



PRODUCT  
CATALOGUE



QUALITY



PRODUCT  
CATALOGUE



QUALITY LIFESTYLE

SUMMARY

[I] Born in Italy	p. 4
[II] All of It	p. 6
[III] The Goodness of Italy	p. 8
[IV] Certifications	p. 10
[V] The Label	p. 11
[VI] The Products	p. 12



[1] Born in Italy



EVERYTHING,  
OR NOTHING.  
WE HAVE CHOSEN  
EVERYTHING.

All Levoni brand deli meats are "born and bred" in Italy because there are no half measures when it comes to quality, goodness and transparency. Everything or nothing we said, and we have chosen everything.



[www.tuttolevoni.it](http://www.tuttolevoni.it)





## ALL TRADITION AND KNOW-HOW ACCORDING TO LEVONI



### ALL OF OUR MEATS

All of our recipes start from pigs that were born, bred, and processed in Italy and first choice meats carefully selected and prepared. We spice our products in full respect of the raw ingredients, enhancing their flavour and quality.

### ALL OF OUR PATIENCE

Levoni takes all the necessary time to create its deli meats, because goodness and quality come from attention to detail, taking our time, and having the patience which the quality of our cured meats deserves.

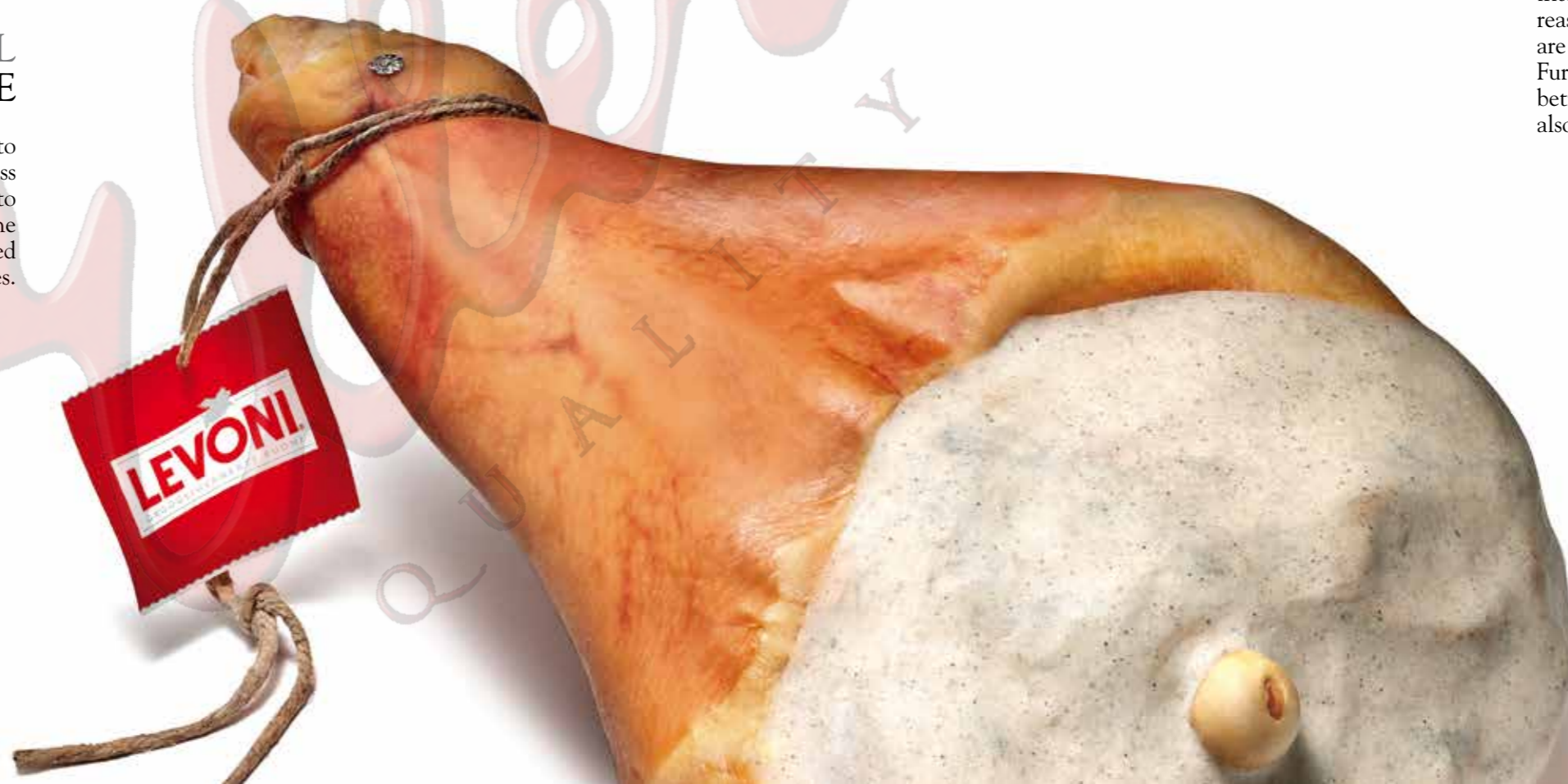


### ALL OF OUR SPICES AND FLAVOURS ARE NATURAL

The greatest Italian flavourists have helped us to develop the most delicious mixtures of spices, in absolute respect of traditional Italian recipes. The best spices, their daily grinding, and the use of the best natural aromas are fundamental parts of our high quality creations.

### ALL OF OUR ATTENTION TO INTOLERANCES AND ALLERGIES

Levoni is very careful about ever-more prevalent issues related to food intolerances and allergies. For this reason, all of Levoni's cured meats are made without gluten or lactose. Furthermore, when possible, without betraying traditional recipes, we have also eliminated milk proteins.





[III] The Goodness of Italy

# ALL OF ITALY'S GOODNESS

Levoni brings the goodness of the Italian regions to dinner tables in Italy and around the world. That's why Levoni has never abandoned its artisan vocation, able to pass down, from generation to generation, the tastes and flavours of Italy's great culinary tradition.



1. PIEMONTE  
PROSCIUTTO COTTO ALTA QUALITÀ GRAN CORONA PIÙ

2. LOMBARDIA  
ROLLED PANCETTA SKIN-ON  
ROLLED PANCETTA SKINNED  
ROLLED PANCETTA SKINNED with garlic  
ROLLED PANCETTA SKINNED with pepper  
PANCETTA COPPATA DEFATTED  
PANCETTA TESA  
PANCETTA STECCATA CONTADINA  
ZAMPONE MEDAGLIA D'ORO  
COTECHINO MEDAGLIA D'ORO  
CICCIOLI MANTOVANI  
COOKED ZAMPOTRANCIO  
COOKED SLICES ZAMPOFETTE  
COOKED COTECONE  
COOKED SLICES COTECHINO  
SALAME CACCIATORE DOP fine grain  
SALAME LEVONETTO MILANO  
SALAME VECCHIA OSTERIA  
SALAME MILANO  
SALAME MANTOVANO with garlic  
SALAME MANTOVANO AMABILE  
SALAME NOSTRANO  
SALAME MIGNON  
SALAME del PO  
LARDO ALTO di CASTELLUCCHIO BIANCO  
LARDO ALTO di CASTELLUCCHIO AI SAPORI  
SALSICCIA MANTOVANA - SALAMELLA  
SALSICCIA MANTOVANA - SALAMELLA in string  
SALSICCIA LUCANICA  
COTECHINO MANTOVA scorzone  
COTECHINO MANTOVA  
BRESAOLA MEDAGLIA D'ORO  
BRESAOLA della VALTELLINA IGP punta d'anca  
LARDO PANCETTATO BIANCO  
LARDO PANCETTATO AI SAPORI  
COOKED BEEF TONGUE in mould  
PROSCIUTTO COTTO ALTA QUALITÀ GRAN CORONA PIÙ

