



BOCCONI
D'ITALIA





ALL OR NOTHING. WE CHOSE ALL.

All the deli meats that carry the Levoni label are “born and bred” in Italy, because, when it comes to quality, goodness and transparency there are no short cuts.

It’s all or nothing, we said. And we chose all.



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HIGHEST STANDARDS OF EXCELLENCE



ALL OF OUR MEATS

All of our recipes are made with pork from pigs that were born, bred, and butchered in Italy and with carefully selected and prepared choice meats. We spice our products in full respect of the raw ingredients, with the goal of enhancing their flavour and quality.

ALL OF OUR PATIENCE

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



ALL OUR RECIPES

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

**GLUTEN
FREE**

**LACTOSE
FREE**

ALL OF OUR CARE

Levoni is very careful about ever-more prevalent issues related to food intolerances and allergies. For this reason, all of Levoni's deli meats are made without gluten or lactose. Furthermore, when possible, without compromising the traditional recipes, we have also eliminated milk proteins. For those products in which they are present as an ingredient or in traces, they are listed in the ingredients as required by current regulations.

Italy
is expression of endless
taste and weird food
combinations that
tickle your palate and
you can enjoy with
all your senses.

“Bocconi d’Italia”

is a recipe book
to be considered
as a particular
acknowledgement of
the Italian creativity.





LARDO PANCETTATO AI SAPORI LEVONI



The Lardo Pancettato ai Saporì is a real Levoni speciality. It is created using three whole pork bellies, layered and seasoned with thyme and other aromatic herbs. It has a good consistency for slicing and a fragrance steeped in extremely pleasant aromas that are evocative of the herbs used to seasoning it. The flavour is delicate and appetising.

THE BOCCONE VALDOSTANO

INGREDIENTS

Rye bread
Lardo Pancettato ai Saporì Levoni
Porcini mushrooms
Bleu d'Aoste cheese

PREPARATION

Blend the Bleu d'Aoste to a mousse consistency. Clean the porcini mushrooms, slice and grill them for around 2/3 minutes. Slice the bread and spread the mousse over both pieces, fill with finely sliced Lardo Pancettato ai Saporì Levoni, garnish with the porcini mushroom and eat it straight away.

THE WINE TO MATCH IT

Nus, an intense ruby red wine that tends towards garnet. It has a delicate, yet intense, bouquet with good persistent flavour that is pleasantly fruity with a final note of vegetable.

THE BEER TO MATCH IT

Choose a bitter variety of stout with an aroma of coffee, liquorice and wood.

THE JUICE TO MATCH IT

"Green": 2 Sticks of celery, 1 apple, 1 bunch of parsley, 4 leaves of spinach.





SALAME DEL PO LEVONI

Although a typical type of salami found in Northern Italy, this one is created using an exclusive Levoni recipe. The filling has a moist consistency and its quality meats are compact and well blended. It is a gently spiced salami with a definite hint of red wine. The seasoning is well-balanced on the palate and flavour is delicate yet vigorous, with a lingering after taste.



THE BOCCONE PIEMONTESE

INGREDIENTS

Piedmontese Bivoe bread
Salame del Po Levoni
Toma cheese
Fresh lettuce
Extra-virgin olive oil

PREPARATION

Using a good bread knife, cut the bread into slices. Cut a piece of the toma cheese into cubes. On the first slice of bread layer the salami cut into medium-thick slices, cover with the toma cheese and the fresh lettuce. Add a drop of extra-virgin olive oil and finally close with the second slice of bread. Eat it while it is fresh.

THE WINE TO MATCH IT

Dolcetto, made exclusively from a single grape variety of the same name, this dry wine is ruby red in colour, it has a winery scent and a pleasantly bitter flavour.

THE BEER TO MATCH IT

Choose one of the Trappist beers with an intense golden hue and slightly fruity yet decisive taste.

THE JUICE TO MATCH IT

"Temperamental": 1 bunch of fresh parsley, 2 carrots, 1 apple, 1 celery stick.





