

Italian deli treasures



Product Catalogue
English



OUR CHOICE



Why do we work so hard to produce our deli meats?
Because they're delicious, of course.
But there's more. It's our heritage,
the Italian way of doing things, of living well,
a passion that binds us to all lovers of taste.
These pages contain the art of Italian deli meats,
safeguarded for you.



Dal
1911

**Excellence
has a long history**

CENTURIES OF TALENT ARE BEHIND THE
SPECIALTIES OF THE ART OF ITALIAN
DELI MEATS.

IT'S A TRADITION WE RESPECT, DESPITE
LEVONI BEING A MODERN COMPANY. WE ARE
AND ALWAYS WILL BE MASTER OF DELI MEATS
MAKERS, PROUD TO WORK WITH OUR HANDS
AND HEADS, WITH PASSION AND PLENTY OF
PATIENCE.



LEVONI
ORGOGLIOSAMENTE BUONI

Goodness done well

In 1913, just two years after its foundation, Levoni took part in the International Modern Arts & Industry Exhibition in London, winning over the jury with its gold-medal deserving salami Ungherese.

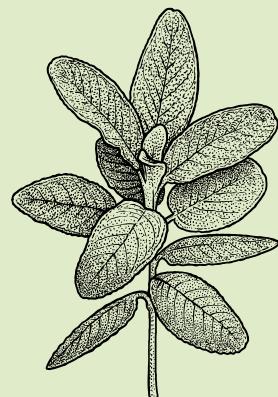
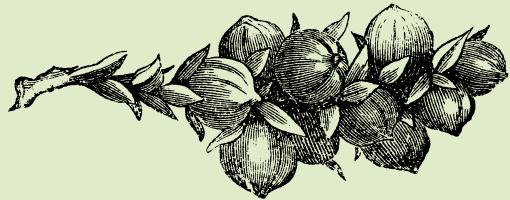
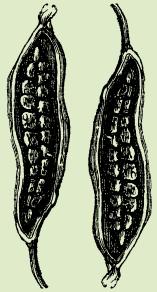
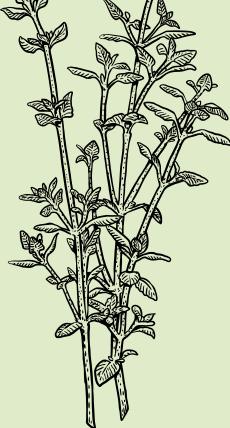
Still today, that recipe is our pride and joy, proof of what we can achieve by working to the best of our abilities, and always true to our principles.

Today as always

Over a century and four generations later, the gold medal won with our salami Ungherese in London is still the cornerstone of our way of working. Though Levoni, today, is a leading delicatessen brand, we remain faithful to who we are and the choices we have made our own: that “goodness done well” from when it all began, and with which we won that prize. It’s a simple yet challenging principle to follow, but, it’s thanks to that idea that Levoni deli meats are what they are.

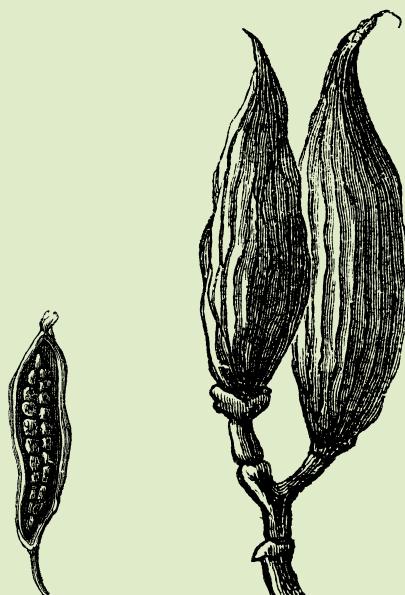
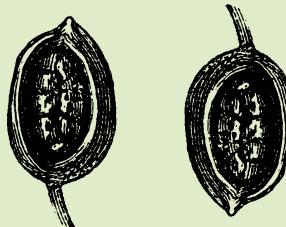


MORE
GOODNESS
FOR ALL

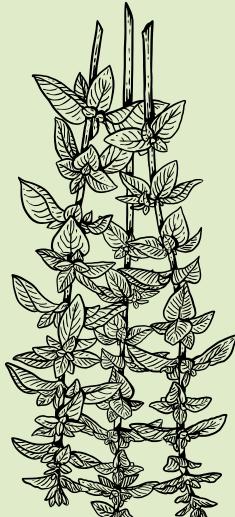


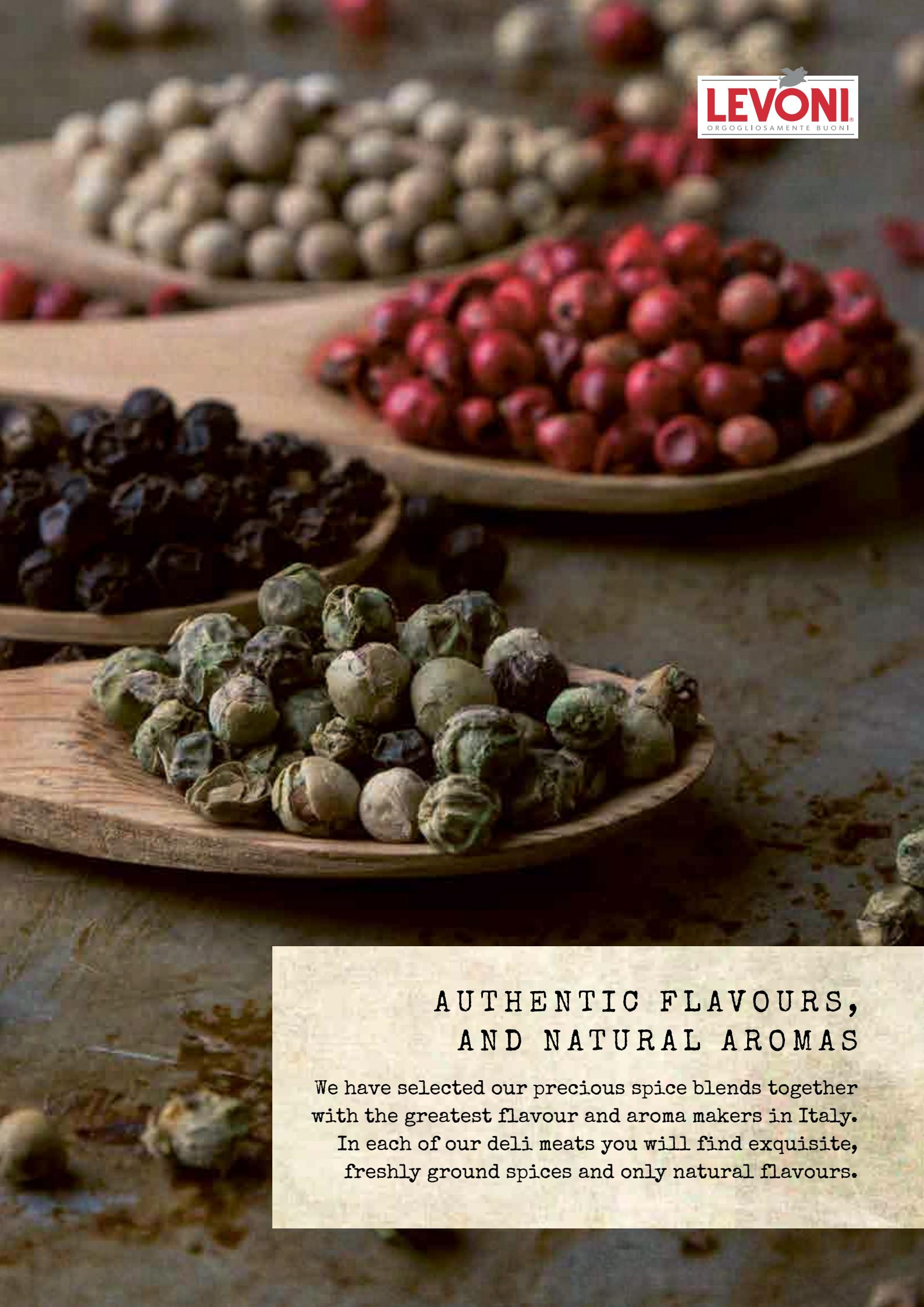
Our mission is well-being: that's why we believe intolerance and allergy sufferers should never have to sacrifice taste.

That's why all Levoni deli meats are gluten and lactose free.



We have also eliminated milk proteins from numerous products, whenever it's been possible without altering the original recipe.

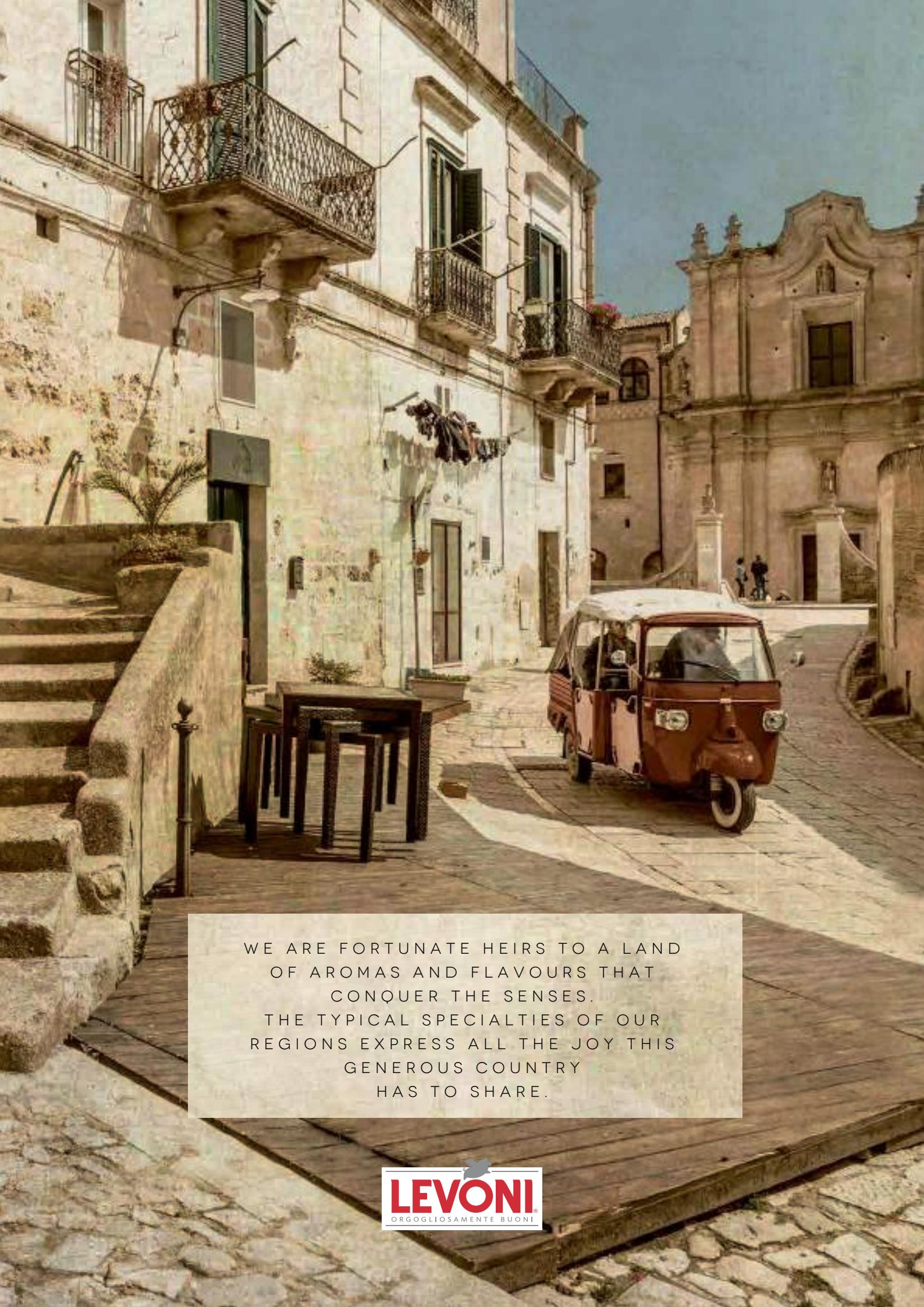




AUTHENTIC FLAVOURS,
AND NATURAL AROMAS

We have selected our precious spice blends together with the greatest flavour and aroma makers in Italy.

