

Gastronomica

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Price list

January 2009

Olives ,Balsamic Vinegar and Fuit Mustard

Bella di Cerignola verde tin 2,5kg
from

***£ 00.00** Amazingly fleshy green olives
Puglia, size GGG*

Bella di Cerignola nera tin 2,5kg
from

***£ 00.00** Amazingly fleshy black olives
Puglia, size GGG*

Olive nere “Taggiasca” jar 870gr
Liguria

***£ 00.00** Pitted black olives from
with intensive flavour*

Olive verdi “Nocellare”
in

***£ 00.00** Green olives from Castelvetro
Sicily; with stone. Intensive flavour*

Olive verdi “Nocellare” tub 5kg

***£ 00.00** Green olives from Castelvetro
in Sicily; with stone. Intensive flavour*

Aceto Balsamico di Modena 250ml

***£ 00.00** Simple balsamic vinegar.
producer. Ideal to accompany roast meat.*

Mostarda di Cremona tin 7kg
mixed fruit

***£ 00.00** Single fruit mustard is also
available on request.*



***“Il Panate”
Grissini and Lingue di
Suocera***

- | | |
|--|-------------------------------------|
| • <i>Grissini stirati 200gr. £ 0.00</i> | <i>Box(24 pieces) £ 0.00</i> |
| • <i>Grissini stirati 400gr. £ 0.00</i> | <i>Box(12 pieces) £ 0.00</i> |
| • <i>Grissini al mais 200gr. £ 0.00</i> | <i>Box(12 pieces) £ 0.00</i> |
| • <i>Grissini al mais 400gr. £ 0.00</i> | <i>Box(24 pieces) £ 0.00</i> |
| • <i>Grissini integrali 200gr. £ 0.00</i> | <i>Box(24 pieces) £ 0.00</i> |
| • <i>Lingue di suocera 300gr. £ 0.00</i> | <i>Box(12 pieces) £ 0.00</i> |
| • <i>Lingue di suocera 150gr. £ 0.00</i> | <i>Box(20 pieces) £ 0.00</i> |
| • <i>Lingue peperoncino 200gr £ 0.00</i> | <i>Box(12 pieces) £ 0.00</i> |
| • <i>Lingua rosmarino 200gr. £ 0.00</i> | <i>Box(12 pieces) £ 0.00</i> |



Cheese

Piedmont

Valle d'Aosta



Bra Tenero

£ 0.00/kg *40 days matured. Pasteurised cow's milk from the province of Cuneo Piedmont. Coop.*

Bra Duro

£ 0.00/kg *90 days matured. Raw cow's milk from the province of Cuneo Piedmont. Coop. Valle*

Raschera

£ 0.00/kg *40 days matured, cow's milk from alpine*

Castelmagno

£ 0.00/kg *Valle Grana, 3-6 months matured. Riccardo*

Toma Piemontese

£ 0.00/kg *Valle Elvo – Biella, 3 months matured, skimmed cow's milk made by Caseificio*

Toma Biellese

£ 0.00/kg *Valle Elvo – Biella, 3 months matured, whole cow's milk made by Caseificio F.lli Rosso*

Toma Maccagno

£ 0.00/kg *Maccagno Alp, pasteurised cow's milk 20 days matured made by Caseificio F.lli Rosso*

Toma with Chilli

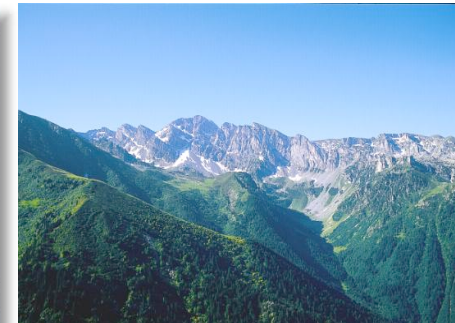
£ 0.00/kg *Valle Elvo, 1-3 months matured cow's milk with chilli peppers by Caseificio F.lli Rosso*

Toma with Herbs

£ 0.00/kg *Valle Elvo, 1-3 months matured cow's milk with herbs made by Caseificio F.lli Rosso*



