



# CHRISTMAS 2023



## Our 100% Italian Deli Meats

**Cotechino:** steamed with fresh ground spices for an inimitable fragrance.

**Salame del Po:** traditional sweet, round flavor due to pepper and cloves ground in wine. Natural casing and hand-tied with string.

**Salame Levonetto Ungherese:** Levoni's recipe par excellence. Naturally smoked; mixture of spices that enhance the flavor of the meat.

**Ciccioli Mantovani:** crispy and delicious. A specialty of the Mantuan tradition.

**Salame Vecchia Osteria:** delicate garlic and spices flavor. Natural casing and hand-tied with string.

**Salame Tartufo:** medium grain salami with black truffle flakes and a natural flavor.

**Salame con semi interi di finocchio:** medium grain salami with a balanced and delicate fennel taste.

**'Nduja:** recipe selected and revised by Levoni, with a sweet and spicy taste and a soft, spreadable texture.

**Salsiccia stagionata Napoli:** medium grain salami with a rich and slightly spiced pepper taste. Naturally smoked and natural casing.

**Salame Amabile:** delicate pepper and paprika flavor, very fine grain.

**Salame Il Ducato Magnum:** a hand-tied salami with a delicate sweet flavor and aromatic notes. Stuffed into 1.5 meters of natural casing and presented on a wooden board to facilitate cutting.

**Mostarda di mele Campanine:** a Mantuan specialty made from an ancient apple variety native to the Modena and Mantua areas, which is small and slightly tart. It pairs well with boiled meats, sausages, and seasoned cheeses. It is also an essential ingredient in classic pumpkin tortelli.

**Lenticchie di Capracotta:** grown at over 1400 meters above sea level, following a centuries-old local tradition, in an environment that is still pristine.

**Giardiniera di Luciana:** rich in vegetables with a delicious sweet and sour taste given by onion and celery. An excellent accompaniment for both cooked and uncooked deli meats and boiled meats. Seasoned with olive oil and whole sea salt from Cervia.

**Chutney di mela, pomodoro verde passito e rafano:** a sweet and sour compote made from Italian apples, green tomatoes, horseradish, brown sugar and apple cider vinegar. Excellent with cheese or hams.

**Mostarda di prugne:** made with candied plum halves. Excellent with medium-seasoned soft cheeses, roast pork and grilled meats.

**Olive verdi Nocellara:** olives from the Belice area. Variety with a sweet and fruity taste, a buttery aftertaste and crisp flesh. Preserved in brine, whole with pit.

**Il Tarallo Molfettese:** golden and crumbly, made with extra virgin olive oil, sesame seeds and white wine. Hand-twisted and baked according to the traditional recipe.

**Spaghettoni:** Italian durum wheat semolina pasta, made by slow drying at low temperature. Produced in Gragnano, the kingdom of pasta.

**Panettone Tradizionale Sapori d'Arte:** naturally leavened product with sourdough starter, a low shape and amber-colored crust. The dough is rich, soft and flavored with raisins and candied citrus peel.

**Grana Padano DOP Sapori d'Arte:** produced using milk from farms in the province of Mantua, precisely from the area of the valleys of the river Mincio, rich in permanent meadow pastures. Seasoned 20 months.

**Parmigiano Reggiano DOP Sapori d'Arte:** produced using mountain milk from farms in the area of Appennino Reggiano. Seasoned 24 months.

**Aceto Balsamico di Modena IGP Sapori d'Arte:** made with cooked grape must and wine vinegar and matured for a minimum of 3 years. Deep brown in color, with elegant nuances reminiscent of coffee and dark chocolate.