In each of our deli meats you will find exquisite, freshly ground spices and only natural flavours.



WE ARE FORTUNATE HEIRS TO A LAND
OF AROMAS AND FLAVOURS THAT
CONQUER THE SENSES.
THE TYPICAL SPECIALTIES OF OUR
REGIONS EXPRESS ALL THE JOY THIS
GENEROUS COUNTRY
HAS TO SHARE.

LEVONI
ORGOGLIOSAMENTE BUONI

Discover the treasures of Italy

The love of good food is typically Italian, but with that spirit comes responsibility. For our recipes, we carefully select and bring out the very best of only the finest Italian meats.

We do this because helping others discover the treasures of Italy is not only a pleasure, but also a duty.

ITALIA



Our passion...



Our family vocation is the constant pursuit of excellence without compromise, in unique flavours you can count on.

It's a mission we share with all those who work with us, and evident in our commitment to guaranteeing product transparency, the most careful selection of

100% Italian



farms, quality control throughout the supply chain, the search for the finest ingredients, and total respect for natural times.

We are uncompromising on quality and safety, with all Levoni products made from 100% Italian meat.

From our certainties to our certifications

We know that responsibility forms the basis
of any relationship of trust.

To guarantee only the finest Levoni deli meats, we are committed
to privileging quality and Italianness at all costs.

Our choices are there for all to see: for over a decade now, we have
certified our Quality Management System to the British Retail
Consortium (BRC) global standard for food safety.

We have made our commitment to produce deli meats only from
100% Italian meat. It's a demanding commitment certified by
various external, internationally recognized bodies: for
Protected Designation of Origin (PDO) products, by the various
certification bodies appointed by the Italian Ministry of
Agricultural, Food and Forestry Policies (MIPAAF);
for all other deli meats,
by CSQA to the reference standard for Agri-Food Traceability
Systems, ISO 22005:2008.

For the very same reasons, we are committed to maintaining
and constantly improving our environmental sustainability
standards. Our Levoni factory in Castellucchio (Mantova) and our
San Daniele del Friuli (Udine) cured ham factory are certified
by CSQ to the reference standard for Environmental Management
Systems, ISO 14001.







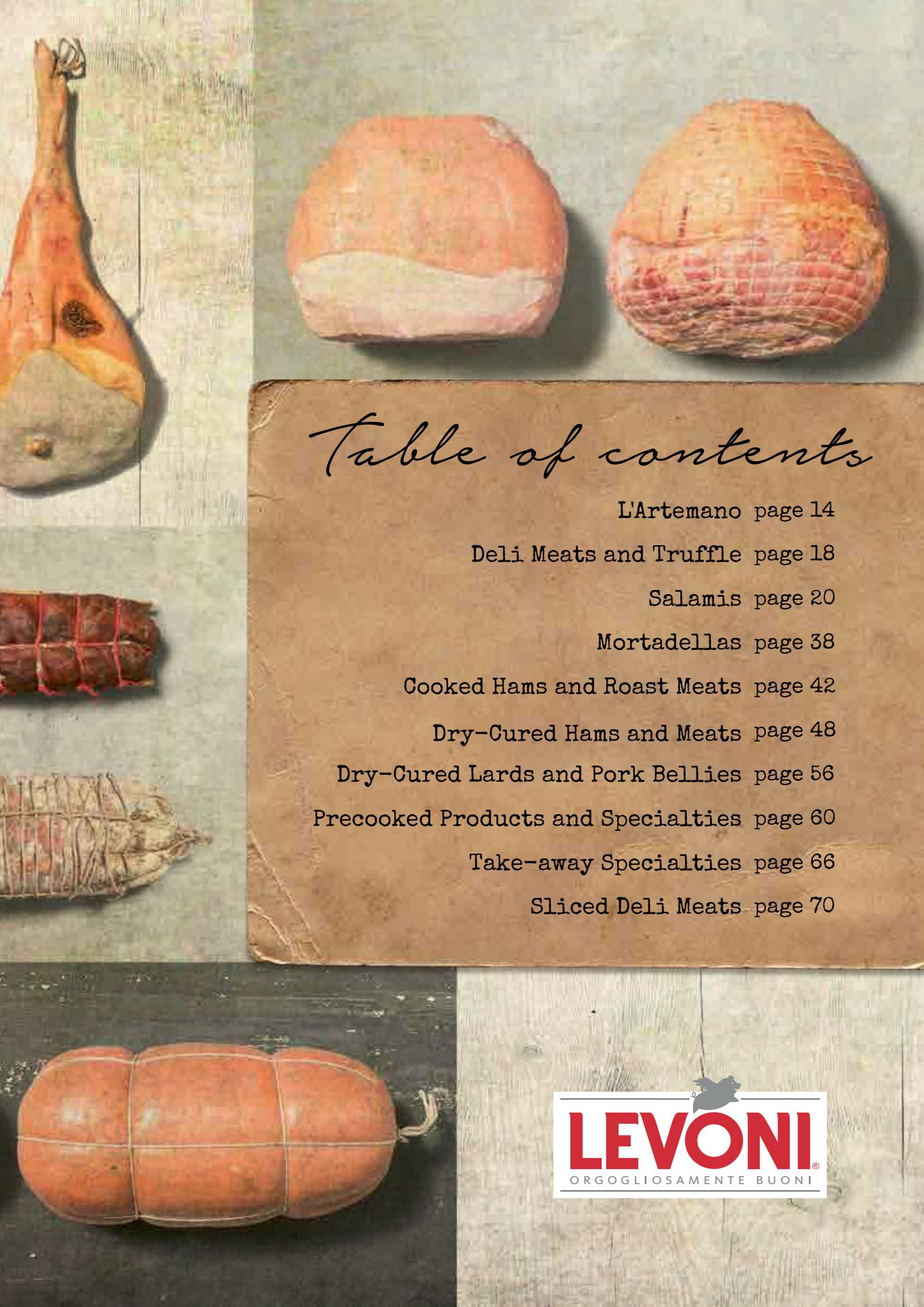


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L'ARTEMANO

With L'Artemano, we have encapsulated the best of our history in a selection of true excellence.

A precious limited edition selection of our finest specialties, expressing all the know-how of our masters.

In every slice, the art of handmade deli meats.

MORTADELLA

A milestone of Italian taste, the princess of deli meats. Noble and generous, its fragrant joy melts in the mouth.

Select meats and spices, stuffed, tied off by hand and cooked slowly for about 30 hours.

The pink slices dotted with lard, and, in the pistachio version, with intense green Bronte PDO pistachios, have a silky appearance and smooth texture.

The delicate, complex yet persuasive aroma accompanies its full and satisfying flavour. Sumptuous yet never greasy, with a pleasant persistence on the palate.

- tied by hand with string
- horse casing sewn by hand
- with no milk proteins
- with no added glutamate

REF. WITHOUT PISTACHIO NUTS	REF. WITH PISTACHIO NUTS	PACKAGE	WEIGHT	Ø SLICE
1825	1830	vacuum	10 kg	21 cm



With a pleasantly enticing aroma and a sweet, delicate taste, it leaves a clean palate that invites another slice.

- tied by hand with string
- natural casing
- with no milk proteins
- with no added glutamate

REF. WITHOUT PISTACHIO NUTS	REF. WITH PISTACHIO NUTS	PACKAGE	WEIGHT	Ø SLICE
833	834	vacuum	15 kg	23 cm
---	837	piece vac. 2 pcs / case	7,5 kg	23 cm



PROSCIUTTO COTTO cooked ham

Browned to an inviting bread-crust colour, its pinkish slices offer soft, red, soluble nuances, a delicate aroma and a rich, harmonious taste.

- deboning by hand
- processed by hand
- slow steam cooking
- with no milk proteins
- with no added glutamate

REFERENCE	PACKAGE	WEIGHT	VERSION
1225	vacuum	10 kg	boneless



PROSCIUTTO COTTO AFFUMICATO

smoked cooked ham

One of the finest expressions of Levoni's mastering of the art of natural smoking. Lightly salted and slow baked, its juicy slices melt in the mouth, releasing a hint of smokiness and a fragrance of spices.

- processed by hand
- natural smoking
- slow steam cooking
- with no milk proteins

REFERENCE	PACKAGE	WEIGHT	VERSION
223	vacuum	11 kg	bone-in
222	vacuum	10 kg	with shank



PROSCIUTTO CRUDO

dry-cured ham

An exclusive ham produced in limited quantities from the best pork haunches of traditional Italian breeds, aged for at least 24 months. Preciously marbled rosy-red slices, rich in aromas of malt, dried fruit and curing cellar aromas. In the mouth, it offers pleasant nuances of toasted hazelnut and bread crust. Half sweet, half savoury, it charms with juiciness and persistence.

- sea salt of Trapani PGI

REFERENCE	PACKAGE	WEIGHT	VERSION	MATURATION
1160	---	9,5 kg +	bone-in	
1161	vacuum	7 kg +	boneless tied	24 months



COPPA

A refined recipe that offers a balance of fragrance and delicacy.

Skilled seasoning brings aromatic sensations to the nose, and a sweet, intriguing, taste to the mouth.

- natural casing



REFERENCE	PACKAGE	WEIGHT	MATURATION
1101	---	2,5kg	6 months





DELI MEATS AND TRUFFLE

A Levoni line celebrating an illustrious marriage with a true icon of taste: the black truffle. The patient search for new recipes – whole pieces and visible flakes, enhanced by only most natural flavours. Delicacies made with all the rigour and quality of Levoni, because those who respect tradition can also amaze.

DELI MEATS AND TRUFFLE

SALAME salami



A refined recipe with a rounded, balanced aroma. The fragrance of truffle persists in the mouth, among sweet, aromatic sensations suggesting spices, wine and thick undergrowth. A long, gracious persistence.

- with black summer truffle flakes
- tied by hand with string
- natural casing

	REFERENCE	PACKAGE	WEIGHT	Ø SLICE
coarse grain	1025	---	800 g	6/7 cm



SALAME salami

An original reinterpretation of our beloved small salami with black truffle flakes. A splendid nose combining nuances of curing, pepper and truffle. An intriguing flavour and rich, sophisticated aromas that persist in the mouth.

- with black summer truffle flakes



	REFERENCE	PACKAGE	WEIGHT	Ø SLICE
medium grain	25	---	250 g	5 cm
	765	vacuum		
	1431	microparf. flowpack		

in case of 12 pcs



MORTADELLA

A seductive recipe combining spiced meats with the decisive aroma of black truffle.

A lively aroma announcing a lavishly sweet yet savoury taste. Silky in the mouth, with strong, persistent aromas.

- with black summer truffle finely ground
- with no added glutamate
- with no milk proteins

REFERENCE	PACKAGE	WEIGHT	Ø SLICE
819	piece vac.	3,5 kg	18 cm

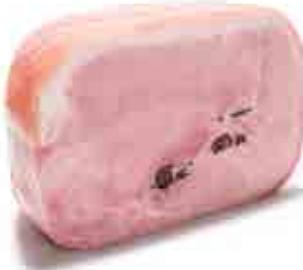


PROSCIUTTO COTTO cooked ham

Pork thighs hand-embellished with whole and flaked black truffle.

Pinkish slices offer a rich and enveloping aroma of undergrowth, spices and roasted meat. Aromas that intensify on tasting, with an extremely affable consistency.

- chestnut shape
- with black summer truffle whole and flakes
- with no milk proteins
- with no added glutamate flakes
- slow steam cooking



REFERENCE	PACKAGE	WEIGHT
199	half vacuum 2 pcs/case	4 kg







SALAMIS

For over a century, we have preserved
a heritage of great richness:
the history of Italian salami in
countless unique recipes.

It's a heritage of flavour that belongs
to all Italians, from childhood
snacks to the most refined delicacies,
handed down through generations,
and given new life by Levoni in over
40 specialties.



Our flagship salami Ungherese is the fruit of the passion of our founder Ezechiello Levoni, who, at the very beginning of the 20th century, learnt the secrets of smoking and curing meats at a famous Milanese boutique, secrets that our family continue to guard today.



very fine grain

UNGHERESE tied by hand

A carefully spiced aroma, complemented by fresh garlic, sweet paprika, and an engaging, balanced, peppery, smoky taste.

