



Sgambato Oro with black pepper

After an accurate choice, the fresh legs of EU origin, selected for their characteristics of birth and breeding, are entrusted to artisan "artists" who, dosing salt and patient seasoning, give us a product "coated" with black pepper according to the Tuscan taste in respect of tradition.

Characteristics: Meat of EU origin.
Strong red color, pleasantly savory flavor.



Fiore di Sgambato

From a leg of EU origin, entrusted to a careful and artisanal processing, carefully trimmed and squared, with or without rind, we obtain an excellent product for an optimal yield at the cutting counter.

Characteristics: Meat of EU origin.
Strong red color, delicate flavor.



Sgambato Oro

After an accurate choice, the fresh legs of EU origin, selected for their characteristics of birth and breeding, are entrusted to artisan "artists" who, dosing salt and patient seasoning, give us a product "coated" with a white putty that protects the meat.

Characteristics: Meat of EU origin.
Strong red color, pleasantly savory flavor.



Sgambato Oro with Chili

After an accurate choice, the fresh legs of EU origin, selected for their characteristics of birth and breeding, are entrusted to artisan "artists" who, dosing salt and patient seasoning, give us a "coated" product with a prevalence of bruised chili pepper that gives a slight spiciness to the slice.

Characteristics: Meat of EU origin.
Strong red color, slightly spicy flavor.