Selected for you





Ref.  
**1784**

# Natale



- 1 Cotechino 500g
- 1 Lenticchia di Capracotta 250g





Ref.  
**1783**

# Auguri



- 1 Salame Tartufo 250g sv
- 1 Parmigiano Reggiano DOP Sapori d'Arte 24M 300g
- 1 Il Tarallo Molfettese con sesamo 350g





Ref.  
1780

# Sliziosa



- 1 Salsiccia stagionata Napoli 400g sv
- 1 Parmigiano Reggiano DOP Sapori d'Arte 24M 300g
- 1 Mostarda di prugne 220g





Ref.  
1782

## Per Te



- 1 Salame Amabile 250g sv
- 1 Cicciooli mantovani 200g
- 1 Parmigiano Reggiano DOP Sapori d'Arte 24M 300g
- 1 Olive verdi Nocellara in salamoia 280g





Ref.  
1781

# Degustazione



- 1 Salame Tartufo 250g sv
- 1 Salame Amabile 250g sv
- 1 Salame Levonetto Ungherese 300g sv
- 1 Parmigiano Reggiano DOP Sapori d'Arte 24M 300g





Ref.  
1775

# Caro Amico



- 1 Salame del Po 500g
- 1 Salame Levonetto Ungherese 300g sv
- 1 Cotechino 500g
- 1 Grana Padano DOP Sapori d'Arte 20M 300g
- 1 Mostarda di mele Campanine 220g





Ref.  
623

# Magnum



1 Salame Il Ducato Magnum 1,5 metri 2,5kg





Ref.  
1779

Made in Italy



- 1 Salame Tartufo 250g sv
- 1 Salame con semi interi di finocchio 250g sv
- 1 Cotechino 500g
- 1 Grana Padano DOP Saperi d'Arte 20M 300g
- 1 Olive verdi Nocellara in salamoia 280g
- 1 Lenticchia di Capracotta 250g
- 1 Panettone tradizionale Saperi d'Arte 1kg





Ref.  
1776

# Tradizione a Tavola



- 1 Salame del Po 500g
- 1 Cotechino 500g
- 1 Ciccioni mantovani 200g
- 1 Grana Padano DOP Saperi d'Arte 20M 300g
- 1 Mostarda di mele Campanine 220g
- 1 Lenticchia di Capracotta 250g
- 1 Panettone tradizionale Saperi d'Arte 1kg





Ref.  
1777

## In famiglia



- 1 Salame Vecchia Osteria 800g
- 1 Salame Amabile 250g sv
- 1 Salame con semi interi di finocchio 250g sv
- 1 Grana Padano DOP Saperi d'Arte 20M 300g
- 1 La giardiniera di Luciana 250ml
- 1 Mostarda di mele Campanine 220g
- 1 Panettone tradizionale Saperi d'Arte 1kg





Ref.  
1778

# Simposio



- 1 Salame Vecchia Osteria 800g
- 1 Salame Tartufo 250g sv
- 1 Salame Levonetto Ungherese 300g sv
- 1 'Nduja 400g sv
- 1 Cotechino 500g
- 1 Grana Padano DOP Saperi d'Arte 20M 300g
- 1 Mostarda di mele Campanine 220g
- 1 Lenticchia di Capracotta 250g
- 1 Chutney di mela, pomodoro verde passito e rafano 150g
- 1 Panettone tradizionale Saperi d'Arte 1kg
- 1 Tagliere piccolo in legno di faggio





Ref.  
**1785**

# Gran Festa

- 1 Salame del Po 500g
- 1 'Nduja 400g sv
- 1 Salame Tartufo 250g sv
- 1 Ciccioni mantovani 200g
- 1 Cotechino 500g
- 1 Grana Padano DOP Sapori d'Arte 20M 300g
- 1 Aceto Balsamico di Modena IGP Sapori d'Arte 250ml
- 1 Mostarda di mele Campanine 220g
- 1 Lenticchia di Capracotta 250g
- 1 Chutney di mela, pomodoro verde passito e rafano 150g
- 1 Il Tarallo Molfettese con sesamo 350g
- 1 Spaghettoni 500g
- 1 Panettone tradizionale Sapori d'Arte 1kg
- 1 Grembiule Levoni







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• The packs contain only the listed products. Some products are vacuum-packed to ensure longer shelf life. The company reserves the right at any time to substitute non-available products with others of equal value.

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Levoni S.p.A.  
Via Matteotti, 23  
46014 Castellucchio (MN) Italia  
Tel. +39 0376 434011

[export@levoni.it](mailto:export@levoni.it)

