured with mountain hay

High Quality Cooked Ham, produced from whole pork legs, flavored with a special "La Granda" Broth Hay brine and other spices.

Slowly steamed to bring out all its flavour and softness.



Hay-cooked shoulder

Made from whole pork shoulders, flavoured with a special "La Granda" hay brine and other spices.

Slowly steamed to bring out all its flavour and softness.



Galantine

Made with the tastiest parts of the pork snout, shank, and shoulder, with the addition of whole pistachios and flavored with brandy. It's then wrapped in caul (cattle net) and cooked at a low temperature for about seven hours.



Cooked Salami

Piedmontese specialty produced with lean parts of the cleaned shoulder and the addition of diced lard. Seasoned with salt, spices and red wine marinated with Caraglio garlic. Stuffed in natural casing or rind and slowly steamed at low temperature.



Seasonal product.

Cotechino to cook

Made with lean pork, rind, and cheek, seasoned with spices, herbs, and Marsala. Stuffed in natural casings.

PREPARATION TIPS: Place the cotechino in cold water and bring to a boil; lower the heat and cook for 60-90 minutes, depending on the size.



Seasonal product.

Cooked cotechino

Made with lean pork, rind, and jowl, seasoned with spices, herbs, and Marsala wine. Stuffed into natural casings and steamed.

PREPARATION TIPS: Immerse the sealed bag in cold water, bring to the boil and leave to boil for about 30 minutes.



Aged: 15 days

Bocconcino – small salami

Classic Piedmontese salami, seasoned with salt, peppercorns, red wine, and Caraglio garlic.

Stuffed in natural casing and hand-tied with natural fibre string.



Aged: 60 days

Gentle Salami

Classic Piedmontese salami, seasoned with salt, peppercorns, red wine, and Caraglio garlic.

Stuffed in natural casing and hand-tied with natural fibre string.



Aged: 30 days

Filzetta Salami

Classic Piedmontese salami, seasoned with salt, peppercorns, red wine, and Caraglio garlic.

Stuffed in natural casing and hand-tied with natural fibre string.



Aged: 90 days

Crespone Salami

Classic Piedmontese salami to be sliced, seasoned with salt, peppercorns, red wine, and Caraglio garlic.

Stuffed in natural casing and hand-tied with natural fibre string.



Aged 20 days

Truffle «GranBoccone»

Classic Piedmontese salami, seasoned with salt, peppercorns, truffle, red wine, and Caraglio garlic.

Stuffed in natural casing and hand-tied with natural fibre string.



Aged: 10 days



Aged Piedmontese sausage with Barolo DOCG

Obtained from a careful processing of lean minced meats with the addition of pancetta to maintain its softness, then salted, peppered by hand and flavored with Barolo di Serralunga DOCG.



Aged: 20 days



Italian Salami Cacciatora DOP

Soft salami, with a sweet and tasty flavour. Produced exclusively with meat from pigs born and raised in the production area indicated in the specifications.



Aged: 60 days

Seasoned Coppa

Pork neck seasoned with salt, pepper and a very light hint of nutmeg.



Aged: 30 days

Seasoned pork cheek

Aged pork cheek, dry-salted with salt crystals and flavored with a special mix of spices.



Aged: 30 days

Striped pork cheek

Aged pork cheek, dry-salted with sea salt crystals and seasoned with spices. After curing, it's cut into strips ready for dishes like carbonara or amatriciana.



Aged: 60 days

Traditional LARD

Traditional lard is dry-salted and then subjected to a long maturation process, which gives it its unique and authentic flavour.



Aged: 60 days

LARDHO with spicy herbs or spicy

LarDho owes its name to the pork butcher Beppe Dho, who created the recipe for the seasoning. Dry-salted and tied in its characteristic shape, with the two overlapping pieces resembling a kiss.

Available with chili and herbs or spiced.



Bacon

Pancetta dry-cured with salt crystals and seasoned with spices. After drying, it's smoked over natural beech wood by master butcher Cis Massimo.



Aged: 90 days

Rolled bacon

Pancetta dry-salted with coarse salt and seasoned with a blend of spices. Massaged and rolled, the process from which it gets its name.

The seasoning gives it its typical spicy, yet sweet and delicate flavour.



Pork Sausage

Pork sausage made from carefully minced lean meats with the addition of bacon to keep it tender, then salted and spiced by hand.

Available:

- natural
- with wild fennel
- with pepper and hot spices



Pork Sausage Pasta

Pork sausage paste made from carefully minced lean meats with the addition of bacon to keep it tender, then salted and seasoned by hand.

Available:

- natural
- with wild fennel
- with pepper and hot spices



SalameLLa – chubby sausage

Salami (about 100g each) made from carefully minced lean meats with the addition of bacon to keep them soft, then salted and spiced by hand.

Available

- natural
- with wild fennel
- with pepper and hot spices



Mixed sausages

Handcrafted, skinless sausages smoked over beech wood.
Products made with adult beef and Italian pork.





LA GRANDA SELECTION



Bresaola

Bresaola from adult beef obtained from premium cuts of rump.

It has a medium-large size, sweet and delicate on the palate.



Raw Ham

National raw ham from the thigh salted with sea salt.



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Symbiotic Tuma (demi-aged cheese)

Semi-hard cheese of Piedmontese tradition, made with cow's milk and vegetable rennet.

With a delicate and harmonious flavour, with lactic and buttery notes that intensify with ageing.



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ERBALATTE

Healthy, sweet and digestible with more proteins and more vitamins.

Erbalatte is the result of a carefully managed supply chain, paying attention to the animals' diet and the impact on the environment that hosts us.

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