



PORCHETTA

Porchetta obtained from the processing of pig middles with the addition of aromas and spices. It has an unmistakable taste and a unique aroma.

Roasted pork: cooked slowly in the mould.

Porchetta Ghiottolina: tied by hand and cooked slowly in the oven.

TIED BY HAND
KG 5 Vacuum-packed



MOULD ROASTED
KG 4.5 Vacuum-packed