CAPOCOLLO LEVONI



This particular pork cut comes from the upper neck of the animal; its preparation includes careful massaging, salting and flavouring with spices, including chilli and paprika. The naturally smoked meat of the Capocollo Levoni is tender, spicy and full-flavoured.

THE BOCCONE ABRUZZESE

INGREDIENTS

Crusty homemade loaf
Capocollo Levoni
Courgette
Parsley
Garlic
Extra-virgin olive oil
Salt and pepper

PREPARATION

Finely slice and grill the courgettes, when cooked season them with extra-virgin olive oil, salt, pepper, the finely chopped parsley and garlic. Slice the bread, fill with the courgettes and a layer of Capocollo Levoni; take all the time you need to enjoy this delicious treat.

THE WINE TO MATCH IT

The Cerasuolo d'Abruzzo; wine colour, cerise, it has a fine yet intense fruity bouquet, and a delicate flavour with a pleasant almond after taste.

THE BEER TO MATCH IT

Choose a well-chilled bitter Italian beer.

THE JUICE TO MATCH IT

"Duo-colour": 1 orange, 1 kiwi, 1 carrot, 2 basil leaves.



SALAME VENTRICINA LEVONI



Ventricina is a classic type of salami found in the centre and south of Italy. This speciality is made up of coarsely-ground lean meat, pork and fillet of pork, studded with cubes of pork-belly lard. Hot, red chilli gives this salami its distinctive orange-red colour and contributes to its striking fragrance and irresistible taste, which is both sweet and spicy.

THE BOCCONE CALABRESE

INGREDIENTS

Crusty homemade loaf
Salame Venticina Levoni
Mozzarella
Sun-dried tomatoes

PREPARATION

Cut the bread into slices, drain and slice the mozzarella. Fill the sandwich starting with the mozzarella, followed by slices of Venticina Levoni and finish off with the sun-dried tomatoes. Buon Appetito!

THE WINE TO MATCH IT

Cirò Rosso, a ruby red wine with a delicate, intensely winery bouquet and a dry full-bodied taste.

THE BEER TO MATCH IT

Choose a light well-chilled lager.

THE JUICE TO MATCH IT

"Sun quencher": 2 carrots, 1 apple, 1 stick of celery.



SALAME AGEROLINO LEVONI

Salami Agerolino is a classic deli meat typical in Campania. The lightly smoked fragrance is the first thing to hit the senses, followed by its well-balanced flavours on the palate and a firm meaty consistency. This coarsely grained, yet tender, salami should be cut on a diagonal slant to fully appreciate its taste, consistency and colour.



THE BOCCONE CAMPANO

INGREDIENTS

Neapolitan semolina bread
Salame Agerolino Levoni
San Marzano tomatoes
Extra-virgin olive oil
fresh Oregano and Thyme

PREPARATION

Slice the bread and chop the tomatoes into rough cubes, season them with a drop of oil and a few leaves of oregano and thyme. Place the seasoned tomatoes on the bread and cover them with the slices of salame Agerolino Levoni. Now just enjoy this unique and delicious treat.

THE WINE TO MATCH IT

Taurasi DOCG, the deep ruby-red colour of this dry wine is matched by an intense bouquet and an austere flavour with a persistent aftertaste.

THE BEER TO MATCH IT

Choose a beer with character, such as a full-bodied double malt.

THE JUICE TO MATCH IT

"Lemony apple pear": 1 apple, 1 pear, 1 lemon.





CULATTA LEVONI

It takes one of the finest parts of the ham to produce Culatta. To isolate this highly prized cut, most of the bone and other muscle must be cut away. The curing process, which takes at least 12 months, leaves it with a well-rounded mild taste that, combined with its carefully balanced seasoning, makes this cut unique in fragrance and flavour.