Cheese Piedmont Valle d'Aosta



Toma Genzianella

£ 0.00/kg

40 days matured from Valle Sesia selected by Valsesiana

Castellosso

£ 0.00/kg

30 days matured, sour cow's milk made Caseificio F.lli Rosso

by

Gorgonzola Dolce

£ 0.00/kg

30 days matured from Prato Sesia – Novara; soft, blue and creamy from Valsesiana

s

Gorgonzola Naturale

£ 0.00/kg

90 days matured from Prato Sesia – selected by Valsesiana

Novara;

Sola Mista (20% goat)

£ 0.00/kg

Cow's and goat's milk; 3-4 months matured Carletti in Valle Pesio

by

Bettelmatt

£ 0.00/kg

It is produced only during the summertime in alpine area upper Val Formazza on the Swiss

Tomino di Melle

£ 0.00/kg

raw cow's milk; 15 days matured in Melle – Val Varaita by Caseificio Roggero

Paglierina

£ 0.00/kg

30 days matured by Caseificio Sepertino



Ewe's milk:

Seirass (fresh ricotta)

Seirass maturo (matured ricotta)

Murazzano

Robiola Bosina



Goat's milk:

Caprino Fresco Alta Langa

Bocconcino di capra

Robiola di Roccaverano

Brunet

Caprino Ossolano

Blu Varaita

Caprino sott'olio



“Lo Puy” goat's milk:

Chabri'

Charbonet

Chersogno



Mixed milk:

Rocchetta (cow, goat, ewe's milk)

La Tur (cow, goat, ewe's milk)

Cheese Piedmont Valle d'Aosta



£ 00.00/kg *Val d'Ossola; from the coagulation of ewe's milk whey*

£ 00.00/kg *Val d'Ossola; 1 month matured ricotta in round shape*

£ 00.00/kg *Langhe; raw milk from Murazzano sheep mixed with cow's milk*

£ 00.00/kg *Langhe; pasteurised; mixed with cow's milk*

£ 00.00/kg *Soft and creamy cheese from Cuneo province*

£ 0.00 each *Soft and creamy but with a firm rind from Cuneo*

£ 00.00/kg *Raw goat's milk from Roccaverano – Langhe*

£ 00.00/kg *Pasteurised goat's milk from Langhe*

£ 00.00/kg *2 months matured raw milk from upper Domodossola*

£ 00.00/kg *4-5 months matured raw milk from Piasco*

£ 00.00/kg *Fresh goat cheese in olive oil with herbs and chilli*

£ 0.00 each *Val Maira; small round cheese with a pungent taste*

£ 0.00 each *Val Maira; log shape wrapped in chair-coal ash*

£ 0.00/kg *Val Maira; pyramidal shape 1 month matured*

£ 00.00/kg *Soft and creamy cheese from Alta Langa*

£ 00.00/kg *Log shape soft cheese from Alta Langa*



Cheese Lombardy



<i>Taleggio della Val Taleggio</i>	<i>£ 00.00/kg</i>	<i>2 months matured pasteurised cow's milk</i>
<i>Taleggio Pegherolo</i>	<i>£ 00.00/kg</i>	<i>2 months matured pasteurised cow's milk</i>
<i>Stracchino Arrigoni</i>	<i>£ 00.00/kg</i>	<i>Fresh soft cheese from cow's milk 1 kg</i>
<i>Stracchino Conrado</i>	<i>£ 00.00/kg</i>	<i>Fresh soft cheese from cow's milk 250 gr.</i>
<i>Blu di Zibibbo (Rossini)</i>	<i>£ 00.00/kg</i>	<i>Blue cheese matured 2 months in</i>
<i>the</i>		<i>Zibibbo sweet wine from Arrigoni</i>
<i>Strachitunt</i>	<i>£ 00.00/kg</i>	<i>Cow's milk blue cheese 3-4 months matured</i>
<i>Casera di montagna</i>	<i>£ 00.00/kg</i>	<i>Low mountain region in Bergamo</i>
<i>province]</i>		<i>made with pasteurised cow's milk</i>
<i>Bitto</i>	<i>£ 00.00/kg</i>	<i>Alpine area, raw cow's milk</i>
<i>Provolone Auricchio</i>	<i>£ 00.00/kg</i>	<i>Province of Cremona, Brescia, Bergamo; pasteurised cow's milk</i>
<i>Torta di montagna</i>	<i>£ 00.00/kg</i>	<i>Pasteurised cow's milk from Caseificio Arrigoni</i>
<i>Gorgonzola & Mascarpone</i>	<i>£ 00.00/kg</i>	<i>Mixed sweet gorgonzola and Mascarpone; pasteurised</i>