- natural casing
- natural smoking
- tied by hand with string

REFERENCE	PACKAGE	WEIGHT	Ø SLICE
37	---	3,5 kg	
38	half vacuum	1,7 kg	11 cm



very fine grain

UNGHERESE

Its delicate smoky fragrance promises a pleasant aromatic complexity. Exuberantly soft, sweet and smoky on the palate, a taste that engages and delights.

- natural smoking

REFERENCE	PACKAGE	WEIGHT	Ø SLICE
39	---	3,5 kg	10 cm
659	vacuum		
41	half vacuum	1,7 kg	
40	---	1,2 kg	7/8 cm
1410	microparf. flowpack		



Ref. 39



very fine grain

LEVONETTO UNGHERESE

Smoked and pleasantly balanced on the nose, aromatic and rounded on the palate. A mixture of spices and smokiness exalt the flavour of the meat without smothering it.

- natural smoking

REFERENCE	PACKAGE	WEIGHT	Ø SLICE
42	---	300 g	5 cm
723	vacuum		
1430	microparf. flowpack		

in case of 12 pcs





coarse grain

DEL PO

Curing cellar scents that remind us of our grandparents' salamis. Sweet and rounded, with pepper and cloves ground in wine.

- natural casing
- tied by hand with string

REFERENCE	PACKAGE	WEIGHT	Ø SLICE
28	---	2,5 kg	9 cm
13	---	800 g	6/7 cm
26	---	500 g	6 cm



Ref. 28



medium grain

VECCHIA OSTERIA

A noble fragrance of delicate garlic and spices evolving into an embracing and agreeably complex flavour. At its finest maturity, still with a soft heart.

- natural casing
- tied by hand with string

REFERENCE	PACKAGE	WEIGHT	Ø SLICE
72	---	1,3 kg	7/8 cm
74	---	800 g	6/7 cm



Ref. 72



knife-cut texture

PAISANELLA

An exclusive Levoni recipe developed in the 1950s, with knife-cut meats, diced pork belly and split pepper. Teasing on the nose, harmonious in the mouth with a pleasant, peppery accent.

- with diced pork belly cubes
- tied by hand with string
- natural casing

REFERENCE	PACKAGE	WEIGHT	Ø SLICE
78	---	3 kg	10/11 cm
683	vacuum		
778	half vacuum	1,5 kg	



knife-cut texture

CHERUBINO

Meat expertly cut by knife, intriguingly peppery on the nose, and fulfilling in the mouth with its sweetness and fragrance.

- natural casing
- tied by hand with string

REFERENCE	PACKAGE	WEIGHT	Ø SLICE
18	---	700 g	5/6 cm



SCUDETTO

The use of ham meat makes it one of our leanest salamis, characterised by a distinctive olfactory profile that is sweet on the palate with a subtle hint of pepper.

- with ham meat
- surface: washed and floured

fine grain

**SALSICCIA STAGIONATA CON SEMI INTERI DI FINOCCHIO**
matured sausage with fennel seeds

Curing cellar scents with an aromatic aura of Italy's Apulia region. On the palate, black pepper grains make room for fresh, balanced notes of fennel.

- horseshoe shape
- natural casing

coarse grain

**SALSICCIA STAGIONATA ROMAGNOLA**
matured sausage

A harmonious pairing of the meats with rounded, delicate spices. A delicate harmonious taste with elegant hints of white pepper.

- horseshoe shape
- natural casing

medium grain



Ref. 95

MIGNON

Delicious small salamis fragrant with pepper and cured meat. Split black pepper reveals itself pleasantly in the mouth, with a captivatingly intriguing and pungent finish. Soft and satisfying.

- natural casing

fine grain



REFERENCE	TRAY	WEIGHT	Ø SLICE
58	---	40 g	3/4 cm
757	40 pcs x 40 g	1,8 kg	

MILANO

Intoxicating and gently spiced, it captivates the nose and embraces the palate with a delicate release of walnut and white pepper.



fine grain

REFERENCE	PACKAGE	WEIGHT	Ø SLICE
46	---	3,5 kg	10 cm
47	half vacuum	1,7 kg	
49	---		
749	vacuum	2,5 kg	8,5 cm
1415	microparf. flowpack		
50	---	1,2 kg	7,5 cm
1416	microparf. flowpack		



Ref. 46

MANTOVANO

A soft, mouth-watering fragrance that continues in the mouth with a sweet, aromatic body. An aftertaste of piquant black pepper offers a traditional yet remarkable experience.



medium grain

REFERENCE	PACKAGE	WEIGHT	Ø SLICE
30	---	1 kg	7/8 cm

**MANTOVANO CON AGLIO** with garlic

Sophisticated on the nose, with a refined note of garlic that continues in the mouth, bringing out all the flavour of the meat. A decisively vivid sensation brought on by split peppercorns.



medium grain

REFERENCE	PACKAGE	WEIGHT	Ø SLICE
29	---	1 kg	7/8 cm

**FINE CON AGLIO** with fennel seeds

Characterful on the nose, with notes of white pepper and garlic that pair perfectly with the meat. In the mouth, it releases nuances of garlic and spices.

- surface: washed



fine grain

REFERENCE	PACKAGE	WEIGHT	Ø SLICE
5	---	5 kg	
605	vacuum		12 cm
8	half vacuum	2,5 kg	
7	---	500 g	6,5 cm



Ref. 5



medium grain

SOPPRESSA VENETA

A popular yet elegant classic. Soft on the nose and lively in the mouth, with exuberant surprises of split black pepper.

- natural casing
- tied by hand with string

REFERENCE	PACKAGE	WEIGHT	Ø SLICE
76	---	4 kg	
776	half vacuum	2 kg	11/12 cm



medium grain

SOPPRESSA VENETA CON AGLIO with garlic

Harmoniously scented with garlic and well-balanced spices. Every aroma is clearly defined, from the seductive sweetness of garlic and the seasoning of the meat to the agreeably pungent black pepper split under tooth.

- natural casing
- tied by hand with string

REFERENCE	PACKAGE	WEIGHT	Ø SLICE
75	---	4 kg	
1423	microparf. flowpack	2 kg	11/12 cm
79	half vacuum	2 kg	



medium grain

STROLGHINO

The use of ham meats makes it refined and affable on the nose with notes of white pepper, revealing itself in the mouth as melodious and light.

- natural casing
- surface: washed

REFERENCE	PACKAGE	WEIGHT	Ø SLICE
12	---	180 g	3 cm
761	vacuum		



medium grain

NOSTRANO

A balanced symphony of spices that captivates the nose. A curious, harmonious bouquet of spices in the mouth.

Cloves and nutmeg are pleasantly tempered in the skilfully seasoned meat.

REFERENCE	PACKAGE	WEIGHT	Ø SLICE
21	---	3,5 kg	
23	half vacuum	1,7 kg	10 cm
22	---		
1406	microparf. flowpack	2,5 kg	8,5 cm





medium grain

IL GENTILE

Unmistakably sweet and seasoned. Elegant, majestic curing cellar scents followed by a soft, more restrained consistency in the salami's finer aspects.

- natural casing "Gentile"
- tied by hand with string

REFERENCE	PACKAGE	WEIGHT	Ø SLICE
32	---	1 kg	5/6 cm



medium grain

IL GENTILE DEL CONTADO

The scent of traditional salamis cured in cellars enveloped by the aromas of wine and pepper precedes a buoyant and captivating flavour.

- natural casing "Gentile"
- tied by hand with string

REFERENCE	PACKAGE	WEIGHT	Ø SLICE
31	---	800 g	4/5 cm



medium grain

IL DUCATO

Gently tickling the nose, it waters the mouth with characteristic sensations of sweetness. A mixture of peppers enhancing peculiar aromatic connotations.

- natural casing
- tied by hand with string

REFERENCE	PACKAGE	WEIGHT	Ø SLICE
753	---		
678	vacuum	1,1 kg	
1407	microparf. flowpack		5 cm
752	half vacuum	550 g	



A repertoire of masterpieces

Behind the salami, a whole world to discover. A rich variety of meat cuts, ingredients, seasonings and craft processing, each with its own perfection, and capable of making every speciality unique.

fine grain
with lardons

TOSCANO

The light scent of garlic introduces a decisive yet harmonious taste. The aroma of its seasoning is enriched with spicy and peppery notes softened by the presence of lardons.

- natural casing
- tied by hand with string

REFERENCE	PACKAGE	WEIGHT	Ø SLICE
11	---	4 kg	
711	half vacuum	2 kg	10/11 cm



medium grain

CON SEMI INTERI DI FINOCCHIO with fennel seeds

Full and aromatic sensations of fennel seeds on the nose are crowned by a liveliness of black pepper in the mouth.

- natural casing
- tied by hand with string

REFERENCE	PACKAGE	WEIGHT	Ø SLICE
71	---	4 kg	
1420	microparf. flowpack	2 kg	11/12 cm
70	half vacuum	2 kg	

fine grain
with lardons

CORALLINA

A blend of peppers translates to a pungent and aromatic nose, while the strong flavour of this refined meat tells stories of cellars and meat curing.

- natural casing
- tied by hand with string

REFERENCE	PACKAGE	WEIGHT	Ø SLICE
17	---	1,5 kg	5/6 cm
717	---	700 g	4/5 cm



Ref. 717

fine grain
with lardons

SCHIACCIATA ROMANA

The scent of cured meat charms the nose, while the intriguing taste stands out thanks to the characteristic blend of peppers.

- surface: washed

REFERENCE	PACKAGE	WEIGHT	SLICE
15	---	1,8 kg	
657	vacuum		6 x 14 cm
16	half vacuum	900 g	





fine grain

A princely salami for connoisseurs.
Cured meats harmonized with a fragrant spice
bouquet of peppercorns and a compelling,
clean-cut flavour.

IL GENTILE ABRUZZESE

- natural casing "Gentile"
- tied by hand with string

REFERENCE	PACKAGE	WEIGHT	Ø SLICE
4	---	1 kg	5/6 cm



fine grain

ABRUZZESE

- natural casing

REFERENCE	PACKAGE	WEIGHT	Ø SLICE
2	---	350 g	5 cm



fine grain

ABRUZZESE flat

- flattened shape
- natural casing
- surface: washed and floured

REFERENCE	PACKAGE	WEIGHT	SLICE
3	---	350 g	3x6 cm

fine grain
with lardons

ABRUZZESE with lardons

Pleasant peppery notes appealing to the nose are softened by the sweetness of the lardons. A rounded and energetic taste to satisfy the palate.

- natural casing
- tied by hand with string

REFERENCE	PACKAGE	WEIGHT	Ø SLICE
1	---	700 g	6 cm



knife-cut texture

VENTRICINA

Well-defined aromas of cured meat, pepper, paprika and chili, with fresh notes of fennel seeds. A captivatingly generous seasoning and spiciness tempered by fennel on the palate.

- with diced pork belly
- natural casing
- tied by hand with string
- surface: washed

REFERENCE	PACKAGE	WEIGHT	Ø SLICE
77	---		
682	vacuum		
1425	microporf. flowpack	3 kg	
777	half vacuum	1,5 kg	10/11 cm



NAPOLI

The delicately spiced scent profile unfolds against the subtle and pleasant backdrop of black peppercorns. The taste develops into a characteristic blend of spices that elegantly enhances the meat.

- natural casing
- tied by hand with string
- surface: washed



coarse grain

REFERENCE	PACKAGE	WEIGHT	Ø SLICE
760	---	800 g	6/7 cm



coarse grain

NAPOLI AFFUMICATO smoked

Intense on the nose, smoky and peppery with a deliciously intense flavour from the smoking process. Characterised by black peppercorns and the texture typical of cured meats.

- natural casing
- natural smoking
- tied by hand with string
- surface: washed

REFERENCE	PACKAGE	WEIGHT	Ø SLICE
60	---	1 kg	7 cm



knife-cut texture

AGEROLINO

Lightly smoked and spiced salami structured by notes of matured meat.

Pleasantly rounded with a perfect taste balance of spiciness and smoking.

- natural casing
- natural smoking
- tied by hand with string
- surface: washed

REFERENCE	PACKAGE	WEIGHT	Ø SLICE
68	---	800 g	6 cm
1069	half vacuum	400 g	



knife-cut texture

SCHIACCIATA PICCANTE spicy

A fresh, piquant bouquet of chili pepper exalted by fennel seeds. Spiciness reigns, tempered only by an aromatically seasoned soul.

