

*Italian and foreign cold meats - Cold meats "Podere
Cadassa"*



Italian and foreign
cold meats



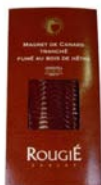
ZCSA001 - g. 900
Smoked goose breast



SA025 - g. 400
Goose salami



SA002 - g. 300
Seasoned smoked duck speck



SA041 - g. 90
Seasoned smoked duck speck



SA006 - kg. 1,6
Smoked beef chuck tenderloin



SA016 - kg. 2,2
Honey-flavoured and smoked
turkey fillet



SA010 - kg. 2,2
Marinated beef meat



SA017 - kg. 2
Seasoned/cured American beef
sirloin



SA011 - kg. 1,8
Horse "bresaola"



SA004 - kg. 1,8
Deer "bresaola"



SA008 - kg. 1,2
Wild boar "bresaola"



SA021 - kg. 3,5
PGI beef "bresaola" from Valtellina



SA036 - g. 700
Goat "mocetta" (air-cured goat
ham)



SA009 - g. 450
Shredded horse foal meat
(hand-worked/made)



SA024 - g. 25
Wild boar sausage



SA023 - kg. 2
PGI Colonnata lard



SA027 - kg. 2
Lard of mountain



SA110 - kg. 4
"Culatello" of Parma (cured ham)



SA044 - kg. 10
Classic "Mortadella" - Slow Food Presidium



SA042 - kg. 5
Classic "Mortadella" (1/2 s/v) -
Slow Food Presidium



SA049 - kg. 1
Classic "Mortadellina" (small
Mortadella sausage) - Slow Food
Presidium



SA038 - kg. 1,5
Smoked pork jowl from Sauris



SA014 - kg. 4,6
Speck of Trentino



SA029 - kg. 6,2
Speck from Sauris



SA200 - kg. 3,5
"Kaiser Fleish" Smoked pork loin



SA043 - kg. 3
"Coppa di Testa" (Cooked
sausage made with pork head)



SA056 - kg. 10
Cooked ham



SA101 - kg. 9,5
16-Month Seasoned PDO Parma
ham



SA102 - kg. 8
16-Month Seasoned PDO Parma
ham, boneless



SA013 - kg. 9,5
Bone-in ham from Sauris



SA015 - kg. 8
Boneless ham from Sauris



SA130 - kg. 10,5
PDO San Daniele bone-in ham



SA132 - kg. 7,8
PDO San Daniele boneless ham



SA026 - kg. 1
"Salama da sugo" from Ferrara
(pork seasoned sausage to be
cooked)



SA134 - kg. 6
Grilled pork shoulder from Friuli

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SA117 - kg. 2
Clean ready to use "coppa" (cured
pork neck)



SA120 - g. 700
Raw cotechino (pork sausage to
be cooked)



SA140 - g. 180
Raw cotechino - gr.180



SA105 - kg. 4
PDO Culatello of Zibello



SA107 - kg. 3,9 - 4
PDO Culatello of Zibello - clean
and ready to use



SA129 - kg. 5
PDO whole Culatello of Zibello -
Slow Food Presidium



SA128 - kg. 5
PDO clean Culatello of Zibello -
Slow Food Presidium



SA115 - kg. 2,2
"Fiocchetto" (salami made from
pork leg)



SA118 - kg. 1,8
"Fiocchetto" - clean and ready to
use



SA125
Great Selection of Cold Meats



SA135
Great Selection of Parma Cold
Meats



SA111 - kg. 2,5
Pork bacon



SA112 - kg. 0,8 - 1
"Salame Gentile" (salami in hog
bung as a casing)



SA123 - kg. 3,5
San Secondo cooked shoulder
ham



SA113 - g. 350
"Strolghino" (small salami sausage
made from "culatello" meat
trimmings)



SA119 - g. 350
Individually packed "Strolghino"



SA116 - g. 180
Individually packed mini
"Strolghino"



MT314
Lithographed wooden gift box with
clear lid