

Cured meat buffet:

Following prices are included bread, pickled vegetables and grissini bread + all necessary for service.



Prosciutto Perugino: After applying all natural spices and salt to select leg of pork, prosciutto is air dried and aged for twelve to fifteen months then monitored individually to determine which is ready for sale. The process is lengthy but it ensures that every slice has a consistent texture, flavour and a delicate, colour. Originates in the Parma region of Italy.



Mortadella: A very special fully cooked product in the Old Italian Tradition, characterized by a unique flavor and an exceptional fine texture. The origin of Mortadella dates back to the 14th Century, when it was first created in a monastery in the Center of Italy, near the beautiful city of Bologna.



Salame casalingo: The name comes from the Italian verb salare, meaning 'to salt'. Made from choice selection of coarsely minced beef and/or pork then spiced to perfection with traditional ingredients.



Salato: Salato is pork belly dry cured with selected salt and spices. This is then air dried for 4 weeks to give its characteristic taste. The sweetest taste of any smallgood. Used extensively for adding flavour and enriching many traditional Italian dishes