- with diced pork belly
- surface: washed

REFERENCE	PACKAGE	WEIGHT	SLICE
14	---	1,8 kg	
616	vacuum		6 x 14 cm
714	half vacuum	900 g	





medium grain

MUGNANO

Graceful, smoky tones of spices and seasoning on the nose, followed by an elegant flavour gradually revealing a backdrop of peppercorn.

- natural casing
- natural smoking
- tied by hand with string
- surface: washed

REFERENCE	PACKAGE	WEIGHT	Ø SLICE
65	---	500 g	7/8 cm
667	vacuum		



medium grain

MUGNANO spicy

A spicier version of our Mugnano salami, with added chili pepper. Rich in subtle tones of smokiness and seasoning, with a measured dose of tantalizing spiciness.

- natural casing
- natural smoking
- tied by hand with string
- surface: washed

REFERENCE	PACKAGE	WEIGHT	Ø SLICE
66	---	450 g	6/7 cm
680	vacuum		



medium grain

SALSICCIA STAGIONATA NAPOLI matured sausage

Balanced aromas of spices and cured meats with smoky accents encounter an invigorating hint of pepper in a pleasant sausage that is easy to enjoy and full of personality.

- horseshoe shape
- natural casing
- natural smoking
- surface: washed

REFERENCE	PACKAGE	WEIGHT	Ø SLICE
89	---	400g	4 cm

REFERENCE	PACKAGE	WEIGHT	Ø SLICE
91	vacuum	400g	4 cm

in case of 9 pcs



medium grain

SALSICCIA STAGIONATA NAPOLI matured and spicy sausage

Fascinating persistent aromas. In the mouth, the contrast between meat and chili is finely balanced by paprika. Sophisticated aromas of spices, ageing and smoking.

- horseshoe shape
- natural casing
- natural smoking
- surface: washed

REFERENCE	PACKAGE	WEIGHT	Ø SLICE
92	---	400g	4 cm
93	6 pcs vac. x 400g	2,4 kg	

REFERENCE	PACKAGE	WEIGHT	Ø SLICE
94	vacuum	400g	4 cm

in case of 9 pcs



SALAMIS FROM SOUTHERN ITALY

SALSICCIA STAGIONATA MEDITERRANEA matured sausage

A striking dash of hot pepper catches the nose with a touch of panache. A delicately spicy, aromatic flavour, with chili pepper balanced by the sweetness of the cured meats.

- natural smoking
- surface: washed



medium grain

REFERENCE	PACKAGE	WEIGHT	Ø SLICE
87	vacuum	1 kg	4 cm

REFERENCE	PACKAGE	WEIGHT	Ø SLICE
86	piece vac.	180 g	4 cm
786		180 g fixed weight	

in case of 12 pcs

**SAN GENNARO**

The visible grains of peppercorn immediately strike the nose with their fragrance, before reappearing on the palate with a fresh, soft, rounded flavour.

- surface: washed



coarse grain

REFERENCE	PACKAGE	WEIGHT	Ø SLICE
61	---	2,5 kg	8,5 cm
62	---		
785	vacuum	1,5 kg	7,5 cm



Ref. 61

A precious moment at every taste

Every salami tells a story, a search for the richness of Italian flavours, with a recipe for every taste.

Typical varieties and exclusive recipes that have their roots in the collective memory of all Italians.



fine grain

SALAMINI ITALIANI ALLA CACCIATORA DOP

Protected Designation of Origin

Peppery on the nose, and black and white pepper on the palate. Characterful.

REFERENCE	PACKAGE	WEIGHT	Ø SLICE
55	---		
756	vacuum	200 g	4,5 cm
1435	microparf. flowpack		

in case of 12 pcs



medium grain

CURVO

A persistent suggestion of spices and seasoning. Sincere, rustic and harmonious on the palate.

- horseshoe shape
- natural casing

REFERENCE	PACKAGE	WEIGHT	Ø SLICE
33	---		
1428	microparf. flowpack	500 g	4/5 cm



very fine grain

LO SPEZIALE

An exclusive recipe, fresh and aromatic on the nose, elegant cumin and wild fennel in the mouth.

REFERENCE	PACKAGE	WEIGHT	Ø SLICE
1032	---		
1033	vacuum	300 g	5 cm
1437	microparf. flowpack		

in case of 12 pcs



medium grain

RUSTICO

An aromatic nose with a note of white pepper. Tasty, harmonious and spicy in the mouth.

- natural casing

REFERENCE	PACKAGE	WEIGHT	Ø SLICE
43	---		
763	vacuum	220 g	5 cm
1434	microparf. flowpack		

in case of 12 pcs





fine grain

MILANO

Intoxicates with the fragrance of pepper and cured meat. A sweet, distinctive taste.

REFERENCE	PACKAGE	WEIGHT	Ø SLICE
80	---		
733	vacuum	250 g	5 cm
1432	microparf. flowpack		

in case of 12 pcs



very fine grain

AMABILE

Simple yet captivating aromas mixed with hints of pepper evolve into a delicate, paprika-infused taste.

REFERENCE	PACKAGE	WEIGHT	Ø SLICE
27	---		
737	vacuum	250 g	5 cm
1433	microparf. flowpack		

in case of 12 pcs



medium grain

PAESANO

Full aromatic notes of cracked black pepper and garlic meet a pleasantly refined taste.

REFERENCE	PACKAGE	WEIGHT	Ø SLICE
82	---		
956	vacuum	200 g	4,5 cm
1436	microparf. flowpack		

in case of 12 pcs



medium grain

CON SEMI INTERI DI FINOCCHIO

with fennel seeds

Each slice is characterised by a subtle fennel scent that translates to the palate, accompanied by the refined notes of cured meat.

REFERENCE	PACKAGE	WEIGHT	Ø SLICE
1080	---		
1081	vacuum	250 g	4,5 cm
1082	microparf. flowpack		

in case of 12 pcs





A line of products for the very best occasions, in delightful packages that celebrate the art of Italian know-how.

At the restaurant, in the deli, for party or an exceptional gift, offer joy for the eyes and taste buds of your customers, guests, family and friends.



medium grain

IL DUCATO MAGNUM

Gently tickling the nose, it waters the mouth with characteristic sensations of sweetness. A mixture of peppers enhancing peculiar aromatic connotations.

- natural casing
- tied by hand with string

REFERENCE	PACKAGE	WEIGHT	LENGTH	Ø SLICE
99	---	2,5 kg	1,5 m	4/6 cm



fine grain

ABRUZZESE MAGNUM

A princely salami for connoisseurs. Cured meats harmonized with a fragrant spice bouquet of peppercorns and a compelling, clean-cut flavour.

- natural casing
- tied by hand with string

REFERENCE	PACKAGE	WEIGHT	LENGTH	Ø SLICE
97	---	2,5 kg	1,5 m	5/6 cm

seasonal product

fine grain
with lardons**CORALLINA MAGNUM**

A pungent, aromatic mix of peppers on the nose. A decisive palate, with cordial notes of curing cellar, refined meats, garlic and pepper.

- natural casing
- tied by hand with string

REFERENCE	PACKAGE	WEIGHT	LENGTH	Ø SLICE
98	---	2,5 kg	1,5 m	5/6 cm

seasonal product



Ref. 99





MORTADELLAS

Mortadella, a true work of art, the
princess of deli meats.

A great classic that offers the
perfect flavour for every occasion,
a fragrant and aromatic joy that
melts in your mouth.

Always a star of flavour in the hearts
of Italians.

MORTADELLA ORO oval

A traditional recipe with an intense, lively nose, freshened by a deft balance of spiciness. A decisive and spicy crescendo in the mouth, seductive with a firm consistency and agreeable persistence.

- natural casing
- with no milk proteins

REF. WITHOUT PISTACHIO NUTS	REF. WITH PISTACHIO NUTS	PACKAGE	WEIGHT	Ø SLICE
858	865	vacuum	15 kg	23 cm

**MORTADELLA ORO MAGNUM**

The historic Levoni recipe in a giant format. Celebrate special occasions with the joyful intensity of our spiced, crisp and irresistible Oro Mortadella.

- with no milk proteins

REF. WITHOUT PISTACHIO NUTS	REF. WITH PISTACHIO NUTS	PACKAGE	WEIGHT	Ø SLICE
843	851	piece vac.	25 kg	28 cm

- with no milk proteins
- tied by hand with string

REF. WITHOUT PISTACHIO NUTS	REF. WITH PISTACHIO NUTS	PACKAGE	WEIGHT	Ø SLICE
830	831	---	50 kg	28 cm
853	874	---	90 kg	33 cm

only upon reservation

**MORTADELLA ORO pieces**

A balanced recipe that conquers the nose with its delightful hints of pepper and nutmeg. A charming flavour full of character.

- with no milk proteins
- with no added glutamate

REF. WITHOUT PISTACHIO NUTS	REF. WITH PISTACHIO NUTS	PACKAGE	WEIGHT	Ø SLICE
---	870	vacuum	2,5 kg	15 cm
327	356		4,5 kg	18 cm
328	329		11 kg	22 cm
---	378		13 kg	24 cm



MORTADELLAS

ETRUSCA

A silky-smooth sliced mortadella with a beautiful biscuit-coloured outer crust. Gratifyingly rounded on the nose, seductive in its delicate sweetness and peppery note on the palate, counterbalanced by knife-cut ham cubes.

- with no milk proteins
- with no added glutamate

REF. WITHOUT PISTACHIO NUTS	REF. WITH PISTACHIO NUTS	PACKAGE	WEIGHT	SLICE
---	317	piece vac.	5 kg	18 x 23 cm



LEVONELLA pieces

The structured and simple fragrance paves the way for a flavoursome, rich, and pleasant taste.

- with no milk proteins

REF. WITHOUT PISTACHIO NUTS	REF. WITH PISTACHIO NUTS	PACKAGE	WEIGHT	Ø SLICE
885	880	vacuum	4,5 kg	18 cm
889	896		11 kg	22 cm
---	894		17 kg	24 cm







COOKED HAMS AND ROAST MEATS

Our cooked hams and roast meats celebrate our passion and commitment to quality.

Simple processes exalt the excellence of carefully selected ingredients in an assortment of exclusive recipes that match the desires of all consumers for taste and aroma.

COOKED HAMS

CORONA MAGNUM

Intriguing fragrances infused with a light aromatic character, enhanced by patient cooking. Rounded and balanced on the palate, part savoury, part sweet, with a roasted accent.

- chestnut shape
- slow steam cooking
- with no milk proteins
- with no added glutamate

REFERENCE	PACKAGE	WEIGHT
207	vacuum 2 pcs/case	10 kg

**CORONA**

An intense olfactory identity expressed in clearly defined notes of gently cooked meat and spices ennobled by light splashes of Marsala wine.

- chestnut shape
- slow steam cooking
- with no milk proteins
- with no added glutamate

REFERENCE	PACKAGE	WEIGHT
206	vacuum 2 pcs/case	8,5 kg

**CORONA CON MIELE** with honey

A seductive olfactory charm allures with suggestions of honey. Soft, juicy and charismatic, with a delicate taste sensation in the mouth, with sweet honeyed finishing notes.

- chestnut shape
- slow steam cooking
- with no milk proteins
- with no added glutamate

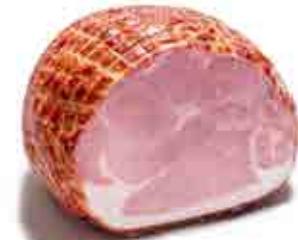
REFERENCE	PACKAGE	WEIGHT
209	vacuum 2 pcs/case	9 kg

**CORONA AFFUMICATO** smoked

An intoxicating nose with notes of lightly smoked meat. An engagingly characteristic taste, embellished by a harmony of smoky savours.

- round shape
- slow steam cooking
- natural smoking
- with no milk proteins
- with no added glutamate

REFERENCE	PACKAGE	WEIGHT
226	vacuum 1 pc/case	9,5 kg



COOKED HAMS

CORONA CON ERBE PROVENZALI with herbs

Fresh and balsamic, immediately reminiscent of Provençal herbs on the nose, characterful and rounded in the mouth, with the distinctive aroma of herbs.