THE BOCCONE EMILIANO

INGREDIENTS

Tigelle (a roll similar to the English muffin typical of the Modena area)

Culatta Levoni

Crescenza

Yellow pepper

Oregano

PREPARATION

Gently roast the yellow pepper in the oven until it softens (approximately 30 minutes), remove its skin and season with a drop of extra-virgin olive oil and a dusting of oregano. Cut the tigelle in half, and spread the crescenza on one side, lay on top the slices of Culatta Levoni, the seasoned peppers and enjoy.

THE WINE TO MATCH IT

Lambrusco di Sorbara, a ruby red wine with an intense bouquet reminiscent of violets, strawberries, cherries and herbs. Its fresh tones and character are unmistakable.

THE BEER TO MATCH IT

Choose a slightly bitter Italian beer with good thirst-quenching qualities.

THE JUICE TO MATCH IT

"Green and Yellow": 1 green apple, 2 sticks of celery, 1 teaspoon of lemon juice, 1 teaspoon of fresh ginger.





PROSCIUTTO COTTO ALTA QUALITÀ MEDAGLIA D'ORO PRAGA LEVONI



This quintessential prosciutto, defined by its delicate smoky and rounded flavour, is a testament to the Levoni quality. The hams are seasoned according to the generations-old, hands-on, traditional method and are then smoked over wood exclusively from Trentino. Finally they undergo a slow cooking process by steam.

THE BOCCONE FRIULANO

INGREDIENTS

Cornbread
Prosciutto cotto Alta Qualità Medaglia d'Oro
Praga Levoni
Hard-boiled eggs
Mustard

PREPARATION

Hard boil the eggs and then leave them to cool for 10 minutes. Slice the bread, cover both halves with mustard and then add the Prosciutto cotto Medaglia D'Oro Praga Levoni, finally, add slices of boiled egg for a sandwich of unrivalled quality.

THE WINE TO MATCH IT

Forgiarin, this garnet red wine is light-bodied, crisp, slim and has an unusual flavour of toasted almonds.

THE BEER TO MATCH IT

Choose a light, crisp, fragrant lager.

THE JUICE TO MATCH IT

"Tropical": 1 Green apple, 4 mint leaves, 4 slices of pineapple.





SALAME CORALLINA LEVONI

A classic salami made according to the finest Umbrian traditions and widely enjoyed in Rome. This classic meter-long salami has a fine, red, compact filling studded with diced fat. It is prepared with finely ground meat and preserved with salt and whole peppercorns. The immediate impact to the senses comes from its fragrant aroma, balanced with spicy notes. It has a decisive yet harmonious flavour which lingers on the palate.



THE BOCCONE LAZIALE

INGREDIENTS

Lariano homemade bread
Salame Corallina Levoni
Caciotta cheese
Grilled artichokes preserved in oil

PREPARATION

Cut the bread and cover both pieces with thin slices of caciotta cheese, add the Corallina Levoni salami and garnish with the grilled artichokes; sit back and enjoy a symphony of unforgettable flavours.

THE WINE TO MATCH IT

Cesanese del Piglio, a ruby red wine that tends towards garnet as it ages. It has an intense bouquet with floral and fruity notes, and slightly bitter aftertaste.

THE BEER TO MATCH IT

Choose one of the sweeter beers with low effervescence.

THE JUICE TO MATCH IT

"Demon": 1 apple, 1/4 head of red cabbage, water.



MORTADELLA BOLOGNA IGP ORO LEVONI



This is one of the best-loved and deeply-rooted deli meats from the Italian gourmet tradition. It is produced in strict compliance with the regulations that govern its Protected Geographical Indication status. The outstanding quality of the Mortadella Bologna Igp Oro Levoni is due to its exclusive and delicate seasoning which also makes it easy to digest. A lengthy cooking procedure gives it time to develop its full yet delicate flavours and its unique fragrant aromas.

THE BOCCONE LIGURE

INGREDIENTS

Italian focaccia
Mortadella Levoni
Robiola soft cheese
2 potatoes
Salt
Oil
3 spoons of grated parmigiano cheese

PREPARATION

Boil the potatoes and when cooked, mash then them with a fork, add the robiola soft cheese, oil, salt and grated parmigiano; mix all the ingredients until well blended. Spread the mashed potato over one side of the opened focaccia. Cover with slices of mortadella and replace the remaining piece of focaccia. It's a gourmet morsel of absolute perfection...