3. TRENINO ALTO ADIGE  
SALAME UNGHERESE MEDAGLIA D'ORO  
SALAME UNGHERESE  
SALAME LEVONETTO UNGHERESE  
PANCETTA PRAGA  
ROASTED PORK SHANK  
CASTEL SPECK  
MINI WÜRSTEL dall'ALTO ADIGE skinless  
WÜRSTEL dall'ALTO ADIGE skinless  
WÜRSTEL dall'ALTO ADIGE SERVELADE  
SPECK COTTO RUSTICO  
CARNE SALADA  
Smoked CARRÈ

4. VENETO  
SALAME VERONA with garlic  
SALAME SOPRESSA VENETA with garlic  
SALAME SOPRESSA VENETA

5. FRIULI VENEZIA-GIULIA  
PROSCIUTTO DI SAN DANIELE CONTESSA DOP  
PROSCIUTTO DI SAN DANIELE DOP  
PROSCIUTTO COTTO ALTA QUALITÀ MEDAGLIA D'ORO  
PROSCIUTTO COTTO ALTA QUALITÀ MEDAGLIA D'ORO PRAGA  
Smoked GUANCIALE  
Smoked CARRÈ

6. EMILIA ROMAGNA  
ROMAGNOLA MATURED SAUSAGE  
SALAME IL GENTILE SPECIAL SIZE 1,5 meters  
SALAME IL GENTILE  
SALAME IL GENTILE del CONTADO  
SALAME STROLGHINO DI CULATELLO  
COPPA MEDAGLIA D'ORO  
COPPA di PARMA IGP  
MATURED COPPA  
CULATTA  
CULATELLO DI ZIBELLO DOP  
PROSCIUTTO DI PARMA DOP DON ROMEO  
PROSCIUTTO DI PARMA DOP  
MORTADELLA MEDAGLIA D'ORO  
MORTADELLA MEDAGLIA D'ORO with DOP Green  
Pistachios from Bronte  
MORTADELLA MEDAGLIA D'ORO LYON  
MORTADELLA MEDAGLIA D'ORO LYON with DOP Green  
Pistachios from Bronte  
MORTADELLA ETRUSCA  
MORTADELLA BOLOGNA IGP ORO  
MORTADELLA BOLOGNA IGP ORO with pistachio nuts  
MORTADELLA PORTAFORTUNA  
MORTADELLA PORTAFORTUNA with pistachio nuts  
MORTADELLA PORTAFORTUNA with Italian olives  
MORTADELLA LEVONELLA  
MORTADELLA LEVONELLA with pistachio nuts  
ZAMPONE MODENA IGP  
COTECHINO MODENA IGP  
ROASTED COPPA  
ROLLED PANCETTA SKIN-ON  
ROLLED PANCETTA SKINNED  
ROLLED PANCETTA SKINNED with garlic  
ROLLED PANCETTA SKINNED with pepper  
PANCETTA COPPATA DEFATTED  
PANCETTA TESA  
PANCETTA STECCATA CONTADINA  
ZAMPONE MEDAGLIA D'ORO  
COTECHINO MEDAGLIA D'ORO  
COOKED ZAMPOTRANCIO  
COOKED SLICES ZAMPOFETTE  
COOKED COTECONE  
COOKED SLICES COTECHINO  
COPPA di TESTA

7. TOSCANA  
SALAME TOSCANO  
SALAME FINOCCHIONA

8. MARCHE  
SALAME CORALLINA SPECIAL SIZE 1,5 meters  
SALAME CORALLINA  
LOMBETTO matured pig loin

9. UMBRIA  
LOMBETTO matured pig loin

10. LAZIO  
SALAME SCHIACCIATA ROMANA  
SALAME CORALLINA SPECIAL SIZE 1,5 meters  
SALAME CORALLINA

11. ABRUZZO  
SALAME ABRUZZESE GENTILE  
SALAME ABRUZZESE SPECIAL SIZE 1,5 meters  
SALAME ABRUZZESE with lardons  
SALAME ABRUZZESE  
SALAME ABRUZZESE pressed  
SALAME VENTRICINA  
SALAME CORALLINA SPECIAL SIZE 1,5 meters  
SALAME CORALLINA

12. CAMPANIA  
SALAME SAN GENNARO  
SALAME NAPOLI  
SALAME NAPOLI AMABILE  
SALAME AGEROLINO  
NAPOLI MATURED SAUSAGE  
NAPOLI MATURED SAUSAGE piccante  
SALAME MUGNANO  
SALAME MUGNANO piccante  
CAPOCOLLO NAPOLETANO

13. PUGLIA  
CANOSA MATURED SAUSAGE

14. BASILICATA  
SALAME SCHIACCIATA PICCANTE  
MEDITERRANEA piccante MATURED SAUSAGE  
SALAME VENTRICINA

15. CALABRIA  
SALAME SCHIACCIATA PICCANTE  
MEDITERRANEA piccante MATURED SAUSAGE  
SALAME VENTRICINA

16. SICILIA  
SALAME CHERUBINO  
SALAME PAISANELLA

[IV] Certifications

# ALL OF OUR CERTIFICATIONS

Levoni has implemented a Quality Management System in order to guarantee the high quality of its deli meats. For over ten years this system has been certified according to global standards for food safety by the **BRC** (British Retail Consortium).

The Italian origin of all meats used in Levoni's deli meats is certified:

By **INEQ** and **IPQ** for PDO products, associations nominated by the Italian Ministry of Agriculture.

By **CSQA** for all other deli meats (including PGI), according to the **ISO 22005:2008** standard for food farming traceability systems.

The Levoni facility in Castellucchio (MN) and the prosciutto producer of San Daniele in Friuli (UD) are certified by **CSQ** according to the **ISO 14001** standard for environmental management systems.



[V] The Label

# ALL IN BLACK AND WHITE

We label our products with the utmost transparency because, for us, respecting our delicatessens and their clients means representing our products clearly and thoroughly.

**BORN AND BRED IN ITALY**  
"Our" Made in Italy is always clearly indicated so as to respond to an increasingly aware demand for transparency.

**CHARACTERISATIONS**  
Each characterisation is specified: in the case of our smoked meats we mention that the smoking process is all natural, with select wood from Trentino, just like Ezechiello Levoni wanted it done in 1911.

**DISTINGUISHING INGREDIENT**  
The distinguishing ingredients of our cured meats are also given a clear and legible space on the label so as to immediately communicate flavours and aromas.

**ALLERGEN INDICATION**  
The list of allergens is highlighted, as required by current regulations.

**DETAILED INFORMATION**  
Our labels include the most detailed information so that consumers may get to know our deli meats.

**NUTRITIONAL INFORMATION**  
Nutritional information is always present on our labels, in a linear form after the list of ingredients or, if there is sufficient space on the label, in a table (as in the example).



**CLAIMS**  
Care about intolerances and food allergies is carried out by a clear description on the label.

**PERCENTAGE OF MEAT IN THE PRODUCT**  
Even though not required to do so by law, Levoni specifies the percentage of meat contained in its deli meats, mortadellas, salamis, and many other specialties, where permitted by current regulations.