- flattened shape
- slow steam cooking
- with no milk proteins
- with no added glutamate

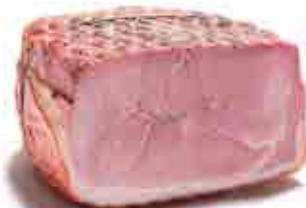


REFERENCE	PACKAGE	WEIGHT
208	vacuum 1 pc/case	9,5 kg
708	half vacuum 2 pcs/case	4,5 kg

**CORONA ARROSTO** roasted

The charm of a fresh balsamic bouquet that courts the nose, before persisting in the mouth with a pleasant balance of flavour and sweetness.

- flattened shape
- slow steam cooking
- with no milk proteins
- with no added glutamate



REFERENCE	PACKAGE	WEIGHT
220	vacuum 1 pcs/case	9,5 kg
225	half vacuum 2 pcs/case	4,5 kg

**CORONA**

Delicate yet intense on the nose, with a spicy and complex taste in the mouth.

Amiable in its consistency, it releases sapidity and sweetness with a balance of flavours and aromas, and a perfectly rounded finish.

- chestnut shape
- slow steam cooking
- with no milk proteins
- with no added glutamate



REFERENCE	PACKAGE	WEIGHT
202	vacuum 2 pcs/case	7,5 kg
205	half vacuum 2 pcs/case	3,5 kg

**ALFIERE**

Clean and modern on the nose, characteristically flavoured on the palate. A pleasant consistency reveals a fine balance of flavours and aromas.

- chestnut shape
- slow steam cooking
- with no milk proteins
- with no added glutamate



REFERENCE	PACKAGE	WEIGHT
210	vacuum 2 pcs/case	10 kg

**JOLLY**

The most flavoursome of Levoni's cooked hams, lean yet impeccably soft. An agreeably simple fragrance right away on the nose.

Pleasant and soft in the mouth, with a clean, appetizing and satisfying taste profile.

- chestnut shape
- slow steam cooking
- with no added glutamate



REFERENCE	PACKAGE	WEIGHT
219	vacuum 2 pcs/case	9 kg
229	half vacuum 2 pcs/case	4,5 kg



ROAST MEATS

COPPA ARROSTO roasted

The seasoning of the meat is exalted by gentle cooking, bringing freshness and aroma to the nose. Aromas persist in the mouth with a pleasantly engaging sapidity.

- slow steam cooking
- browned in the oven
- with no added glutamate



REFERENCE	PACKAGE	WEIGHT
265	vacuum	2,5 kg

PORCHETTA ARROSTO roasted

All the olfactory character of roasted, browned meat wrapped in the fragrance of a harmonious mix of spices. In the mouth, it releases a succulent aroma that stimulates and satisfies the taste buds.

- two half pork loins wrapped in a defatted belly
- slow steam cooking
- browned in the oven
- with no milk proteins
- with no added glutamate



REFERENCE	PACKAGE	WEIGHT
264	half vac.	3,5 kg

PETTO DI POLLO roasted chicken breast

An appetizing roasted fragrance in harmony with delicate notes of white meat. Aromatic in the mouth, where a measured dose of spices exalts the roasting.

- whole pieces processed fresh
- slow steam cooking
- browned in the oven
- with no milk proteins
- with no added glutamate

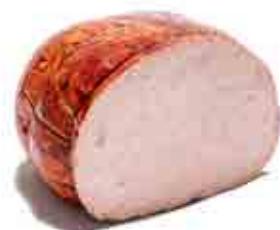


REFERENCE	PACKAGE	WEIGHT
275	vacuum	2,8 kg

PETTO DI POLLO CON ERBE roasted chicken breast with herbs

An appetizing roasted fragrance with structured notes of aromatic herbs heralds a candid, balanced, full-bodied taste in the mouth. Sage, rosemary, bay leaf and thyme gratify the taste buds with rich flavour.

- whole pieces processed fresh
- slow steam cooking
- browned in the oven
- with no milk proteins
- with no added glutamate



REFERENCE	PACKAGE	WEIGHT
276	vacuum	2,8 kg

PETTO DI TACCHINO roasted turkey breast

A light browning is followed by gentle steaming. A fragrance of biscuit communicates the harmony and character of slow roasting in the oven. A satisfying experience in the mouth, softened by distant echoes of honey.

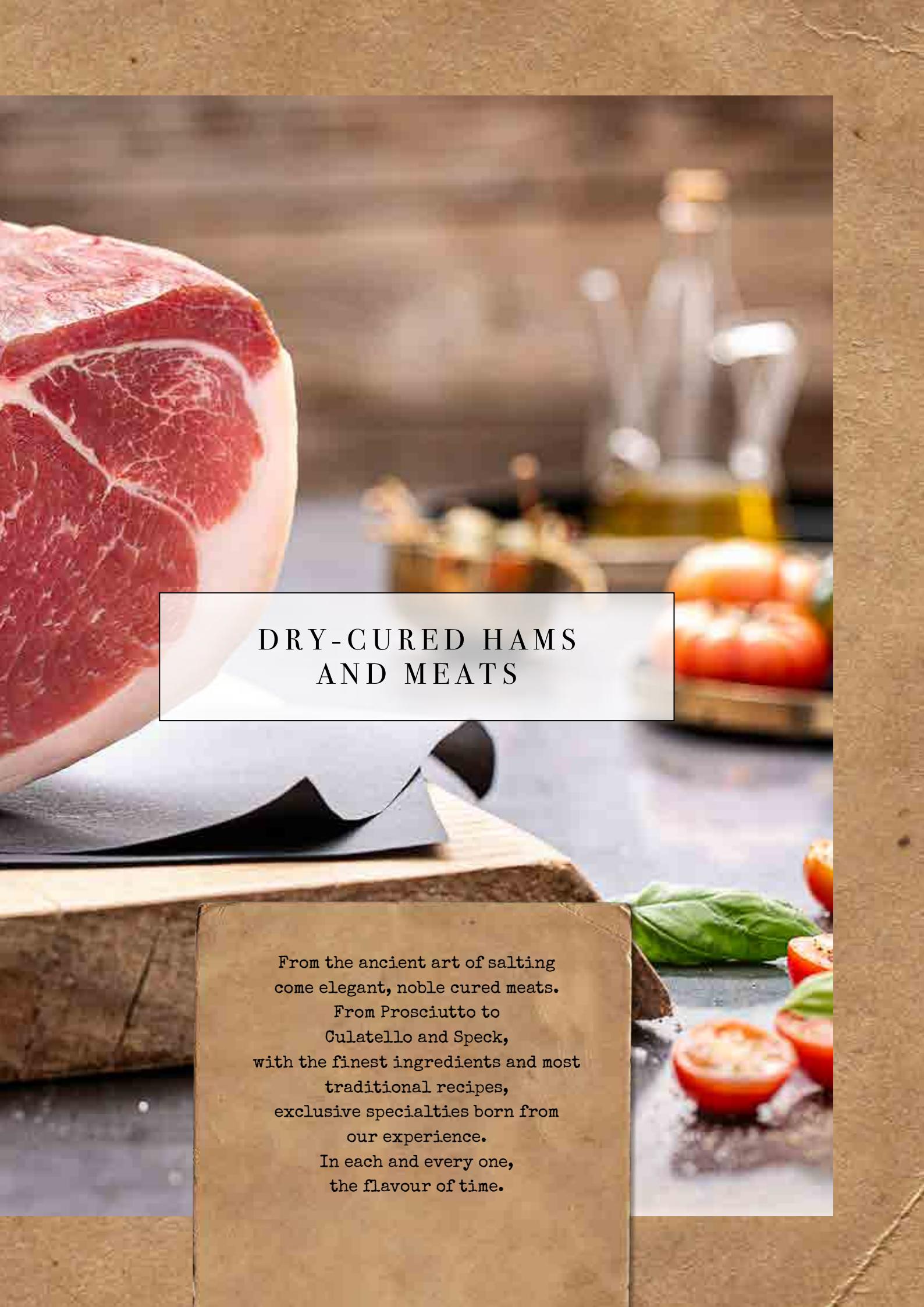
- whole piece processed fresh
- skinless
- slow steam cooking
- browned in the oven
- with no milk proteins
- with no added glutamate



REFERENCE	PACKAGE	WEIGHT	FORMA
271	vacuum	5,5 kg	heart-shaped
279	piece vac.	2,7 kg	cylindrical







DRY-CURED HAMS AND MEATS

From the ancient art of salting
come elegant, noble cured meats.
From Prosciutto to
Culatello and Speck,
with the finest ingredients and most
traditional recipes,
exclusive specialties born from
our experience.
In each and every one,
the flavour of time.

PROSCIUTTI DI SAN DANIELE DOP

This speciality – with its unmistakeable guitar shape – is only produced in San Daniele del Friuli and produces beautiful rosy-red slices with white marbling.

SAN DANIELE DOP CONTESSA Protected Designation of Origin

The name Contessa nods to the elegance and organoleptic richness that characterise Levoni's reserves. Following a 20-months curing period, this ham expresses a bouquet of complex and intriguing aromas. It reaches its peak in the 24-months version with a bold and heady scent that captivates the nose with notes of hazelnut. Savoury and fragrant to the taste, it fully reveals the long maturation that makes it so noble and refined.

bone-in

REFERENCE	MATURATION	PACKAGE	WEIGHT
174	20 months	---	9,5 kg +



boneless tied

REFERENCE	MATURATION	PACKAGE	WEIGHT
1113	24 months		
176	20 months	vacuum	7 kg +

boneless

REFERENCE	MATURATION	PACKAGE	WEIGHT
1124	24 months		
175	20 months	vacuum	7 kg +



boneless ready-to-slice

REFERENCE	MATURATION	PACKAGE	WEIGHT
134	20 months	vacuum	7 kg +



SAN DANIELE DOP

Protected Designation of Origin

Pleasant and satisfying in the essential version, bolder in the 16-months version.

bone-in

REFERENCE	MATURATION	PACKAGE	WEIGHT
1185	16 months	---	9 kg +

**boneless tied**

REFERENCE	MATURATION	PACKAGE	WEIGHT
1187	16 months	vacuum	7 kg +

**boneless**

REFERENCE	MATURATION	PACKAGE	WEIGHT
1186	16 months	vacuum	7 kg +
116	14 months		

boneless ready-to-slice

REFERENCE	MATURATION	PACKAGE	WEIGHT
166	14 months	vacuum	7 kg +

**boneless without rind**

REFERENCE	MATURATION	PACKAGE	WEIGHT
118	14 months	vacuum	6 kg +

quarter

REFERENCE	MATURATION	PACKAGE	WEIGHT
739	14 months	vacuum 4 pcs/case	1,5 kg

Made in areas with a perfect climate thanks to the sweet and dry Versilia air that blows in from the Apennines. Identifiable by its rounded shape and sold 'footless', with milky white fat around each slice.

PARMA DOP DON ROMEO

Protected Designation of Origin

The 20-months Don Romeo is characterised by enticing curing cellar aromas that make way to a refined and attractive tasting experience. The 24-months version offers a clean, harmonious olfactory experience with a light and fragrant aroma. The taste resounds pleasantly on the palate, with sweet, subtle flavours that culminate in elegant, cured notes.

bone-in

REFERENCE	MATURATION	PACKAGE	WEIGHT
146	20 months	---	9,5 kg +



boneless tied

REFERENCE	MATURATION	PACKAGE	WEIGHT
1200	24 months	---	
148	20 months	vacuum	7 kg +



boneless

REFERENCE	MATURATION	PACKAGE	WEIGHT
1197	24 months	---	
139	20 months	vacuum	7 kg +



boneless ready-to-slice

REFERENCE	MATURATION	PACKAGE	WEIGHT
147	20 months	vacuum	7 kg +



PARMA DOP

Protected Designation of Origin

Traditional curing results in subtle aromas and delicate flavours that become more intense in the 16-months version.



bone-in

REFERENCE	MATURATION	PACKAGE	WEIGHT
1166	16 months	---	9 kg +

boneless tied

REFERENCE	MATURATION	PACKAGE	WEIGHT
1168	16 months	vacuum	7 kg +

boneless

REFERENCE	MATURATION	PACKAGE	WEIGHT
1167	16 months	vacuum	7 kg +
142	14 months		



boneless ready-to-slice

REFERENCE	MATURATION	PACKAGE	WEIGHT
162	14 months	vacuum	7 kg +



boneless without rind

REFERENCE	MATURATION	PACKAGE	WEIGHT
138	14 months	vacuum	6 kg +

quarter

REFERENCE	MATURATION	PACKAGE	WEIGHT
741	14 months	vacuum 4 pcs/case	1,5 kg



CULATTA

Characteristic yet elegant, its bouquet reveals agreeable, graceful hints of seasoning. In the mouth, it is harmonious and refined. Ready-to-slice in the boneless version.