THE WINE TO MATCH IT

Pigato di Albenga is a straw-yellow wine with notes of broom; it has complete and distinctive character with a persistent, generous, velvety flavour.

THE BEER TO MATCH IT

Choose a Cuban style lager for its special aroma.

THE JUICE TO MATCH IT

"Pure gold"; 1 apple, 1 tomato, 1/2 a cucumber, a pinch of salt and pepper.



PANCETTA COPPATA SGRASSATA LEVONI

The pancetta with the fat removed is rolled round a "coppa" (a cut that runs from the neck to the pork shoulder), it is hand-tied and left to cure for a lengthy period. The slices are bright red, each one delicately flavoured and succulent, its sweetness offset by the seasoning of natural spices.

THE BOCCONE SARDO

INGREDIENTS

Civraxiu durum wheat bread
Pancetta Coppata Levoni
Smoked ricotta
black olive paste

PREPARATION

Slice the bread and spread with the olive paste, add the Pancetta Coppata Levoni and finish off with the flakes of ricotta. Gently grill the sandwich before serving.

THE WINE TO MATCH IT

Cannonau di Sardegna, an intense garnet red wine which has a bouquet of ripe blackberries, toasted almonds and notes of cinnamon and a pleasant tannic flavour.

THE BEER TO MATCH IT

Choose a well-chilled, light Spanish lager.

THE JUICE TO MATCH IT

"Ultra-green": 1 bunch of spinach, 1/2 a cucumber, 1 green apple, 2 sticks of celery, 1 teaspoon of lemon juice.



SALAME PAISANELLA LEVONI

This salami was created by Levoni in the '50s; over the decades, it too, has become a part of the gourmet culture of the island. The coarse-grained filling is diced, not ground, and in each slice the white cubes of fat stand out against the garnet red of the lean meat. It has a tender consistency with a full yet delicate flavour, while its fragrance has a mineral, freshly spiced quality about it.



THE BOCCONE SICILIANO

INGREDIENTS

Sicilian homemade loaf
Salame Paisanella Levoni
Aubergine
Black olives
Wild mint
Extra-virgin olive oil and Salt

PREPARATION

Wash, peel and dice the aubergine, place in a frying pan with a little extra-virgin olive oil, a few leaves of wild mint and a few chopped olives, season with salt and pepper. When the aubergine is well cooked mash with a fork to create a paste and allow to cool. Slice the bread and cover the two slices with the aubergine paste and fill with Paisanella Levoni. Finally, put it to the taste test.

THE WINE TO MATCH IT

Nerello Mascalese, a less intensely coloured red wine that has an elevated alcohol content. It has a fine, elegant bouquet with dominant notes of liquorice, spices and red fruits, its flavour is harmonious and it leaves a warm, dry sensation on the palate.

THE BEER TO MATCH IT

Choose a double malt Danish beer.

THE JUICE TO MATCH IT

"Glam": 2 pears, 3 leaves of black cabbage, 1 piece of fresh ginger.



SALAME TOSCANO LEVONI

A salami that has its origins in the ancient Sienese techniques of pork butchery. This large round salami is contained in natural casing. The filling is compact, the vivid red of the meat "studded" with white diced fat and black peppercorns. The complex flavour is both intense and decisive, with a hint of garlic.

THE BOCCONE TOSCANO

INGREDIENTS

Unsalted Tuscan bread
Salame Toscano Levoni
Pecorino cheese

PREPARATION

Slice the Tuscan bread, fill with Salame Toscano Levoni and a sprinkling of pecorino shavings. Enjoy the explosion of flavours.

THE WINE TO MATCH IT

Brunello di Montalcino is an intense ruby red wine that tends towards garnet. Its bouquet is intense, with notes reminiscent of geranium, cherry and spices; its flavour is robust and persistent.