Cheese

Trentino Alto-Adige



***Campitello Nostrano Val di Fassa** £ 00.00/kg Val di Fassa, 3 months matured, raw cow's milk*
Caseificio Cavalese

***Puzzone di Moena** £ 00.00/kg Val di Fassa, 3-5 months matured, raw cow's milk*
Caseificio di Moena



***Lavazze'** £ 00.00/kg Passo di Lavazze', 8 months matured, raw cow's milk; Caseificio Cavalese*

***Vezena Lavarone** £ 00.00/kg Passo Vezena, 6 months matured, raw cow's milk*
Consorzio Trentino



***Ricotta affumicata** £ 00.00/kg Trento; smoked soft ricotta; Latte Trento*

***Caprino di Cavalese** £ 00.00/kg Raw goat's milk, 15 days matured from*
Caseificio Cavalese



Cheese *Veneto Emilia-Romagna*



Asiago Pressato

*£ 00.00/kg Asiago plateau, pasteurised cow's milk 40 days
matured*

Formajo Ubriaco

£ 00.00/kg Carpenedo, raw cow's milk matured in red wine

Ubriaco in Amarone

£ 00.00/kg Carpenedo, matured in Amarone red wine



Piave Stravecchio

£ 00.00/kg Asiago plateau and the province of Vicenza



*Parmigiano Reggiano 2 y.o.
Zocca*

*£ 00.00/kg Raw milk, 24 months matured from
in the hills around Modena*

Ewe's milk:



Pecorino di Fossa

*£ 00.00/kg Sogliano al Rubicone; 3-6 months matured raw
milk*



Cheese

Toscana - Umbria



Ewe's milk:



Pecorino di Pienza Bianco

£ 00.00/kg *Pienza, 15 days matured; pasteurised milk*

Pecorino di Pienza Rosso

£ 00.00/kg *Pienza, 2 months matured: pasteurised milk*

Pecorino di Pienza Nero

£ 00.00/kg *Pienza, 3 months matured; pasteurised milk*

Pecorino Gran Riserva

£ 00.00/kg *Pienza, 4-6 months matured; raw milk*

Marzolino al Tartufo

£ 00.00/kg *Pienza, 2 months matured; pasteurised milk*

Pecorino stagionato alle vinacce

£ 00.00/kg *Pienza, matured in wine; pasteurised milk*

Pecorino di Pienza stag. in fossa

£ 00.00/kg *Pienza, 4 months matured; raw milk*

Pecorino di Pienza in foglia di noce

£ 00.00/kg *Pienza, 4 months matured in walnut's leaves*

Pecorino di Norcia

£ 00.00/kg *Umbria, 3 months matured; raw milk*

Pecorino di Norcia in foglia di noce

£ 00.00/kg *Umbria, matured in walnut's leaves*

Pecorino di Norcia "Fior di Bacco"

£ 00.00/kg *Umbria, matured in red wine*

Ricotta salata di Norcia

£ 00.00/kg *Umbria, 30 days matured in salt and rye*





Cheese

Campania – Puglia

Sicilia - Sardegna



Buffalo's milk:

Mozzarella di Bufala campana

£ 00.00/kg

50gr, 125gr, 250 gr we receive it fresh from Caserta

Cow's milk:

Burrata

£ 00.00/kg

Puglia; fresh mozzarella filled with milk's cream

Caciocavallo Silano

£ 00.00/kg

From 2 to 12 months matured raw milk, stretched curd cheese

Ewe's milk:

Primo sale fresco

£ 00.00/kg

Sicily; 20 days matured, pasteurised "pecorino" available plain or with black pepper corns

Primo Sale Maturo

£ 00.00/kg

Castelvetro, 6-8 months matured, raw milk, Forte

Pecorino Ennese

£ 00.00/kg

Castelvetro, 4 months matured with Zafferano, Forte

Ricotta al Forno Tenera

£ 00.00/kg

Castelvetro, fresh ricotta cooked in oven, Forte

Ricotta al Forno Stagionata

£ 00.00/kg

Castelvetro, matured ricotta cooked in oven, Forte

Ricotta Salata

£ 00.00/kg

Castelvetro, salted and matured ricotta, Forte Formaggi





Charcuterie

Tutta Italia



<i>Prosciutto di Parma Eli 18 Months</i>	£ 00.00
<i>Prosciutto di Parma Pallavicini</i>	£ 00.00
<i>Prosciutto Crudo (European Leg)</i>	£ 00.00
<i>Prosciutto Saint Marcel</i>	£ 00.00
<i>Prosciutto di Vigizzo</i>	£ 00.00
<i>Prosciutto Toscano (European Leg)</i>	£ 00.00
<i>Prosciutto Toscano (Italian Leg)</i>	£ 00.00
<i>Prosciutto Toscano con osso (Italian Leg)</i>	£ 00.00
<i>Prosciutto di Norcia con osso</i>	£ 00.00
<i>Prosciutto di Norcia sgambato</i>	£ 00.00
<i>Prosciutto S. Daniele con osso</i>	£ 00.00
<i>Prosciutto S. Daniele disossato</i>	£ 00.00
<i>Coppa di Parma</i>	£ 00.00
<i>Coppa al Ginepro</i>	£ 00.00
<i>Capocollo Toscano</i>	£ 00.00
<i>Capocollo Umbro</i>	£ 00.00
<i>Pancetta Tesa (Rigatino Toscano)</i>	£ 00.00
<i>Pancetta Coppata</i>	£ 00.00
<i>Pancetta Tesa di Norcia</i>	£ 00.00
<i>Guanciale or Gota</i>	£ 00.00
<i>Finocchiona Toscana</i>	£ 00.00
<i>Coppa di Testa o Soppressata Toscana</i>	£ 00.00

Emilia Romagna, 18 months cured, boneless,
Emilia Romagna, 18 months cured, boneless, Spigaroli
Emilia Romagna, 12 months cured, boneless, Geminiani
Valle d'Aosta, 12 months cured, boneless, Levieux, Arnad
Piemonte, 12 months matured, boneless, Val d'Ossola
Toscana, 12 months, legs from Germany, Belgium, Holland,
Toscana, 12 months cured, boneless, macelleria Belli
Toscanan, 12 months cured, on the bone, Macelleria Belli
Umbria, 16 months cured, on the bone, Castraberte
Umbria, 12 months bonless, Castraberte
Friuli, 16 months cured, on the bone, S. Daniele
Friuli, 16 months cured, boneless, S. Daniele
Emilia Romagna, pepper and salt, Correggio, Bidinelli
Valle d'Aosta, Pepper, salt, juniper, Levieux, Arnad
Toscana, Pepper, salt and fennel seeds, Macelleria Belli
Umbria, Pepper and salt, Umbria Land, Luca Castraberte
Toscana, Pepper, salt, herbs, Macelleria Belli.
Emilia Romagna, round cured pancetta and coppa, Bidinelli
Umbria, pepper, salt, herbs, UmbriaLand. Luca Castraberte
Toscana, cured with herbs and pepper pig's chicks, Belli
Toscana, Pepper, Salt and Fennel Seeds, Macelleria Belli
Toscana, all part of the pig head, Macelleria Belli



Charcuterie

Tutta Italia



Culatello di Zibello (Pallavicina)

Culatello di Zibello (Geminiani)

Salame Milano

Salame Napoli

Salame Ungherese

Salame Toscano

Salame Corallina

Salame Casereccio

Salame tipo felino

Salame cacciatorino (300gr.)