REFERENCE	PACKAGE	WEIGHT	MATURATION	VERSION
160	in net	4/5 kg	minimum 12 months	with hip bone
191	vacuum	4 kg		boneless



CULATELLO DI ZIBELLO DOP Protected Designation of Origin

The most noble part of the thigh. It offers precious, rounded olfactory perceptions with distant echoes of dried fruit. A characterful sapidity of unique aromatic complexity.



- natural casing
- tied by hand with string

REFERENCE	PACKAGE	WEIGHT	MATURATION
159	in net	4,5 kg	min. 12 months



SPECK

Expertly blended spicy notes present themselves to the nose. The smoking reveals itself to the taste, with spiciness making a rich and agreeable contribution.



- natural smoking

REFERENCE	PACKAGE	WEIGHT	MATURATION
170	in net	5/6 kg	
171	vacuum		minimum 4 months
172	half vacuum	2,8 kg	



FILETTUCCIO matured and smoked pork loin



Delicate smoking offers a mix of fascinating scents. Soft and harmonious in the mouth, thanks to a touch of fat that embraces the notes of smokiness.

- natural casing
- natural smoking

REFERENCE	PACKAGE	WEIGHT	MATURATION
180	---	1,6 kg	min. 2 months



LOMBETTO matured pork loin



An expert seasoning and spicing inebriates the nose, preceding a taste characterized by an elegant encounter of sweetness and aroma.

- natural casing

REFERENCE	PACKAGE	WEIGHT	MATURATION
184	---	1,6 kg	min. 2 months



COPPA tied by hand

Hints of wine and spices in the nose, nutmeg and cinnamon on the palate. Full, delicate and complex spice notes. For connoisseurs.

- natural casing
- tied by hand with string

REFERENCE	PACKAGE	WEIGHT	MATURATION
102	in net	2 kg	min. 3 months



COPPA DI PARMA IGP

Protected Geographical Indication

An engaging and characterful olfactory experience. Delicate and aromatic on the palate.

- natural casing
- tied by hand with string

REFERENCE	PACKAGE	WEIGHT	MATURATION
101	in net	2 kg	min. 3 months



COPPA

On the nose, aromatic and characteristically fragrant with notes of black pepper. Mild on the palate with a fine balance of spices.

- skinless

REFERENCE	PACKAGE	WEIGHT	MATURATION
105	vacuum	1,8 kg	minimum
1103	half vac.	900 g	2,5 months



CAPOCOLLO

Intriguing on the nose with its light smoking and echo of chilli pepper. A gratifyingly delicate, smoky, seasoned flavour, finished with a note of spiciness.

- natural casing
- natural smoking
- with bamboo sticks

REFERENCE	PACKAGE	WEIGHT	MATURATION
104	---	1,7 kg	minimum 11 weeks



BRESAOLA ITALIANA

A cured meat with an intense, enigmatic character and intriguing notes of spices, revealing pepper and nutmeg on the palate. A light yet distinctive taste enhanced by an extremely elegant taste profile.

- processed fresh

REFERENCE	PACKAGE	WEIGHT
277	half vac.	2,5 kg





DRY-CURED LARDS AND PORK BELLIES

Small deli works of art
that exalt taste.

Our lards and bellies conquer the
nose and the palate with recipes,
spices and saltings that
transform any tasting
into a special moment.

**LARDO STAGIONATO**
dry-cured lard

Simple and charming, with an embracing fragrance. Clean on the palate, with a balanced contrast of sweet fat and saltiness structured by seasoning.

REFERENCE	PACKAGE	WEIGHT	THICKNESS
370	vacuum	2,5 kg	6/8 cm

**LARDO STAGIONATO AI SAPORI**
dry-cured lard with herbs

A fragrance of curing that engages the senses with suggestions of vegetable gardens, aromatic herbs and spices. A balanced, aromatic and balsamic taste, with the typical sweet richness of lard.

REFERENCE	PACKAGE	WEIGHT	THICKNESS
368	vacuum	2,5 kg	6/8 cm

**LARDO STAGIONATO PANCETTATO**
dry-cured lard with belly

The encounter of three select salt-cured pork belly meats embraces the nose with elegant harmony. It melts in the mouth with refined roundness.

REFERENCE	PACKAGE	WEIGHT
371	vacuum	4 kg

**LARDO STAGIONATO PANCETTATO AI SAPORI**
dry-cured lard with belly and herbs

The fresh and pleasant aroma of the aromatic bouquet heralds a sweet, mouth-watering flavour enriched by the strong yet elegant accent of thyme.

REFERENCE	PACKAGE	WEIGHT
372	vacuum	4 kg



**PANCETTA** belly

A delicate nose with fresh spicy notes. The taste is distinctively soft and sophisticated.

- without rind

REFERENCE	PACKAGE	WEIGHT	MATURATION
334	---	3,5 kg	minimum
348	halfvac.	1,7 kg	11 weeks

**PANCETTA CON AGLIO** belly with garlic

A gentle fragrance of garlic harmonised with balsamic notes. On tasting, the garlic is delicate with an agreeable echo of pepper at the end.

- without rind

REFERENCE	PACKAGE	WEIGHT	MATURATION
332	---	3,5 kg	minimum
351	halfvac.	1,7 kg	11 weeks

**PANCETTA CON PEPE** belly with pepper

Intriguing for the nose with the intensity and freshness of a generous peppering, gradually revealing its sweet yet engaging spirit.

- without rind

REFERENCE	PACKAGE	WEIGHT	MATURATION
346	---	3,5 kg	minimum
358	halfvac.	1,7 kg	11 weeks

**PANCETTA COPPATA** belly with coppa

A spicy fragrance with a touch of pepper, a fine and spicy aroma in the mouth enhanced by a soft, sweet and non-acidic consistency.

- coppa wrapped in a defatted belly

REFERENCE	PACKAGE	WEIGHT	MATURATION
338	---	6 kg	minimum
335	halfvac.	3 kg	12 weeks

**PANCETTA STECCATA** flat belly

Sweet and rounded on the nose, heralding a delicate, slightly peppery taste suggestive of touches of cloves.

- with rind

REFERENCE	PACKAGE	WEIGHT	MATURATION
339	---	4 kg	min. 2 months



**PANCETTA AFFUMICATA** smoked belly

Smoky and aromatic with an inviting harmony of spices that brings white pepper, cinnamon and coriander together in a unique bouquet.

- natural smoking

REFERENCE	PACKAGE	WEIGHT
340	---	3 kg
343	half vac.	1,5 kg

**PANCETTA STUFATA AFFUMICATA** stewed smoked belly

Intriguingly smoked with aromas of cooked meat and spices, crowned by an engaging taste profile that fascinates with its sweetness.

- natural smoking
- with no added glutamate

REFERENCE	PACKAGE	WEIGHT
344	half vac.	1,5 kg

**PANCETTA COTTA** cooked belly

An encounter of three pork belly meats with a sweet aroma reminiscent of cooked ham. Charismatic in the mouth with a harmonious spicy taste exalted by its cooking.

- steam cooking
- with no added glutamate

REFERENCE	PACKAGE	WEIGHT
353	vacuum	2,5 kg

**PANCETTA TESA** salted belly

Fascinating in its simplicity, a characteristically fresh nose of sea salt announces an immediate clean-cut taste that makes it the perfect ally for countless recipes.

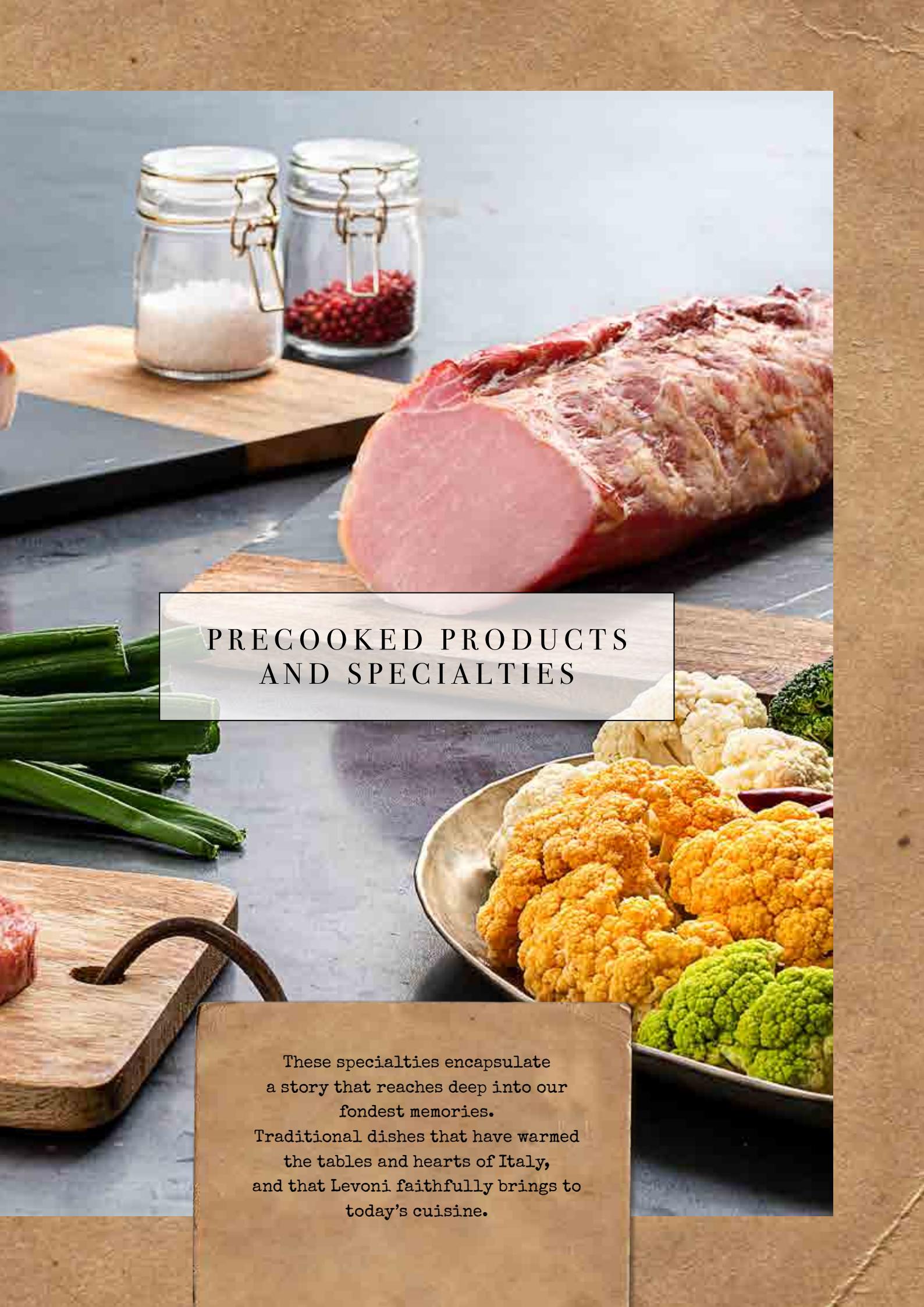
REFERENCE	PACKAGE	WEIGHT
330	vacuum	5 kg



Jewels in the crown of deli meats

Rich, flavoursome, traditional specialties, always the accomplice to taste. Alluring to taste and precious allies in the recipes of Italian cuisine.





PRECOOKED PRODUCTS AND SPECIALTIES

These specialties encapsulate
a story that reaches deep into our
fondest memories.

Traditional dishes that have warmed
the tables and hearts of Italy,
and that Levoni faithfully brings to
today's cuisine.

ZAMPONE steam cooked

The first whiff takes you back in time. The mix of spices and cooking of the meat are reminiscent of good times past. The traditional consistency and flavour of minced meat make for a supremely appetizing classic.