THE BEER TO MATCH IT

Choose a chilled, strong, slightly cloudy German beer.

THE JUICE TO MATCH IT

"White": 1 apple, 1 pear, 1 lemon..



LOMBETTO STAGIONATO LEVONI

This deli meat is created from the loin of pork, one of the finest cuts of meat. Lombetto is instantly recognisable for its almost complete absence of fat. The quality of this exquisite deli meat is judged by its consistency; the meat becoming firmer as the curing progresses. Its fragrance is delicate and enticing, while the flavour is succulent, aromatic, palatable with hints of spice.



IL BOCCONE UMBRO

INGREDIENTS

Rye bread
Lardo Pancettato ai Saporì Levoni
Porcini mushrooms
Bleu d'Aoste cheese

PREPARATION

Blend the Bleu d'Aoste to a mousse consistency. Clean the porcini mushrooms, slice and grill them for around 2/3 minutes. Slice the bread and spread the mousse over both pieces, fill with finely sliced Lardo Pancettato ai Saporì Levoni, garnish with the porcini mushroom and eat it straight away.

THE WINE TO MATCH IT

Nus, an intense ruby red wine that tends towards garnet. It has a delicate, yet intense, bouquet with good persistent flavour that is pleasantly fruity with a final note of vegetable.

THE BEER TO MATCH IT

Choose a bitter variety of stout with an aroma of coffee, liquorice and wood.

THE JUICE TO MATCH IT

"Green": 2 Sticks of celery, 1 apple, 1 bunch of parsley, 4 leaves of spinach.





SALAME UNGHERESE LEVONI

The gentle aroma that comes from the natural smoking and sweet paprika is an invitation to enjoy this salami; one of the centrepieces of the Levoni production for over 100 years. The filling is compact and a tender shade of red, each slice has a good balance between the fat and lean meat. Its well-rounded, fragrant smoky notes translate into a rich, soft, and rounded flavour in the mouth, pleasant and not too overpowering.



THE BOCCONE TRENTINO

INGREDIENTS

Rye bread
Salame Ungherese Levoni
Stelvio cheese
a mixed selection of Mushrooms
Extra-virgin olive oil
Finely chopped garlic
Parsley
Salt and pepper

PREPARATION

Fry the mixed mushrooms with a little extra-virgin olive oil and the finely chopped garlic and parsley, add salt and pepper to taste. Slice the bread and fill with Salame Ungherese Levoni, a generous slice of Stelvio cheese and a generous portion of the pan tossed mushrooms. Each bite is a voyage through the aromas of Trentino.

THE WINE TO MATCH IT

Teroldego, a deep, ruby red wine that tends towards purple. It has a winery bouquet with notes of violet, raspberry, cherry and almond. The flavour is dry, well structured, low in tannin and acidic; it has a low alcohol content.

THE BEER TO MATCH IT

Choose a German lager with low effervescence.

THE JUICE TO MATCH IT

"Energy": 1 carrot, 2 sticks of celery, 2 asparagus shoots, parsley, 4 leaves of spinach.



SALAME SOPRESSA VENETA CON AGLIO LEVONI

The origins of this deli meat are deeply rooted in the local gourmet culture and traditions. The coarse-grained filling is contained in a natural casing. It reveals its pinkish red colour with every slice and an even distribution of lean and fat meat. Pepper, nutmeg and garlic unite in well-balanced fragrance that follows through to the palate, where its succulent, appetising, rustic and persistent flavour is fully enjoyed.



THE BOCCONE VENETO

INGREDIENTS

Bread baked in a wood fired oven
Sopressa Veneta con Aglio Levoni
Pine nuts
Raisins
Balsamic vinegar

PREPARATION

Place a thick slice of Sopressa Veneta con Aglio Levoni in a frying pan, brown it gently on each side for a minute, add the pine nuts, raisins, just before removing it from the flame splash with a few drops of balsamic vinegar. Slice the bread and fill with the Sopressa and its seasoning. Eat it while it's hot.