**INSTRUCTIONS FOR USE**  
Clear and concise instructions indicate how to best use and preserve the products.

EN		
Nutrition information typical values per 100 g of product		
Energy	1367 kJ	329 kcal
fat	25 g	
of which saturates fat	10 g	
carbohydrate	0 g	
of which sugars	0 g	
protein	26 g	
salt	3,2 g	



# LEVONI SALAMI UNGHERESE

gluten and lactose free



## Ungherese Medaglia d'Oro

- fine grain
- sweet and delicate taste, lightly flavoured with paprika
- since 1913 smoked with woods from the Alps
- natural casing
- tied by hand with string



Ungherese Medaglia d'Oro	
ref.	<b>37</b> whole
weight	<b>3.5</b> kg
ø slice	<b>11</b> cm

Ungherese Medaglia d'Oro	
ref.	<b>38</b> half v.p.
weight	<b>1.7</b> kg
ø slice	<b>11</b> cm



## Ungherese

- fine grain
- sweet and delicate taste, lightly flavoured with paprika
- delicate smoking with woods from the Alps



Ungherese	
ref.	<b>40</b> whole
ref.	<b>660</b> whole v.p.
weight	<b>1.2</b> kg
ø slice	<b>7/8</b> cm

Ungherese	
ref.	<b>39</b> whole
ref.	<b>659</b> whole v.p.
weight	<b>3.5</b> kg
ø slice	<b>10</b> cm

Ungherese	
ref.	<b>41</b> half v.p.
weight	<b>1.7</b> kg
ø slice	<b>10</b> cm

# LEVONI CACCIATORE DOP SALAMI

gluten and lactose free



## Cacciatore DOP fine grain

- produced according to the "Salami Italiani alla Cacciatora DOP" Consortium production standards
- fine grain
- mild and delicate flavour
- in display carton for orders of 12 pcs



Cacciatore DOP	
ref.	<b>55</b> whole
ref.	<b>756</b> whole v.p.
weight	<b>200</b> g
ø slice	<b>4.5</b> cm

# LEVONETTI SALAMIS

gluten and lactose free



## Levonetto Curvo

- medium grain
- rich flavour with pepper
- natural casing



Levonetto Curvo	
ref.	<b>33</b> whole
weight	<b>500</b> g
ø slice	<b>4/5</b> cm



## Levonetto Ungherese

- fine grain
- mild and delicate flavour
- delicate smoking with woods from the Alps
- in display carton for orders of 12 pcs



Levonetto Ungherese	
ref.	<b>42</b> whole
ref.	<b>723</b> whole v.p.
weight	<b>250</b> g
ø slice	<b>5</b> cm



## Levonetto Rustico

- medium grain
- mild and delicate flavour
- in display carton for orders of 12 pcs



Levonetto Rustico	
ref.	<b>43</b> whole
ref.	<b>763</b> whole v.p.
weight	<b>250</b> g
ø slice	<b>5</b> cm



## Levonetto Milano

- fine grain
- mild and delicate flavour
- in display carton for orders of 12 pcs



Levonetto Milano	
ref.	<b>80</b> whole
ref.	<b>733</b> whole v.p.
weight	<b>250</b> g
ø slice	<b>5</b> cm



## Levonetto Amabile

- fine grain
- mild and delicate flavour
- in display carton for orders of 12 pcs



Levonetto Amabile	
ref.	<b>27</b> whole
ref.	<b>737</b> whole v.p.
weight	<b>250</b> g
ø slice	<b>5</b> cm



## Levonetto Brescia

- medium grain
- mild and delicate flavour
- in display carton for orders of 12 pcs



Levonetto Brescia	
ref.	<b>82</b> whole
ref.	<b>956</b> whole v.p.
weight	<b>200</b> g
ø slice	<b>4.5</b> cm



## Levonetto Tartufo

- fine grain
- truffle flavoured
- in display carton for orders of 12 pcs



Levonetto Tartufo	
ref.	<b>25</b> whole
ref.	<b>765</b> whole v.p.
weight	<b>250</b> g
ø slice	<b>5</b> cm



# LEVONI EXCLUSIVE SALAMIS

gluten and lactose free



## del Po

- coarse grain
- complex and delicate flavour
- natural casing, hand-tied with string
- traditional meat processing



del Po	
ref.	26 whole
weight	500 g
ø slice	6 cm

del Po	
ref.	13 whole
ref.	54 whole v.p.
weight	800 g
ø slice	6/7 cm

del Po	
ref.	28 whole
weight	2,5 kg
ø slice	9 cm



## Cherubino

- knife-cut texture
- delicate flavour
- natural casing, hand-tied with string



Cherubino	
ref.	18 whole
weight	700 g
ø slice	5/6 cm



## Scudetto

- fine grain
- mild and delicate flavour
- with ham meat
- surface: washed and floured



Scudetto	
ref.	10 whole
packaging	in microperforated bag
weight	3 kg
slice	7 x 16 cm

Scudetto	
ref.	754 half v.p.
weight	1,5 kg
slice	7 x 16 cm



## Vecchia Osteria

- medium grain
- complex and rich flavour, with pepper and Italian garlic
- natural casing, hand-tied with string
- traditional meat processing



Vecchia Osteria	
ref.	72 whole
weight	1,3 kg
ø slice	7/8 cm

Vecchia Osteria	
ref.	74 whole
weight	800 g
ø slice	6/7 cm



## San Gennaro

- coarse grain
- mild and delicate flavour
- surface: washed



San Gennaro	
ref.	62 whole
ref.	785 whole v.p.
weight	1,5 kg
ø slice	7,5 cm

San Gennaro	
ref.	61 whole
ref.	748 whole v.p.
weight	2,5 kg
ø slice	8,5 cm



## Nostrano

- medium grain
- mild and delicate flavour



Nostrano	
ref.	20 whole
ref.	695 whole v.p.
weight	1,2 kg
ø slice	7,5 cm

Nostrano	
ref.	21 whole
ref.	658 whole v.p.
weight	3,5 kg
ø slice	10 cm

Nostrano	
ref.	22 whole
ref.	671 whole v.p.
weight	2,5 kg
ø slice	8,5 cm

Nostrano	
ref.	23 half v.p.
weight	1,7 kg
ø slice	10 cm



## Canosa matured sausage

- coarse grain
- mild and delicate flavour, with fennel seeds
- natural casing



Canosa sausage	
ref.	88 whole
ref.	957 whole v.p.
weight	700 g
ø slice	3/4 cm



## Paisanella

- knife-cut texture
- with pieces of diced pancetta
- complex and delicate flavour
- natural casing, tied by hand with string



Paisanella	
ref.	78 whole
ref.	683 whole v.p.
weight	3 kg
ø slice	10/11 cm

Paisanella	
ref.	778 half v.p.
weight	1,5 kg
ø slice	10/11 cm



## Romagnola matured sausage

- medium grain
- mild and delicate flavour
- natural casing



Romagnola sausage	
ref.	95 whole
ref.	958 whole v.p.
weight	500 g
ø slice	3 cm



## Mignon

- fine grain
- mild and delicate flavour
- natural casing



Mignon	
ref.	58 whole
weight	40 g
ref.	757 box
weight	1,8 kg
ø slice	3/4 cm



# SALAMI SPECIALTIES FROM NORTHERN ITALY

gluten and lactose free



## Milano

- fine grain
- mild and delicate flavour

Milano	
ref. <b>49</b> whole	
ref. <b>749</b> whole v.p.	
weight <b>2,5</b> kg	
ø slice <b>8,5</b> cm	



Milano	
ref. <b>50</b> whole	
ref. <b>48</b> whole v.p.	
weight <b>1,2</b> kg	
ø slice <b>7,5</b> cm	

Milano	
ref. <b>750</b> half v.p.	
weight <b>600</b> g	
ø slice <b>7,5</b> cm	

Milano	
ref. <b>46</b> whole	
ref. <b>746</b> whole v.p.	
weight <b>3,5</b> kg	
ø slice <b>10</b> cm	

Milano	
ref. <b>47</b> half v.p.	
weight <b>1,7</b> kg	
ø slice <b>10</b> cm	



## Mantovano with garlic and Mantovano amabile

- medium grain
- ref. **29** rich flavour, with Italian garlic
- ref. **30** rich flavour
- natural casing, hand-tied with string
- traditional meat processing



Mantovano with garlic	
ref. <b>29</b> whole	
ref. <b>696</b> whole v.p.	
weight <b>1</b> kg	
ø slice <b>7/8</b> cm	