- casing: pig's foreleg
- precooked before being packed
- minimal loss of weight before consuming
- with no milk proteins
- with no added glutamate

REFERENCE	PACKAGE	WEIGHT
242	box 6 pcs/case	900 g



COTECHINO steam cooked

The inimitable fragrance of cotechino sausage, with its decisive and spicy notes, introduces rich flavours and a gratifying consistency.

- skinless
- precooked before being packed
- minimal loss of weight before consuming
- with no milk proteins
- with no added glutamate

REFERENCE	PACKAGE	WEIGHT
250	box 6 pcs/case	500 g



STINCO DI PROSCIUTTO roasted pork shank

Careful, expert cooking enhances its juicy softness. An enticing fragrance of browned meat with peppery accents, followed by a juicy, moreish taste reminiscent of Provencal herbs.

- precooked before being packaged
- minimal loss of weight before consuming
- with no milk proteins
- with no added glutamate

REFERENCE	PACKAGE	WEIGHT
234	box 6 pcs/case	600 g
1234	vacuum pouch 10 pcs/case	



COSTINE roasted pork spareribs

Elegance delivered by delightful balsamic spices and aromatic Provencal herbs.

A unique taste of cooked meat combined with notes of thyme, marjoram and rosemary.

- skinless
- precooked before being packed
- minimal loss of weight before consuming
- with no milk proteins
- with no added glutamate



REFERENCE	PACKAGE	WEIGHT
248	box 6 pcs/case	
1248	vacuum pouch 10 pcs/case	600 g

COTECHINO MAGNUM steam cooked

Reminiscent of village fairs, an alluring peppery yet balanced fragrance introduces a consistent texture and taste against a backdrop of spices that make for a genuine and satisfying experience.

- natural casing
- precooked before being packed
- minimal loss of weight before consuming
- with no milk proteins
- with no added glutamate

REFERENCE	PACKAGE	WEIGHT
259	vacuum	3,5 kg



At the heart of taste

In the Country where passion and flavours are a question of family, Levoni's specialties speak the language of affection.

FILONE smoked pork loin

A masterpiece of smoking with the fragrance of aromatic herbs delivering a balance of flavour and smokiness.

- natural smoking
- with no added glutamate
- with no milk proteins

**SPECK COTTO** cooked

Carefully measured smoking conveys notes of roasted meat and a characteristic spiciness revealing nutmeg, coriander and a dose of cloves. A delicate, totally harmonious taste experience.

- slow steam cooking
- with no added glutamate
- natural smoking

**GUANCIALE AFFUMICATO** smoked

A fascinating, inviting fragrance reveals perfectly balanced smoky and spicy flavours.

An enveloping smokiness and mix of spices make it irresistible.

- natural smoking
- with no added glutamate
- with no milk proteins

**GUANCIALE CON PEPE NERO** with black pepper

The intense yet soft aroma of black pepper combines with the meat for the perfect mix of warmth and sweetness. The result: a succulent, mouth-watering experience with every slice.

- with no added glutamate
- with no milk proteins

**CARRÉ AFFUMICATO** smoked

Hints of smokiness, meatiness and saltiness immediately arrive on the nose. Sweet yet decisive, richly structured in the mouth, with compelling flavours and textures, marked by a smokiness that isn't overpowering.

- natural smoking
- with no added glutamate
- with no milk proteins



REFERENCE	PACKAGE	WEIGHT
186	half vac. 2 pcs/case	4 kg

one piece with, the other one without fillet

SPECIALTIES

ZAMPONE

Rich and strong, its fragrance conveys a spiciness in perfect harmony with the meat. An appetizing bouquet of developing aromas in the mouth, imparting a characteristic flavour and texture.

- casing: pig's foreleg
- with no milk proteins
- with no added glutamate



REFERENCE	PACKAGE	WEIGHT
241	vacuum	1 kg
seasonal product		

COTECHINO

An inimitable fragrance, with decisive, spicy notes, introduces rich flavours and a gratifying consistency.

- natural casing
- tied by hand with string
- with no milk proteins
- with no added glutamate



REFERENCE	PACKAGE	WEIGHT
255	---	750/800 g
254	vacuum	

COTECHINO MANTOVA

An agreeable aura of black pepper. A rich, pleasantly persistent flavour. A particularly sumptuous consistency in the "Scorzone" version.

- tied by hand with string
- with no milk proteins
- with no added glutamate



REFERENCE	PACKAGE	WEIGHT	CASING
258	---	600/700 g	natural casing
252	vacuum		
256	---	1/1,2 kg	natural casing "Scorzone"

seasonal product

COPPA DI TESTA

Elegant and intense aromas, and a taste pleasantly spiced with strong, traditional flavours.

- with no milk proteins



REFERENCE	PACKAGE	WEIGHT
235	vacuum	5 kg

SALAMELLA sausage mantovana*

Grilled to release a suggestion of garlic and aromas of pepper, nutmeg and wine. A full and satisfying flavour.

- natural casing
- with no milk proteins

*only available for the Italian market



REFERENCE	PACKAGE	GRAIN
292	---	medium

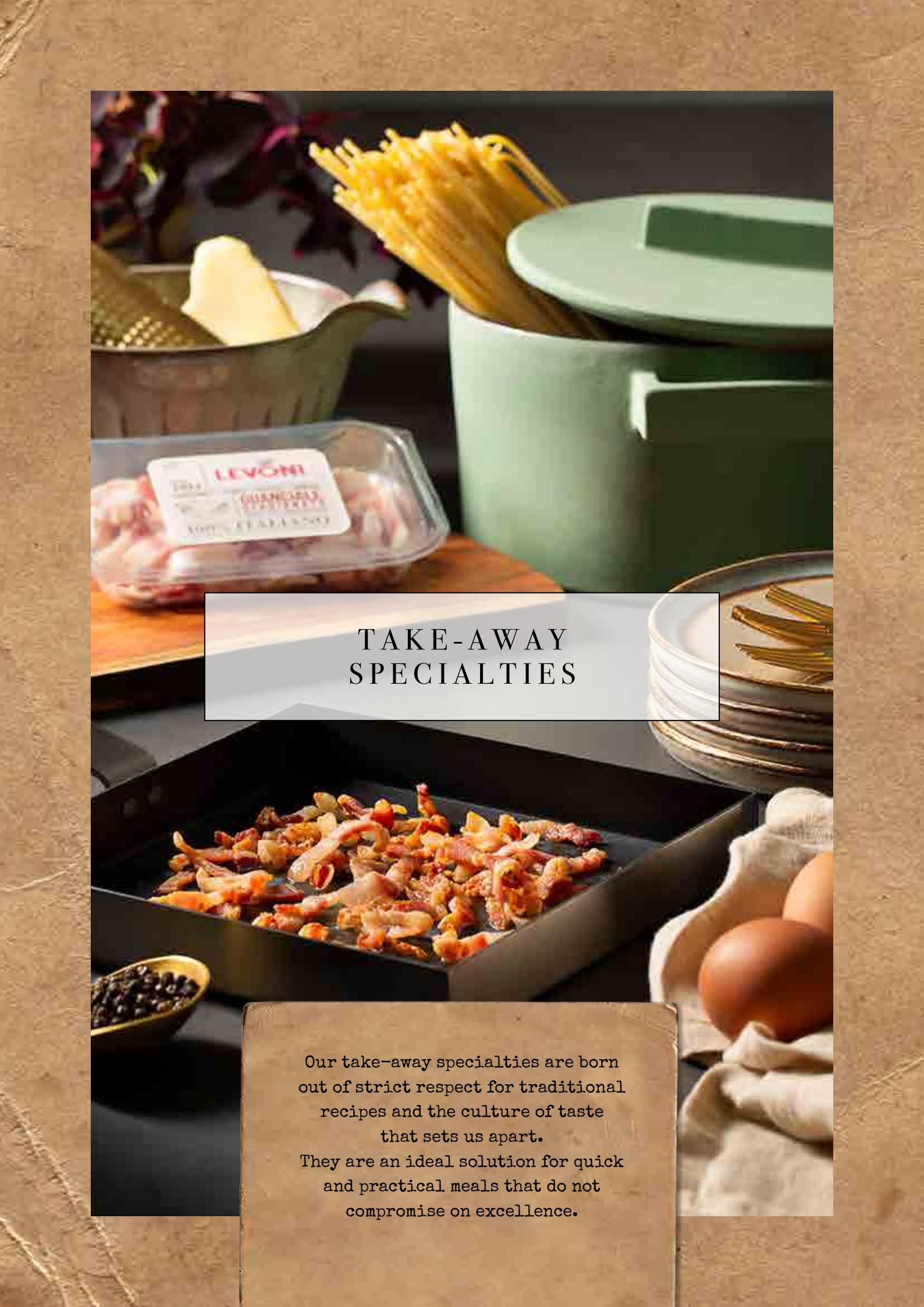
CICCIOLI MANTOVANI

A typical Mantuan delicacy, captivating with its tantalizing taste and crisp consistency. The decisive flavour makes every bite irresistibly moreish.

- with no added glutamate



REFERENCE	PACKAGE	WEIGHT
263	tray P/A	1,5 kg



TAKE-AWAY SPECIALTIES

Our take-away specialties are born out of strict respect for traditional recipes and the culture of taste that sets us apart.

They are an ideal solution for quick and practical meals that do not compromise on excellence.

PANCETTA A CUBETTI

diced belly

Sautéed, it releases agreeable, aromatic and spicy flavours. A pleasant sensation of white pepper frames an expertly prepared meat.

REFERENCE	PACKAGE	WEIGHT
331	P/A tray 12 pcs/case	140 g (2 x 70 g)



PANCETTA A CUBETTI AFFUMICATA

diced smoked belly

A persistent smoky aroma is refined in the mouth by notes of cinnamon and black and white pepper.

- natural smoking

REFERENCE	PACKAGE	WEIGHT
345	P/A tray 12 pcs/case	140 g (2 x 70 g)



FIAMMIFERI DI SPECK

in sticks

Tasty, versatile, fun. Enjoyed as they are, they offer a rich and intriguing aromatic bouquet. When pan-fried, they bring out the spice, flavour and natural smokiness of good, cured meat.

- natural smoking

REFERENCE	PACKAGE	WEIGHT
1169	P/A tray 10 pcs/case	90 g



FRANCOBOLLI DI GUANCIALE

in strips

Perfect for pan-frying, cubed guanciale offers a crispy texture that retains all the aroma and flavour of cured meat with the perfect amount of salt and the satisfying mouthfeel of melted fat.

- with no milk proteins

REFERENCE	PACKAGE	WEIGHT
1352	P/A tray 10 pcs/case	90 g



ZAMPONE slices

Spices tickle the nose with delicate complexity. A characteristic consistency and aroma in the mouth reveals hints of white pepper, nutmeg and cinnamon.

- casing: sewn pork rind
- steam cooked
- with no milk proteins
- with no added glutamate

REFERENCE	PACKAGE	WEIGHT
244	2 slices vac.	140 g
in case of 14 pcs		
seasonal product		



COTECHINO slices

Inebriating with white pepper and tempting nuances of cinnamon. A taste revealing the perfect balance of olfactory and gustatory perceptions.

- skinless
- steam cooked
- with no milk proteins
- with no added glutamate

REFERENCE	PACKAGE	WEIGHT
272	2 slices vac.	140 g
in case of 14 pcs		
seasonal product		



SALSICCIA LUGANEGA

From the Milanese tradition, a savvy pairing of pepper and nutmeg delivering character and a pleasant pungency of split pepper in the mouth.

- dried before being packed
- natural casing
- with no milk proteins

REFERENCE	PACKAGE	WEIGHT
291	vacuum	180 g
in case of 10 pcs		



SALAMELLA sausage mantovana

Scents of garlic, pepper and nutmeg. A characteristic and intriguing flavour profile of pepper, garlic and cloves. Lightly spiced chili version, and fresh and aromatic fennel version.

- dried before being packed
- natural casing
- with no milk proteins

REFERENCE	VERSION	PACKAGE	WEIGHT	GRAIN
290	---			
298	fennel seeds	pouch 2 pcs vacuum	200 g	medium
299	chilli			

in case of 10 pcs



CICCIOLI MANTOVANI

A typical Mantuan delicacy, captivating with its tantalizing taste and crisp consistency. The decisive flavour makes every bite irresistibly moreish.