THE WINE TO MATCH IT

Amarone della Valpolicella, a garnet red wine, the flavour is velvety, warm and dense to the palate with hints of sour cherry and raspberry. Its intense bouquet is testament to its noble and proud character.

THE BEER TO MATCH IT

Choose a light, low-fermentation beer.

THE JUICE TO MATCH IT

"Orange": 1 carrot, 1 mango, 1 orange.





PROSCIUTTO COTTO ALTA QUALITÀ GRAN CORONA LEVONI

What makes this product so delicious is the high quality of the hams and the techniques used in their preparation. The hams that have been selected are first boned then matured, a process which enhances the delicious flavour and tenderises the meat. The meat is seasoned according to the exclusive Levoni recipe, which only uses natural aromas and Marsala Superiore DOP wine; these enhance the flavours and maintain its classic mild taste. The prosciutto then undergoes a process of slow steam cooking.



THE BOCCONE MOLISANO

INGREDIENTS

Whole wheat bread
Prosciutto cotto Gran Corona Levoni
Spreadable cheese
Sweet Italian pepper
Extra-virgin olive oil
Onion
Salt and pepper

PREPARATION

Finely slice the onions and allow them to soften in a frying pan with a little extra-virgin olive oil over a low heat. Clean and de-seed the sweet Italian peppers, add them to the pan, season with salt and pepper; leave the ingredients to cook for around 10 minutes. Slice the bread and spread the cheese on both pieces, fill with Prosciutto cotto Gran Corona Levoni and the Italian sweet peppers. It's too good to be true.

THE WINE TO MATCH IT

Molise Aglianico, a ruby red wine which tends towards violet, it has an intense and pleasant bouquet, a harmonious flavour and is exquisitely soft on the palate.

THE BEER TO MATCH IT

Choose one of the light and refreshing French lagers.

THE JUICE TO MATCH IT

"Jovial": 1 avocado, 2 sticks of celery, 1 lime, 4 leaves of spinach.



SALAME MUGNANO LEVONI



The recipe for Salame Mugnano is rooted in Campania's fine tradition of salami production. This large, drop-shaped salami has a medium to coarse ground filling, enclosed in a natural casing. The consistency is compact and slices are a purplish red. The fragrance given to it by its natural smoking invites further tasting. The full flavour envelops the palate, it contains a moderate level of fat and it leaves a strong and mineral flavoured aftertaste.

THE BOCCONE PUGLIESE

INGREDIENTS

Altamura bread
Salame Mugnano Levoni
Caciocavallo cheese
Rapini
Extra-virgin olive oil
Chilli pepper
Salt and pepper

PREPARATION

Wash the rapini and remove any tough outer leaves. Bring a pan of salted water to the boil, add the rapini, allow them to cook for 6/10 minutes stirring frequently. Remove from the heat when they are "al dente" and drain, eliminating as much of the excess water as possible. In a non-stick frying pan gently fry the garlic and chilli pepper in a little extra-virgin olive oil. Add the cooked rapini, stir and salt if necessary. Leave to cook for a further 10 minutes, do not cover. Cut and toast the bread fill with the slices of caciocavallo cheese and Salame Mugnano Levoni, finally cover with the pan-tossed rapini. A delicious treat, that shouldn't be missed.

THE WINE TO MATCH IT

Primitivo di Manduria, a red wine that tends towards violet and orange as it ages, it has a fresh, delicate bouquet, its flavour is distinctive and velvety.

THE BEER TO MATCH IT

Choose a full-bodied distinctive English beer to go with it.

THE JUICE TO MATCH IT

"Joyful": 1 cucumber, 1 carrot, a handful of green olives, 2 basil leaves.



SALAME VECCHIA OSTERIA LEVONI

This salami is a pure expression of Levoni's roots in the farmhouse tradition; it is still produced today respecting the old techniques. The filling has a moist consistency and is a deep red colour with random flecks of white fat. Its intense and inviting fragrance carries notes of garlic, red wine and pepper; the ingredients which contribute to its preservation. It fills the mouth with a full-bodied robust flavour that is somewhat rustic, warm, appetising, succulent and long lasting.