Mantovano amabile	
ref. <b>30</b> whole	
weight <b>1</b> kg	
ø slice <b>7/8</b> cm	



## Verona with garlic

- fine grain
- rich flavour, with Italian garlic
- surface: washed



Verona with garlic	
ref. <b>7</b> whole	
weight <b>500</b> g	
ø slice <b>6,5</b> cm	

Verona with garlic	
ref. <b>5</b> whole	
ref. <b>605</b> whole v.p.	
weight <b>5</b> kg	
ø slice <b>12</b> cm	

Verona with garlic	
ref. <b>8</b> half v.p.	
weight <b>2,5</b> kg	
ø slice <b>12</b> cm	



## Strolghino di Culatello

- medium grain
- mild and delicate flavour
- with culatello meat
- natural casing
- surface: washed



Strolghino di Culatello	
ref. <b>12</b> whole	
ref. <b>761</b> whole v.p.	
weight <b>180</b> g	
ø slice <b>3</b> cm	



## Sopressa Veneta with garlic and Sopressa Veneta

- medium grain
- natural casing
- tied by hand with string
- ref. **75, 923, 79**: rich flavour, with Italian garlic
- ref. **76, 924, 776**: mild and delicate flavour



Sopressa Veneta with garlic	
ref. <b>75</b> whole	
ref. <b>923</b> whole v.p.	
weight <b>4</b> kg	
ø slice <b>11/12</b> cm	

Sopressa Veneta with garlic	
ref. <b>79</b> half v.p.	
weight <b>2</b> kg	
ø slice <b>11/12</b> cm	

Sopressa Veneta	
ref. <b>76</b> whole	
ref. <b>924</b> whole v.p.	
weight <b>4</b> kg	
ø slice <b>11/12</b> cm	

Sopressa Veneta	
ref. <b>776</b> half v.p.	
weight <b>2</b> kg	
ø slice <b>11/12</b> cm	



## Il Gentile and Il Gentile special size

- medium grain
- mild and delicate flavour
- natural "gentile" casing
- tied by hand with string



il Gentile	
ref. <b>32</b> whole	
weight <b>1</b> kg	
ø slice <b>5/6</b> cm	

il Gentile special size	
ref. <b>99</b> whole	
weight <b>2,5</b> kg ( <b>150</b> cm)	
ø slice <b>4/6</b> cm	

solo su prenotazione



## Il Gentile del Contado

- medium grain
- rich flavour, with pepper
- natural "gentile" casing
- tied by hand with string



Il Gentile del Contado	
ref. <b>31</b> whole	
weight <b>800</b> g	
ø slice <b>4/5</b> cm	

## Parma

- medium grain
- delicate flavour
- natural casing
- tied by hand with string
- surface: washed and floured



Parma	
ref. <b>753</b> whole	
ref. <b>678</b> whole v.p.	
weight <b>1,1</b> kg	
ø slice <b>5</b> cm	

Parma	
ref. <b>752</b> half v.p.	
weight <b>500</b> g	
ø slice <b>5</b> cm	



# SALAME SPECIALTIES FROM CENTRAL ITALY

gluten and lactose free



## Toscano

- fine grain with lardons
- complex flavour, with pepper and Italian garlic
- natural casing
- tied by hand with string



Toscano	
ref.	<b>11</b> whole
ref.	<b>608</b> whole v.p.
weight	<b>3.5</b> kg
ø slice	<b>10/11</b> cm
Toscano	
ref.	<b>711</b> half v.p.
weight	<b>1.7</b> kg
ø slice	<b>10/11</b> cm



## Finocchiona

- medium grain
- complex flavour, with fennel seeds
- natural casing
- tied by hand with string



Finocchiona	
ref.	<b>71</b> whole
ref.	<b>67</b> whole v.p.
weight	<b>4</b> kg
ø slice	<b>11/12</b> cm
Finocchiona	
ref.	<b>70</b> half v.p.
weight	<b>2</b> kg
ø slice	<b>11/12</b> cm



## Abruzzese, pressed, with lardons, Gentile, special size

- fine grain
- rich flavour, with pepper
- natural casing
- ref. 1: fine grain with lardons, natural casing, tied by hand with string
- ref. 3: surface washed and floured
- ref. 4: natural "gentile" casing, tied by hand with string
- ref. 97: tied by hand with string

Abruzzese with lardons	
ref.	<b>1</b> whole
weight	<b>700</b> g
ø slice	<b>6</b> cm

Abruzzese	
ref.	<b>2</b> whole
weight	<b>350</b> g
ø slice	<b>5</b> cm

Abruzzese pressed	
ref.	<b>3</b> whole
weight	<b>350</b> g
slice	<b>3 x 6</b> cm

Abruzzese Gentile	
ref.	<b>4</b> whole
weight	<b>1</b> kg
ø slice	<b>5/6</b> cm

Abruzzese special size	
ref.	<b>97</b> whole
weight	<b>2.5</b> kg ( <b>150</b> cm)
ø slice	<b>5/6</b> cm

by booking



ref. 3

ref. 2

ref. 1

ref. 97



## Ventricina

- knife-cut texture
- with pieces of diced pancetta
- complex and spicy flavour, with paprika, chili and fennel seeds
- natural casing
- surface: washed
- tied by hand with string



Ventricina	
ref.	<b>77</b> whole
ref.	<b>682</b> whole v.p.
weight	<b>3</b> kg
ø slice	<b>10/11</b> cm

Ventricina	
ref.	<b>777</b> half v.p.
weight	<b>1.5</b> kg
ø slice	<b>10/11</b> cm



## Corallina and Corallina special size

- fine grain with lardons
- rich flavour, with pepper corns
- natural casing
- tied by hand with string



Corallina	
ref.	<b>17</b> whole
weight	<b>1.5</b> kg
ø slice	<b>5/6</b> cm

Corallina	
ref.	<b>717</b> whole
weight	<b>700</b> g
ø slice	<b>4/5</b> cm

Corallina special size	
ref.	<b>98</b> whole
weight	<b>2.5</b> kg ( <b>150</b> cm)
ø slice	<b>5/6</b> cm

by booking



## Schiacciata Romana

- fine grain with lardons
- mild and delicate flavour
- surface: washed



Schiacciata Romana	
ref.	<b>15</b> whole
ref.	<b>657</b> whole v.p.
weight	<b>1.8</b> kg
slice	<b>6 x 14</b> cm

Schiacciata Romana	
ref.	<b>16</b> half v.p.
weight	<b>900</b> g
slice	<b>6 x 14</b> cm



# SALAMI SPECIALTIES FROM SOUTHERN ITALY

gluten and lactose free



## Napoli and Napoli amabile

- coarse grain
- mild and delicate flavour
- natural casing
- surface: washed
- tied by hand with string
- ref. **59, 60, 677**: delicate smoking using a natural method

Napoli		Napoli amabile	
ref.	<b>60</b> whole	ref.	<b>760</b> whole
ref.	<b>59</b> whole v.p.	ref.	<b>759</b> whole v.p.
weight	<b>1 kg</b>	weight	<b>900 g</b>
ø slice	<b>7 cm</b>	ø slice	<b>6/7 cm</b>
Napoli			
ref.	<b>677</b> half v.p.		
weight	<b>500 g</b>		
ø slice	<b>7 cm</b>		



## Agerolino

- knife-cut texture
- mild and delicate flavour
- delicate smoking using a natural method
- natural casing
- surface: washed
- tied by hand with string

Agerolino	
ref.	<b>68</b> whole
ref.	<b>69</b> whole v.p.
weight	<b>800 g</b>
ø slice	<b>6 cm</b>



## Mugnano and Mugnano piccante

- medium grain
- rich flavour
- delicate smoking using a natural method
- natural casing
- surface: washed
- tied by hand with string
- ref. **66, 680**: complex and spicy flavour, with chilli and paprika