- with no added glutamate

REFERENCE	PACKAGE	WEIGHT
262	P/A tray 10 pcs/case	200 g



MINI WÜRSTEL

Our most delicately spiced sausage, gently smoked to release notes of pepper, nutmeg and coriander. A soft and smoky flavour persistence.

- produced in South Tyrol
- natural smoking
- skinless
- with no milk proteins
- steam cooking
- with no added glutamate

REFERENCE	PACKAGE	WEIGHT
236	pouch 4 pcs vac. 25 pcs/case	100 g



WÜRSTEL

Characteristically intense, smoky and aromatic. A decisively intriguing flavour.

- produced in South Tyrol
- natural smoking
- skinless
- with no milk proteins
- steam cooking
- with no added glutamate

REFERENCE	PACKAGE	WEIGHT
239	pouch 3 pcs vac. 12 pcs/case	230 g



WÜRSTEL SERVELADE

Spicy and aromatic, with notes of white pepper, nutmeg and a distinctively light smoking. Rich and juicy in the mouth, with a complexity that gratifies the palate.

- produced in South Tyrol
- natural casing
- steam cooking
- natural smoking
- with no milk proteins
- with no added glutamate

REFERENCE	PACKAGE	WEIGHT
237	pouch 2 pcs vac. 12 pcs/case	200 g







SLICED DELI MEATS



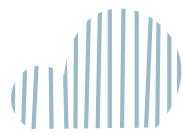
Our sliced deli meats are infused with the most precious teachings of the Italian charcuterie tradition.

Our attention to detail, freshly ground spices, and the use of 100%

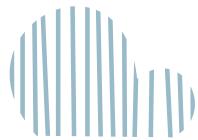
Italian meat have come together to create gluten and lactose-free products that perfectly harmonise convenience with Levoni excellence.

All in a single tray.





ANIMAL Welfare



CSQA Certified Levoni Supply Chain

Community Standards

Animal welfare is strictly regulated by EU rules that regulate the breeding, transport and processing stages.

Directive 2008/120 EC - Regulation No. 1/2005 EC - Regulation No. 1099/2009 EC

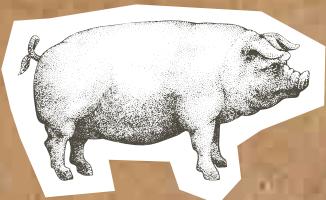
Corporate Ethics and Values

Levoni has chosen to place animal welfare among its corporate ethics and values, setting out on an ever-evolving journey to adopt requirements that are much more restrictive than the European regulations in force.

The Five Freedoms

Levoni's work is inspired by the principle of the five freedoms (Farm Animal Welfare Council 1979).

LEVONI'S ANIMAL WELFARE CHAIN GUARANTEES:



ANIMAL WELFARE
ON THE FARM



ANTIBIOTIC BAN IN THE
FINAL 4 MONTHS OF
THE ANIMAL'S LIFE



RESPONSIBLE DRUG
MANAGEMENT

ANIMAL WELFARE
DURING TRANSPORT



CSQA CERTIFICATION



FILIERA CERTIFICATA
DTP n°130 - CERT. n° 53617
DTP n°109 - CERT. n° 53618

Levoni's animal welfare chain is certified by CSQA, an
internationally recognised body (www.csqa.it).

ANIMAL WELFARE AND RESPONSIBLE USE OF MEDICINE CERTIFICATE

CSQA: DTP 130 - Cert. N. 53617

NO ANTIBIOTICS IN THE FINAL 4 MONTHS

CSQA: DTP 109 - Cert. N. 53618

SALAME UNGHERESE salami

Its delicate smoky fragrance promises a pleasant aromatic complexity. Exuberantly soft, sweet and smoky on the palate, a taste that engages and delights.

- certified supply chain by CSQA: animal welfare

REFERENCE	PACKAGE	WEIGHT
397	P/A tray 10 pcs/case	80g

**SALAME PAISANELLA** salami

An exclusive Levoni recipe developed in the 1950s, with knife-cut meats, diced pork belly and split pepper. Teasing on the nose, harmonious in the mouth with a pleasant, peppery accent.

- certified supply chain by CSQA: animal welfare

REFERENCE	PACKAGE	WEIGHT
1923	P/A tray 10 pcs/case	80g

**SALAME MILANO** salami

Intoxicating and gently spiced, it captivates the nose and embraces the palate with a delicate release of walnut and white pepper.

- certified supply chain by CSQA: animal welfare

REFERENCE	PACKAGE	WEIGHT
390	P/A tray 10 pcs/case	80g

**SALAME SOPPRESSA VENETA**
salami with garlic

Harmoniously scented with garlic and well-balanced spices. Every aroma is clearly defined, from the seductive sweetness of garlic and the seasoning of the meat to the agreeably pungent black pepper split under tooth.

- certified supply chain by CSQA: animal welfare

REFERENCE	PACKAGE	WEIGHT
919	P/A tray 10 pcs/case	80g

**SALAME NOSTRANO** salami

A balanced symphony of spices that captivates the nose. A curious, harmonious bouquet of spices in the mouth. Cloves and nutmeg are pleasantly tempered in the skilfully seasoned meat.

- certified supply chain by CSQA: animal welfare

REFERENCE	PACKAGE	WEIGHT
391	P/A tray 10 pcs/case	80g



SALAME CON SEMI INTERI DI FINOCCHIO

salami with fennel seeds

Full and aromatic sensations of fennel seeds on the nose are crowned by a liveliness of black pepper in the mouth.

- certified supply chain by CSQA: animal welfare

REFERENCE	PACKAGE	WEIGHT
389	P/A tray 10 pcs/case	80 g



SALAME NAPOLI salami

A soft fragrance of spices interlaced with a light, pleasant black peppercorn pungency. On the palate, a delicate, characteristic spiciness with a veil of garlic that elegantly enhances the meat.

- certified supply chain by CSQA: animal welfare

REFERENCE	PACKAGE	WEIGHT
398	P/A tray 10 pcs/case	80 g



SALAME SCHIACCIATA PICCANTE

spicy salami

A fresh, piquant bouquet of chilli pepper exalted by fennel seeds. Spiciness reigns, tempered only by an aromatically seasoned soul.

- certified supply chain by CSQA: animal welfare

REFERENCE	PACKAGE	WEIGHT
944	P/A tray 10 pcs/case	80 g



MORTADELLA

The convenience of being able to enjoy the unmistakable scent and taste of good mortadella, whatever the occasion.

- certified supply chain by CSQA: animal welfare

REFERENCE	PACKAGE	WEIGHT
945	P/A tray 10 pcs/case	100 g



PROSCIUTTO COTTO

cooked ham

Each slice is infused with the delicate sweetness of Levoni cooked ham.

- certified supply chain by CSQA: animal welfare

REFERENCE	PACKAGE	WEIGHT
908	P/A tray 10 pcs/case	100 g



PROSCIUTTO DI SAN DANIELE DOP 18 MONTHS

The flavour and aroma of San Daniele ham, ready to be enjoyed at any time.

REFERENCE	PACKAGE	WEIGHT
394	P/A tray 10 pcs/case	70 g



PROSCIUTTO DI PARMA DOP 18 MONTHS

The flavour and aroma of Parma ham, ready to be enjoyed at any time.

REFERENCE	PACKAGE	WEIGHT
395	P/A tray 10 pcs/case	70 g



PROSCIUTTO CRUDO 18 MONTHS

Levoni's take on classic cured ham, enhanced by an 18-month curing period.

- certified supply chain by CSQA: animal welfare

REFERENCE	PACKAGE	WEIGHT
387	P/A tray 10 pcs/case	70 g



CULATTA

Characteristic yet elegant, its bouquet reveals agreeable, graceful hints of seasoning. In the mouth, it is harmonious and refined.

- certified supply chain by CSQA: animal welfare

REFERENCE	PACKAGE	WEIGHT
962	P/A tray 10 pcs/case	70 g



SPECK

Expertly blended spicy notes present themselves to the nose. The smoking reveals itself to the taste, with spiciness making a rich and agreeable contribution.

- certified supply chain by CSQA: animal welfare

REFERENCE	PACKAGE	WEIGHT
384	P/A tray 10 pcs/case	80 g



COPPA STAGIONATA

matured coppa

On the nose, aromatic and characteristically fragrant with notes of black pepper. Mild on the palate with a fine balance of spices.

- certified supply chain by CSQA: animal welfare

REFERENCE	PACKAGE	WEIGHT
392	P/A tray 10 pcs/case	80 g



LARDO STAGIONATO AI SAPORI

matured lard with herbs

A fragrance of curing that engages the senses with suggestions of vegetable gardens, aromatic herbs and spices. A balanced, aromatic and balsamic taste, with the typical sweet richness of lard.

- certified supply chain by CSQA: animal welfare

REFERENCE	PACKAGE	WEIGHT
914	P/A tray 10 pcs/case	80 g



PANCETTA STAGIONATA

matured pancetta

A delicate nose with fresh spicy notes. The taste is distinctively soft and sophisticated.

- certified supply chain by CSQA: animal welfare

REFERENCE	PACKAGE	WEIGHT
1910	P/A tray 10 pcs/case	100 g



BACON ITALIANO

Intriguingly smoked with aromas of cooked meat and spices, crowned by an engaging taste profile that fascinates with its sweetness.

- certified supply chain by CSQA: animal welfare

REFERENCE	PACKAGE	WEIGHT
1911	P/A tray 10 pcs/case	100 g



IL TAGLIERE

the cutting board: salame Milano, matured coppa, prosciutto crudo 18 months

Our proposal for a classic Italian antipasto.

- certified supply chain by CSQA: animal welfare

REFERENCE	PACKAGE	WEIGHT
388	P/A tray 10 pcs/case	120 g





Respecting a Unique Ingredient

Rare and precious, truffles are one of the many sources of Italian gastronomic pride. Alongside our expert flavourists, we have worked long and hard to heighten the evocative scent of this noble ingredient.

The result is our personal interpretation of deli meats with truffle, enhanced only with natural flavourings for an elegant and delicate experience. Every tray is a journey through taste that respects the richness of nature's flavours.

SALAME salami

A refined recipe with a rounded, balanced aroma. A fragrance of truffle persists in the mouth, among sweet, aromatic sensations suggesting spices, wine and thick undergrowth. A long, gracious persistence.

REFERENCE	PACKAGE	WEIGHT
1920	P/A tray 10 pcs/case	80g



MORTADELLA

A seductive recipe combining spiced meats with the decisive aroma of black truffle. A lively aroma announcing a lavishly sweet yet savoury taste. Silky in the mouth, with strong, persistent aromas.

REFERENCE	PACKAGE	WEIGHT
1921	P/A tray 10 pcs/case	100g



PROSCIUTTO COTTO cooked ham

Pork thighs hand-embellished with whole and flaked black truffle. Pinkish slices offer a rich and enveloping aroma of undergrowth, spices and roasted meat. Aromas that intensify on tasting, with an extremely affable consistency.

REFERENCE	PACKAGE	WEIGHT
1922	P/A tray 10 pcs/case	100g



PETTO DI POLLO chicken breast

An appetizing roasted fragrance with structured notes of aromatic herbs heralds a candid, balanced, full-bodied taste in the mouth. Sage, rosemary, bay leaf and thyme gratify the taste buds with rich flavour.

REFERENCE	PACKAGE	WEIGHT
1908	P/A tray 10 pcs/case	100 g



PETTO DI TACCHINO turkey breast

A light browning is followed by gentle steaming. A fragrance of biscuit communicates the harmony and character of slow roasting in the oven. A satisfying experience in the mouth, softened by distant echoes of honey.

REFERENCE	PACKAGE	WEIGHT
1909	P/A tray 10 pcs/case	100 g



BRESAOLA ITALIANA

A cured meat with an intense, enigmatic character and intriguing notes of spices, revealing pepper and nutmeg on the palate. A light yet distinctive taste enhanced by an extremely elegant taste profile.

REFERENCE	PACKAGE	WEIGHT
1915	P/A tray 10 pcs/case	80 g



Joy, sharing, conviviality:

everything tasting the excellence of Levoni's deli meats.

An offer rich in taste; many different products for a journey through parfums and flavours of Italy.

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