THE BOCCONE LOMBARDO

INGREDIENTS

Crusty white roll
Salame Vecchia Osteria Levoni
Cooked pan-tossed spinach
Flakes of parmigiano cheese
Garlic
Salt and pepper

PREPARATION

Boil the spinach and then drain the water. In a frying pan brown a clove of garlic in a few spoons of oil, add the cooked spinach, season with salt and pepper and then allow to cool for a few minutes. Divide the bread roll in half, fill with the pan-tossed spinach, the Salame Vecchia Osteria Levoni, finish off with flakes of parmesan and enjoy every bite.

THE WINE TO MATCH IT

Valtellina Superiore, a ruby red wine that tends towards garnet, it has a persistent yet pleasant bouquet and is dry, harmonious and slightly tannic.

THE BEER TO MATCH IT

Choose a chilled, light Danish lager.

THE JUICE TO MATCH IT

"Citrus Kiwi": 1 orange, 2 Kiwi.





COTECHINO MEDAGLIA D'ORO LEVONI

Cotechino Levoni is created using a minced blend of quality pork, lean cuts, fat and rind, seasoned with salt, pepper and other spices. Each slice is compact with a pinkish to red hue. Its fragrance is intensely aromatic and it is pleasantly flavoured with spices. The consistency is tender and nicely compact.



IL BOCCONE MARCHIGIANO

INGREDIENTS

Whole wheat loaf
Cotechino Medaglia d'Oro Levoni
Red onion
Extra-virgin olive oil
Salt and pepper

PREPARATION

Gently sauté the red onions in a frying pan with a little extra-virgin olive oil, salt and pepper until they soften and become transparent. Boil the Cotechino Medaglia d'Oro Levoni following the instructions on the packaging. Slice the bread and fill with warm cotechino and a layer of browned onion. Enjoy the real character of its flavours.

THE WINE TO MATCH IT

Conero Rosso Riserva, this ruby red wine is tinged with purple, it has a complex bouquet of red roses and blackcurrant and a flavour that is smooth, elegant and with a silky tannin element.

THE BEER TO MATCH IT

Choose one of the Australian beers with low effervescence.

THE JUICE TO MATCH IT

"Good health": 1 apple, 1 pear, 1/2 a grapefruit, 1 stick of celery.



CASTELSPECK LEVONI

Castelspeck is, by definition, the Levoni dry-cured, lightly smoked ham. Only the most select hams are used for Castelspeck, trimmed with skill and seasoned with garlic, pepper, juniper berry, nutmeg and other aromatic spices and herbs. Their gentle, natural smoking process is done over wood taken from Trentino, ensuring a classic regional flavour. All the fragrance of its seasoning passes seamlessly from the nose to the palate.



THE BOCCONE LUCANO

INGREDIENTS

Crusty homemade loaf
Castelspeck Levoni
Aubergine
Air-dried Scamorza
Oregano
Thyme
Extra-Virgin olive oil

PREPARATION

Place the slices of aubergine on a hot grill, when cooked leave them to one side on a plate. On the same grill heat the air-dried scamorza until it begins to soften and melt. Cut the slices of bread and fill with Castelspeck Levoni, the aubergine seasoned with the oregano, thyme, and extra-virgin olive oil, finish off with the scamorza and eat without further delay.

THE WINE TO MATCH IT

Aglianico del Vulture is an intense ruby red colour which tends towards orange tints as it ages. The wine is dry and velvety on the palate, while the bouquet is harmonious, deepening in intensity as it matures.

THE BEER TO MATCH IT

Choose a beer made by Trappist monks. It should have a colour that ranges from a rich gold to dark amber, a fairly high alcohol content and a good head when poured.

THE JUICE TO MATCH IT

"Young": 1 orange, 1 kiwi, 2 carrots, a few basil leaves.



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