Mugnano		Mugnano piccante	
ref.	<b>65</b> whole	ref.	<b>66</b> whole
ref.	<b>667</b> whole v.p.	ref.	<b>680</b> whole v.p.
weight	<b>500 g</b>	weight	<b>450 g</b>
ø slice	<b>7/8 cm</b>	ø slice	<b>6/7 cm</b>



## Napoli and Napoli piccante matured sausage

- medium grain
- mild and delicate flavour
- delicate smoking using a natural method
- natural casing
- surface: washed
- ref. **92, 93, 94**: sweet and spicy flavour, with chili pepper and hot paprika
- ref. **91, 94**: orders of **9** pieces in display carton



Napoli sausage	
ref.	<b>89</b> whole
ref.	<b>91</b> whole v.p.
weight	<b>400 g</b>
ø slice	<b>4 cm</b>

Napoli piccante sausage	
ref.	<b>92</b> whole
ref.	<b>94</b> whole v.p.
ref.	<b>93</b> pack <b>6</b> pcs v.p.
weight	<b>400 g</b>
ø slice	<b>4 cm</b>



## Schiacciata piccante

- knife-cut texture
- with pieces of diced pancetta
- rich and spicy flavour, with fennel seeds, chilli and paprika
- surface: washed



Schiacciata piccante	
ref.	<b>14</b> whole
ref.	<b>616</b> whole v.p.
weight	<b>1,8 kg</b>
slice	<b>6 x 14 cm</b>

Schiacciata piccante	
ref.	<b>714</b> half v.p.
weight	<b>900 g</b>
slice	<b>6 x 14 cm</b>



## Mediterranea piccante matured sausage

- medium grain
- spicy flavour, with chilli and hot paprika
- delicate smoking using a natural method
- surface: washed
- ref. **86, 786**: orders of **12** pieces in display carton



Mediterranea sausage	
ref.	<b>87</b> whole v.p.
weight	<b>1 kg</b>
ø slice	<b>4 cm</b>

Mediterranea sausage	
ref.	<b>86</b> piece v.p.
weight	<b>180 g</b>
ref.	<b>786</b> piece v.p.
weight	<b>180 g</b> fixed weight
ø slice	<b>4 cm</b>



gluten free

## Coppa Medaglia d'Oro

- natural casing
- tied by hand with string
- maturing: minimum 3 months



### Coppa Medaglia d'Oro

ref.	<b>102</b> whole
ref.	<b>126</b> whole v.p.
weight	<b>2</b> kg

## Coppa di Parma IGP

- produced according to the "Coppa di Parma IGP Consortium" production standards
- natural casing
- tied by hand with string
- maturing: minimum 3 months



### Coppa di Parma IGP

ref.	<b>101</b> whole
weight	<b>2</b> kg

## matured Coppa

- maturing: minimum 2 months



### matured Coppa

ref.	<b>100</b> whole
ref.	<b>125</b> whole v.p.
weight	<b>1.5</b> kg
ref.	<b>103</b> half v.p.
weight	<b>700</b> g

## matured peeled Coppa

- maturing: minimum 2,5 months
- without casing



### matured peeled Coppa

ref.	<b>105</b> whole v.p.
weight	<b>1.8</b> kg

## Capocollo napoletano

- spicy flavour, with paprika
- delicate smoking using a natural method
- natural casing
- pressed between two bamboo sticks
- maturing: minimum 2 months



### Capocollo napoletano

ref.	<b>104</b> whole
ref.	<b>123</b> whole v.p.
weight	<b>1.7</b> kg

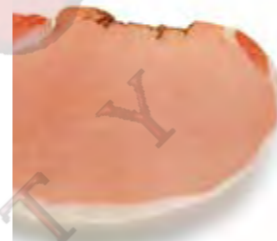


# LEVONI FILETTUCCIO AND LOMBETTO

gluten free

## Filettuccio

- matured pig loin
- delicate smoking with woods from the Alps
- natural casing
- maturing: minimum 2 months



### Filettuccio

ref.	<b>180</b> whole
weight	<b>1.6</b> kg
ref.	<b>181</b> half v.p.
weight	<b>800</b> g



## Lombetto

- matured pig loin
- natural casing
- maturing: minimum 2 months



### Lombetto

ref.	<b>184</b> whole
weight	<b>1.6</b> kg
ref.	<b>185</b> half v.p.
weight	<b>800</b> g





# LEVONI CULATTA AND CULATELLO

gluten free

## Culatta

- made from the most valuable part of the pork leg
- with hip bone, femoral bone removed
- soft consistency, aromatic flavor
- maturing: minimum 12 months
- ref. 191: completely boneless, excellent slicing yield



Culatta	
ref.	160 whole
weight	4/5 kg
Culatta ready to slice	
ref.	191 whole v.p.
weight	4 kg

## Culatello di Zibello DOP

- made from the most valuable part of the pork leg
- produced according to the "Culatello di Zibello DOP Consortium" production standards
- deboned and trimmed by hand, without skin
- characteristic intense aroma, rich flavour
- natural casing and tied by hand with string
- maturing: minimum 12 months



Culatello di Zibello DOP	
ref.	159 whole
weight	4.5 kg



# LEVONI SPECK

gluten free

## CastelSpeck

- delicate smoking with woods from the Alps
- maturing: minimum 4 months



CastelSpeck	
ref.	170 whole
weight	5/6 kg
ref.	171 whole v.p.
weight	5/6 kg
CastelSpeck	
ref.	172 half v.p.
weight	2.8 kg



# LEVONI SAN MARTINO CURED HAM

gluten free

## San Martino cured ham

- maturing: minimum 11 months

with bone	
ref.	maturation
149	11
boneless	
ref.	maturation
152	11
case 2 pcs	





# LEVONI CURED HAMS DOP

gluten free

## San Daniele DOP Contessa

- produced according to the "Prosciutto di San Daniele DOP Consortium" production standards
- 18 months minimum maturation, also available upon request 20 and 24 months
- produced in the Levoni San Daniele Prosciutto curing plant in San Daniele del Friuli (Udine)



with bone			boneless			boneless tied			boneless ready to slice		
kg	ref.	maturity	kg	ref.	maturity	kg	ref.	maturity	kg	ref.	maturity
10	112	18 20	7	124	18 20	7	113	18 20	7	134	18 20
11	174	18 20 24	8	175	18 20 24	8	176	18 20 24			



with bone			boneless			boneless tied			boneless ready to slice		
kg	ref.	maturity	kg	ref.	maturity	kg	ref.	maturity	kg	ref.	maturity
9.5	146	18 20 24	7	139	18 20 24	7	148	18 20 24	7	147	18 20 24
10.5	194	18 20 24	8	197	18 20 24	8	200	18 20 24			

## San Daniele DOP

- produced according to the "Prosciutto di San Daniele DOP Consortium" production standards
- 13 months minimum maturation, also available upon request 16 months
- produced in the Levoni San Daniele Prosciutto curing plant in San Daniele del Friuli (Udine)
- ref. 166, 167: ready to slice



with bone			boneless			boneless tied			boneless ready to slice			boneless tied ready to slice			boneless skinned			half			quarter		
kg	ref.	mat.	kg	ref.	mat.	kg	ref.	mat.	kg	ref.	mat.	kg	ref.	mat.	kg	ref.	mat.	kg	ref.	mat.	kg	ref.	mat.
10	115	13 16	6	114	13	7	117	13 16	7	166	13	7	167	13	4.5	118	13	3	119	13	1.5	739	13
11	188	13 16	8	189	13 16	8	190	13 16															
												case 2 pcs			case 4 pcs								