Mortadella Ossolana (300 gr.~)

Strolghino (made by Culatello)

Lardo di Colonnata

Lardo di Arnad

Lardo Piemontese

Speck del Trentino (1.5 kg ~) ££ 00.00 kg

Speck Sauris (1.5 ~)

Prosciutto Cotto (6 kg~)

Mortadella with Pistacchio (2.5 kg~)

Mortadella with truffle (2.5 kg~)

Porchetta di Norcia



£ 00.00kg

£ 00.00kg

£ 00.00kg

£ 00.00kg

£ 00.00kg

£ 00.00kg

£ 00.00kg

£ 00.00kg

£ 00.00kg

£ 00.00kg

£ 00.00kg

£ 00.00Each

£ 00.00kg

£ 00.00kg

£ 00.00kg

£ 00.00kg

£ 00.00kg

£ 00.00kg

£ 00.00kg

£ 00.00kg

£ 00.00

Emilia Romagna, top side 16 months cured, Spigaroli

Emilia Romagna, top side 18 months cured, Geminiani

Piemonte, Pepper and Salt, Cuneo Carni, Langhe

Piemonte, Pepper and Salt, Cuneo Carni, Langhe

Piemonte, smoked, Pepper and Salt, Cuneo Carni, Langhe

Toscana, Pepper, Salt, 20 days cured, Belli or Castraberte

Umbria, pepper and salt, Umbria Land, Castraberte

Umbria, pepper and salt, thin mince pork, Castraberte

Emilia Romagna, pepper and salt, Bidinelli o Vigliano

Piemonte, Pepper and Salt, Salumificio di Vigliano

Piemonte, Liver mixed with cured salami, Ossola Salumi

Emilia Romagna, fresh and soft salame, Pallavicina Spigaroli

Toscana, pure lard cured in salt and pepper, Giannarelli

Valle d'Aosta, pure lard cured in salt, juniper, Levieux

Piemonte, pure lard cured in salt and pepper, Cental (Cuneo)

Alto Adige, smoked pork leg with herbs, F.lli Galloni

Friuli, smoked pork with hers from Sauris Pezzetta

Piemonte, cooked ham with salt, Cuneo Carni, Langhe

Emilia Romagna, cooked and spiced pork, Correggio Bidinelli

Emilia, classic mortadella with piece of black truffle, Bidinelli

Umbria, roast pork filled with rosemary, garlic and fennel



Charcuterie

Tutta Italia



Wild Boar:

Fesa di Cinghiale affumicato

Lombo di Cinghiale Affumicato

Salame di Cinghiale (450 gr. ~)

Salsiccia secca di Cinghiale (2kg pack~)

£ 00.00 kg Umbria, smoked, salted and cured top side, Luca Castraberte

£ 00.00 kg Umbria, smoked, salted and cured sirloin, Luca Castraberte

£ 00.00 kg Umbria, smoked, salted and cured salame, Luca Castraberte

£ 00.00 kg g Umbria, smoked, salted and cured salame, Luca Castraberte

Beef:

Bresaola Punta d'Anca

Bresaola Ossolana

Carne Salada

£ 00.00 kg Val Sassina, salted and cured beef, Vigliano or Cuneo Carni

£ 00.00 kg Val d'Ossola, salted and cured beef, Ossola Salumi

£ 00.00 kg Trentino Alto Adige, semi cured beef with herbs and pepper, Merano Galloni

Pork mixed with other meats:

Salame d'Asino

Salame di Cervo

Salame di Capra

Salame d'Oca di Levieux

£ 00.00 kg Piemonte, Donkey meat 80%, 20% pork, salt and pepper, Vigliano

£ 00.00 kg Piemonte, Venison 80%, 20% pork, salt and pepper, Vigliano

£ 00.00 kg Piemonte, Goat 80%, 20% pork, salt and pepper, Vigliano

£ 00.00 kg Piemonte, Goose 50%, 50% pork, salt and pepper, Vigliano

Other meats:

Speck d'Anatra Affumicato

Fegatello di Mortara

£ 00.00 kg Veneto, smoked and cured duck fillet, jolanda de Colo' or Geminiani

£ 00.00 kg Goose liver from Mortara. Geminiani





Charcuterie

Tutta Italia



Cinta Senese:

Prosciutto di Cinta Senese

Capocollo di Cinta Senese

Gota di Cinta Senese

Rigatino o pancetta di Cinta Senese

Salame di Cinta Senese

£ 00.00 kg *Torrta di Siena, 16 months cured, Macelleria Alfiero*

£ 00.00 kg *Torrta di Siena, Macelleria Alfiero Belli*

£ 00.00 kg *Torrta di Siena ,cick of the pig, Macelleria Alfiero*

£ 00.00 kg *Torrta di Siena, Macelleria Alfiero Belli*

£ 00.00 kg *Torrta di Siena, Macelleria Alfiero Belli*



Razze Antiche

The Black pig from Antica Corte Pallavicina (Massimo Spigaroli)

Prosciutto di Parma

Strolghino

Salame Gentile

Culatello di Zibello

£ 00.00 kg *Parma, 16 months cured, from the black pig*

£ 00.00each *Parma, very fresh and soft salame made with*

£ 00.00 kg *Parma, pepper, salt and herbs, 20 days cured*

£ 00.00 kg *Parma, 16 months cured in particular caves*



***Please note that the products mentioned above are available if booked in advance**



Pulses

Umbria Col Fiorito

Borlotti Beans

£ 00.00 kg Col Fiorito, Umbria, Luca Castraberte

Cannellini Bianchi

£ 00.00 kg Col Fiorito, Umbria, Luca Castraberte

Fagiolino Bianco Occhiato

£ 00.00 kg Col Fiorito, Umbria, Luca Castraberte

Ceci (Chickpeas)

£ 00.00 kg Col Fiorito, Umbria, Luca Castraberte

Lenticchie (Lentils) di Col Fiorito ***£ 00.00 kg Col Fiorito, Umbria, Luca Castraberte***

Cicerchia (skinned)

***£ 00.00 kg Col Fiorito, kind of chickpeas from Umbria,
Luca Castraberte***

Fagiolo di Lamon

£ 00.00 kg Fagiolo Cuneo, varieta' Lamon, Veneto

Farro Perlato

£ 00.00 kg Col Fiorito, Umbria, Luca Castraberte





Stewed fruit and Sauces

Langhe - Piemonte



Sauces, Jams and mustards to combine with cheese and hams

<i>Cugna' All' Albese</i>	<i>£ 0.00</i>	<i>Langhe – Piemonte Antico Pedaggio Guarene</i>
<i>Gelatina di Vino Moscato 215gr</i>	<i>£ 0.00</i>	<i>Langhe – Piemonte Antico Pedaggio Guarene</i>
<i>Gelatina di Moscato e Peperoncino 215 gr</i>	<i>£ 0.00</i>	<i>Langhe – Piemonte, Antico Pedaggio Guarene</i>
<i>Gelatina di Vino Nebbiolo 215 gr</i>	<i>£ 0.00</i>	<i>Langhe – Piemonte Antico Pedaggio Guarene</i>
<i>Gelatina di Vino Chardonnay 215 gr</i>	<i>£ 0.00</i>	<i>Langhe Piemonte Antico Pedaggio</i>
<i>Guarene</i>		
<i>Composta di Fichi (Stewed figs) 320 gr</i>	<i>£ 0.00</i>	<i>Langhe – Piemonte Antico Pedaggio Guarene</i>
<i>Composta di Pere (Stewed Pears) 320 gr</i>	<i>£ 0.00</i>	<i>Langhe – Piemonte Antico Pedaggio Guarene</i>
<i>Mostarda di Pere 80 gr</i>	<i>£ 0.00</i>	<i>Valsesia – Piemonte Valsesiana</i>
<i>Mostarda di Cremona Boschetti 7 Kg</i>	<i>£ 0.00</i>	<i>Domodossola – Piemonte</i>