## Parma DOP

- produced according to the "Prosciutto di Parma DOP Consortium" production standards
- 13 months minimum maturation, also available upon request 16 months
- produced in the Levoni Parma Prosciutto curing plant in Lesignano de' Bagni (Parma)
- ref. 162, 163: ready to slice



with bone			boneless			boneless tied			boneless ready to slice			boneless tied ready to slice			boneless skinned			half			quarter		
kg	ref.	mat.	kg	ref.	mat.	kg	ref.	mat.	kg	ref.	mat.	kg	ref.	mat.	kg	ref.	mat.	kg	ref.	mat.	kg	ref.	mat.
8.5	141	13	6	144	13	7	142	13 16	7	143	13 16	7	162	13	4.5	138	13	3	137	13	1.5	741	13
9.5	140	13 16	7	142	13 16	7	143	13 16	7	162	13	7	163	13									
10.5	177	13 16	8	178	13 16	8	179	13 16															
												case 2 pcs			case 4 pcs								



# LEVONI LARDS

gluten free



## Lardo alto di Castelluccio bianco

- delicate flavour
- salted lard



## Lardo alto di Castelluccio ai sapori

- appetizing taste, slightly aromatic
- seasoned lard with fragrant herbs and spices



## Lardo pancettato bianco

- delicate flavour
- three overlapping pork bellies seasoned with pepper and salt



## Lardo pancettato ai sapori

- tantalizing and aromatic flavor
- three overlapping pork bellies seasoned with thyme and spices



### Lardo Castelluccio bianco

ref. **370** whole v.p.  
weight **3** kg  
thickness **6/8** cm

### Lardo Castelluccio sapori

ref. **368** whole v.p.  
weight **3** kg  
thickness **6/8** cm

### Lardo pancettato bianco

ref. **371** whole v.p.  
weight **4** kg

### Lardo pancettato ai sapori

ref. **372** whole v.p.  
weight **4** kg

# LEVONI PANCETTAS

gluten free



## Rollled Pancetta skin-on

- with skin
- maturing: minimum 2 months



## Rollled Pancetta skinned

- without skin
- maturing: minimum 2 months



## Rollled Pancetta skinned with garlic

- full-bodied taste, flavored with Italian garlic
- natural casing
- without skin
- maturing: minimum 2,5 months



## Rollled Pancetta skinned with pepper

- spicy flavor, seasoned with black pepper
- natural casing
- without skin
- maturing: minimum 2,5 months



### rolled skin-on

ref. **333** whole  
ref. **336** whole v.p.  
weight **4** kg

### rolled skinned

ref. **334** whole  
ref. **337** whole v.p.  
weight **3,5** kg

### rolled skinned with garlic

ref. **332** whole  
weight **3,5** kg

### rolled skinned with pepper

ref. **346** whole  
ref. **347** whole v.p.  
weight **3,5** kg





### Pancetta coppata defatted

- defatted pancetta rolled around a coppa
- maturing: minimum 2 months



coppata defatted	
ref.	<b>338</b> whole
weight	<b>6</b> kg
ref.	<b>335</b> half v.p.
weight	<b>3</b> kg



### Pancetta Praga

- delicate smoking with woods from the Alps

Praga	
ref.	<b>340</b> whole
weight	<b>3</b> kg
ref.	<b>343</b> half v.p.
weight	<b>1.5</b> kg



### Pancetta tesa

- salted belly



tesa	
ref.	<b>330</b> whole v.p.
weight	<b>5</b> kg

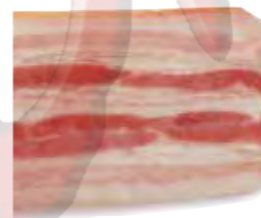


### Pancetta steccata contadina

- sewn and pressed between two wood sticks
- maturing: minimum 2 months



steccata contadina	
ref.	<b>339</b> whole
weight	<b>4</b> kg



### Pancetta cooked

- it is formed by three overlapping pork bellies
- cooked in steam oven
- with no added glutamate

cooked	
ref.	<b>333</b> v.p.
weight	<b>2.5</b> kg



### Pancetta cubes

- packaged separately
- ref. 345: delicate smoking using a natural method

mild	
ref.	<b>331</b> GMA
weight	<b>140</b> g (2 x 70 g)
case	<b>12</b> pcs

smoked	
ref.	<b>345</b> GMA
weight	<b>140</b> g (2 x 70 g)
case	<b>12</b> pcs



### Pancetta steamed

- delicate smoking with woods from the Alps
- stewed in steam oven
- with no added glutamate



steamed	
ref.	<b>344</b> half v.p.
weight	<b>1.5</b> kg





# LEVONI ROASTED PORK SPECIALTIES

gluten and lactose free  
with no added glutamate and polyphosphates

## Griotté arrosto cooked ham

- medium weight legs
- aromatic taste and lightly flavoured
- with provençal herbs
- cooked first in steam oven then roasted in dry oven



Griotté arrosto	
ref.	<b>220</b> whole v.p.
weight	<b>9</b> kg
case	<b>1</b> pcs
ref.	<b>225</b> half v.p.
weight	<b>4.5</b> kg
case	<b>2</b> pcs

## roasted Coppa

- cooked in oven and browned
- ideal for haute cuisine



roasted Coppa	
ref.	<b>265</b> whole v.p.
weight	<b>2.5</b> kg

## roasted Porchetta

- two half pork loins wrapped in defatted belly
- cooked first in steam oven then roasted in dry oven
- with aromatic herbs
- ideal for haute cuisine
- with no milk proteins



roasted Porchetta	
ref.	<b>264</b> half v.p.
weight	<b>3.5</b> kg

# LEVONI ROASTED POULTRY SPECIALTIES

does not contain gluten, lactose and milk proteins  
with no added glutamate and polyphosphates

## Italian roasted chicken breast

- several whole breasts cooked in the oven
- delicate recipe



chicken breast	
ref.	<b>275</b> v.p.
weight	<b>2.5</b> kg

## Italian roasted chicken breast with herbs

- several whole breasts cooked in the oven
- delicate recipe, with fragrant herbs



chicken breast with herbs	
ref.	<b>276</b> v.p.
weight	<b>2.5</b> kg

## Italian roasted turkey breast

- whole single breast cooked in the oven
- great slice



turkey breast	
ref.	<b>271</b> whole v.p.
weight	<b>6</b> kg
shape	heart-shaped

turkey breast	
ref.	<b>279</b> piece v.p.
weight	<b>3</b> kg
shape	cylindrical



# LEVONI COOKED HAM

gluten and lactose free  
with no added polyphosphates



## Alta Qualità Medaglia d'Oro

- bone-in legs or partially deboned (with shank)
- ideal for haute cuisine
- crafted by hand according to the tradition
- also available smoked with wood from the Alps
- with no milk proteins

### Alta Qualità Medaglia d'Oro with bone

ref.	kg	smoked
223	9,5	yes
224	9,5	no

### Alta Qualità Medaglia d'Oro with shank

ref.	kg	smoked
222	8,5	yes
221	8,5	no

## Alta Qualità Gran Corona Più

- very large size legs
- hams with considerable thickness of fat
- with no added glutamate
- with no milk proteins



### Alta Qualità Gran Corona Più

ref.	kg	shape
207	10,5	castagna

case 2 pcs



## Alta Qualità Gran Corona with honey

- heavy weight legs
- hams with the right thickness of fat
- with Italian honey
- with no added glutamate
- with no milk proteins



### Alta Qualità Gran Corona with honey

ref.	kg	shape
209	9,5	noce

case 2 pcs



## Alta Qualità Corona

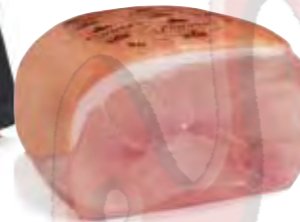
- medium weight legs
- with no milk proteins
- with no added glutamate



### Alta Qualità Corona

ref.	kg	shape
202	8	castagna
205	4	half

case 2 pcs



## Scelto Corona Praga

- medium weight legs
- delicate smoking with woods from the Alps
- with no added glutamate



### Scelto Corona Praga

ref.	kg	shape
226	9	round



## Scelto Corona with herbs

- medium weight legs
- steam cooked, then roasted in a dry oven
- with provençal herbs
- does not contain gluten, lactose and added polyphosphates



### Scelto Corona erbe

ref.	kg	shape
208	9	pressed
708	4,5	half

case 2 pcs



## Scelto Alfiere

- medium weight legs
- with no added glutamate



### Scelto Alfiere

ref.	kg	shape
210	9,5	castagna

case 2 pcs



## Alta Qualità Gran Corona

- heavy weight legs
- hams with the right thickness of fat
- with no milk proteins
- with no added glutamate



### Alta Qualità Gran Corona

ref.	kg	shape
204	10	bauletto
206	9	castagna

case 2 pcs



## Scelto Alfiere Tartufo

- medium weight legs
- with summer black truffles, whole and in pieces
- with no added glutamate
- with no milk proteins



### Scelto Alfiere Tartufo half

ref.	kg	shape
199	4	half

case 2 pcs



## Jolly

- medium weight legs
- with no added glutamate



### Jolly

ref.	kg	shape
219	9	castagna
229	3,5	half

case 2 pcs





# LEVONI MORTADELLAS

does not contain gluten, lactose and milk proteins  
with no added polyphosphates

## Medaglia d'Oro

- also available with DOP Green Pistachios from Bronte
- tied by hand with string
- delicate flavour
- natural casing
- with no added glutamate



## Medaglia d'Oro Lyon

- also available with DOP Green Pistachios from Bronte
- Levoni signature product with rich taste
- natural "gentile" casing
- with no added glutamate



Medaglia d'Oro Lyon	
kg	<b>1</b>
Ø slice cm	<b>6/7</b>
ref. without pistachio nuts	<b>323</b>
ref. with DOP pistachio nuts	<b>324</b>

Medaglia d'Oro	
kg	<b>15</b>
Ø slice cm	<b>23</b>
ref. without pistachio nuts	<b>833</b>
ref. with DOP pistachio nuts	<b>834</b>

## Bologna IGP Oro oval

- produced according to the "Mortadella Bologna IGP Consortium" production standards
- also available with whole pistachios
- robust flavour, sweet and delicate
- natural casing
- whole oval from **10** to **20** kg



Bologna IGP Oro oval			
kg	<b>10</b>	<b>15</b>	<b>20</b>
Ø slice cm	<b>21</b>	<b>23</b>	<b>25</b>
ref. without pistachio nuts	·	<b>858</b>	<b>860</b>
ref. with pistachio nuts	<b>863</b>	<b>865</b>	<b>867</b>

## Etrusca

- with whole pistachios and ham trimmings
- Levoni signature product with rich taste
- artificial casing
- with no added glutamate



Etrusca	
kg	<b>5</b>
thickness cm	<b>18</b>
ref.	<b>317</b>

## Portafortuna

- also available with whole pistachios or Italian olives
- rich flavour
- with no added glutamate

- artificial casing
- pieces from **10** and **17** kg



kg	<b>10</b>	<b>17</b>
Ø slice cm	<b>22</b>	<b>24</b>
ref. without pistachio nuts	<b>806</b>	<b>807</b>
ref. with pistachio nuts	<b>812</b>	<b>814</b>
ref. with olives	<b>314</b>	·

Portafortuna		
kg	<b>10</b>	<b>17</b>
Ø slice cm	<b>22</b>	<b>24</b>
ref. without pistachio nuts	<b>806</b>	<b>807</b>
ref. with pistachio nuts	<b>812</b>	<b>814</b>
ref. with olives	<b>314</b>	·

## Bologna IGP Oro

- produced according to the "Mortadella Bologna IGP Consortium" production standards
- also available with whole pistachios

- robust flavour, sweet and delicate
- artificial casing
- from **500 g** to **100** kg
- sizes of **50, 80** and **100** kg available only by booking



	Bologna IGP Oro										
	kg	whole pieces			pieces						
kg	<b>0,5</b>	<b>50</b>	<b>80</b>	<b>100</b>	<b>2,5</b>	<b>3,5</b>	<b>5</b>	<b>10</b>	<b>13</b>	<b>17</b>	<b>25</b>
Ø slice cm	<b>8</b>	<b>28</b>	<b>33</b>	<b>33</b>	<b>15</b>	<b>18</b>	<b>18</b>	<b>22</b>	<b>24</b>	<b>24</b>	<b>28</b>
ref. without pistachio nuts	<b>306</b>	<b>830</b>	<b>852</b>	<b>853</b>	·	·	<b>844</b>	<b>840</b>	<b>841</b>	<b>842</b>	<b>843</b>
ref. with pistachio nuts	·	<b>831</b>	<b>873</b>	<b>874</b>	<b>870</b>	<b>847</b>	<b>845</b>	<b>848</b>	<b>849</b>	<b>850</b>	<b>851</b>
		by booking									

## Levonella

- also available with whole pistachios
- delicate flavour

- artificial casing
- pieces from **3,5** to **17** kg



Levonella				
kg	<b>3,5</b>	<b>5</b>	<b>10</b>	<b>17</b>
Ø slice cm	<b>18</b>	<b>18</b>	<b>22</b>	<b>24</b>
ref. without pistachio nuts	·	<b>885</b>	<b>889</b>	<b>893</b>
ref. with pistachio nuts	<b>880</b>	·	<b>896</b>	<b>894</b>



# LEVONI FRANKFURTERS

does not contain gluten, lactose and milk proteins  
with no added glutamate and polyphosphates

## mini Würstel dall'Alto Adige skinless

- steam cooked
- delicate flavour
- skinless
- delicate smoking using a natural method



### mini Würstel skinless

ref.	<b>236</b> v.p.
weight	<b>100</b> g
pack	<b>4</b> pcs
display carton	<b>25</b> pcs

## Würstel dall'Alto Adige skinless

- steam cooked
- delicate flavour
- skinless
- delicate smoking using a natural method



### Würstel skinless

ref.	<b>239</b> v.p.
weight	<b>230</b> g
pack	<b>3</b> pcs
display carton	<b>12</b> pcs

## Würstel dall'Alto Adige Servedade

- steam cooked
- delicate flavour
- natural casing
- delicate smoking using a natural method



### Würstel Servedade

ref.	<b>237</b> v.p.
weight	<b>200</b> g
pack	<b>2</b> pcs
display carton	<b>12</b> pcs

# LEVONI PRECOOKED SPECIALTIES

does not contain gluten, lactose and milk proteins  
with no added polyphosphates

## Zampone Medaglia d'Oro

- cooked sausage stuffed in the front pig feet
- precooked before the packaging
- minimal loss of weight during home reheating
- with no added glutamate



### Zampone Medaglia d'Oro

ref.	<b>242</b>
weight	<b>800</b> g
case	<b>6</b> pcs

## Cotechino Medaglia d'Oro

- cooked sausage
- skinless
- precooked before the packaging
- minimal loss of weight during home reheating
- with no added glutamate



### Cotechino Medaglia d'Oro

ref.	<b>250</b>
weight	<b>500</b> g
case	<b>6</b> pcs

## Zampone Modena IGP

- produced according to the "Zampone Modena IGP Consortium" production standards
- cooked sausage stuffed in the front pig feet
- precooked before the packaging
- minimal loss of weight during home reheating
- with no added glutamate



### Zampone Modena IGP

ref.	<b>243</b>
weight	<b>900</b> g
case	<b>6</b> pcs

## Cotechino Modena IGP

- produced according to the "Cotechino Modena IGP Consortium" production standards
- cooked sausage
- precooked before the packaging
- minimal loss of weight during home reheating
- with no added glutamate



### Cotechino Modena IGP

ref.	<b>257</b>
weight	<b>500</b> g
case	<b>6</b> pcs

## Roasted pork spareribs

- pork spare ribs roasted and browned in the oven
- rich flavour, aromatic and appetizing
- with provençal herbs
- precooked before the packaging
- minimal loss of weight during home reheating



### Roasted pork spareribs

ref.	<b>248</b>
weight	<b>600</b> g
case	<b>6</b> pcs

## Roasted pork shank

- pork shank roasted and browned in the oven
- rich flavour, aromatic and appetizing
- with provençal herbs
- precooked before the packaging
- minimal loss of weight during home reheating



### Roasted pork shank

ref.	<b>234</b>
weight	<b>600</b> g
case	<b>6</b> pcs



# LEVONI PORK SPECIALTIES

gluten and lactose free  
with no added polyphosphates

## smoked Filone

- delicate smoking with woods from the Alps
- with no milk proteins
- with no added glutamate

### smoked Filone

ref. **187** v.p.  
weight **2** kg

## smoked Carré

- delicate smoking with woods from the Alps
- ideal for haute cuisine
- with no milk proteins
- with no added glutamate

### smoked Carré

ref. **186** half v.p.  
weight **4** kg  
case **2** pcs

## smoked Guanciale

- pork cheek
- skinned, salted, and lightly smoked with wood from the Alps
- with no milk proteins

### smoked Guanciale

ref. **350** v.p.  
weight **1** kg

## Ciccioli mantovani

- trimmings from bellies are cut into small pieces and cooked on a low flame
- tasty and delicious, crunchy consistency
- with no added glutamate

### Ciccioli mantovani

ref. **263** GMA  
weight **1.5** kg  
ref. **262** GMA  
weight **200** g  
case **10** pcs

## Speck cotto Rustico

- selected legs from European Union pigs
- from the speck cut, high rump
- delicate smoking with woods from the Alps
- steam cooked
- with no added glutamate

### Speck cotto Rustico

ref. **227** v.p.  
weight **5** kg

## Salsiccia lucanica

- fresh spiral sausage, dried for two days before packing
- natural casing
- tasty and spicy flavour
- in display carton for orders of **10** pcs
- with no milk proteins

### Salsiccia lucanica

ref. **291** v.p.  
weight **180** g

## Salsiccia mantovana - Salamella

- fresh sausage
- medium grain
- natural casing
- full-bodied taste, flavored with garlic
- ref. **290**: in display carton for orders of **10** pcs, dried for two days before packing
- with no milk proteins

### Salsiccia mantovana

ref. **290** v.p.  
weight **200** g  
pack **2** pcs

### Salsiccia mantovana

ref. **292** in string  
only for the Italian market







### Coppa di testa

- only head pork meat, tongue and throat cooked in a bain-marie
- with no milk proteins

Coppa di testa	
ref.	<b>235</b> v.p.
weight	<b>5</b> kg



### cooked Zampotrancio

- cooked sausage
- casing: sewn pig skin
- slowly steamed cooked before packing
- with no milk proteins
- with no added glutamate

cooked Zampotrancio	
ref.	<b>245</b> v.p.
weight	<b>700/800</b> g
	seasonal product



### cooked Cotechino slices

- cooked sausage slices
- skinless
- slowly steamed cooked before packing
- in display carton for orders of **14** pcs
- with no milk proteins
- with no added glutamate

cooked slices Cotechino	
ref.	<b>272</b> v.p.
weight	<b>140</b> g
pack	<b>2</b> pcs
	seasonal product



### cooked Zampofette

- cooked sausage slices
- casing: sewn pig skin
- slowly steamed cooked before packing
- in display carton for orders of **14** pcs
- with no milk proteins
- with no added glutamate

cooked slices Zampofette	
ref.	<b>244</b> v.p.
weight	<b>140</b> g
pack	<b>2</b> pcs
	seasonal product



### Zampone Modena IGP

- produced according to the "Zampone Modena IGP Consortium" production standards
- sausage stuffed in the front pig feet
- with no milk proteins
- only vacuum packed



Zampone Modena IGP	
ref.	<b>241</b> v.p.
weight	<b>1</b> kg
	seasonal product

### Cotechino Modena IGP

- produced according to the "Cotechino Modena IGP Consortium" production standards
- fresh sausage
- natural casing
- tied by hand with string
- with no milk proteins

Cotechino Modena IGP	
ref.	<b>255</b>
ref.	<b>254</b> v.p.
weight	<b>750/800</b> g



### cooked Cotecone

- cooked sausage
- natural casing
- precooked before the packaging
- minimal loss of weight during home reheating
- ideal for haute cuisine
- with no milk proteins
- with no added glutamate

cooked Cotecone	
ref.	<b>259</b> v.p.
weight	<b>3</b> kg



### Cotechino Mantova

- fresh sausage
- natural casing
- tied by hand with string
- with no milk proteins

Cotechino Mantova	
ref.	<b>258</b>
ref.	<b>252</b> v.p.
weight	<b>600/700</b> g
	seasonal product



### Cotechino Mantova scorzone

- fresh sausage
- natural beef casing
- tied by hand with string
- with no milk proteins

Cotechino Mantova scorzone	
ref.	<b>256</b>
weight	<b>1/1,2</b> kg
	seasonal product





# LEVONI PRE-SLICED DELI MEATS

gluten and lactose free  
with no added polyphosphates

- all the quality of Levoni deli meats in a tray
- new exclusive tray with easy opening
- even more transparent film for a better visibility of the product
- wavy slices, laid by hand, for an even more appealing presentation
- well laid slices even if the tray is kept in a vertical position
- well separable slices
- minimum order per reference only 5 pieces (alternatively 10 pieces) to ensure maximum flexibility



product	ref.	case 5 pcs	case 10 pcs
Salame Finocchiona	80 g	950	389
Salame Ungherese	80 g	966	397
Salame Milano	80 g	952	390
Salame Napoli	80 g	967	398
Sopressa Veneta with Italian garlic	80 g	971	919
Salame Nostrano	80 g	953	391
maturated Coppa	80 g	954	392
Culatta	70 g	963	962
CastelSpeck	80 g	946	384
Prosciutto di San Daniele DOP	70 g	964	394
Prosciutto di Parma DOP	70 g	965	395
Prosciutto crudo San Giorgio	70 g	948	387
Lardo alto di Castelluccio ai sapori	80 g	970	914
Prosciutto cotto Alta Qualità Corona	100 g	969	908
Mortadella Oro	100 g	947	945
Mortadella Etrusca	100 g	972	961
Il Tris (crudo San Giorgio, Coppa, salame Milano)	120 g	949	388

GMA package, dimension 26 x 18 cm



# LEVONI ACCESSORIES



**t-shirt**  
ref. **529**  
size S, M, L, XL, XXL



**coat**  
ref. **530**  
size **44, 48, 50, 52, 54, 56, 58**



**overall**  
ref. **519**  
size one size fits all



**cap**  
ref. **520**  
size one size fits all



**premium overall**  
ref. **538**  
size one size fits all



**premium cap**  
ref. **512**  
size one size fits all



**trestle and knife for mortadella**  
ref. **521 - 50 kg**  
ref. **522 - 100 kg**



**paper shopping bag**  
ref. **513**  
case **100 pcs**



**Corky paper shopping bag**  
ref. **509**  
case **30 pcs**



**wooden cutting board**  
ref. **505**



**server for sliced salami**  
ref. **575**



**quality protection envelope**  
ref. **533**  
package **40 pcs**



**food grade paper**  
ref. **537**  
dimensions cm **33 x 40**  
package **10 kg**



**pen**  
ref. **510**  
package **5 pcs**



**memo book**  
ref. **508**  
package **5 pcs**



**knife**  
ref. **517**

**boning knife**  
ref. **516**



**support for pre-sliced products**  
ref. **536**  
case **10 pcs**



**Bone-in cooked ham holder**  
ref. **534**



**cured ham holder**  
ref. **535**





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