



delicatessen
50 anni genuini

EXPERIENCE AND
INNOVATION

AN ITALIAN
EXCELLENCE
FOR 50 YEARS

INDEX:

A SUCCESS STORY.....	3
OUR PHILOSOPHY.....	4
SAFETY AND QUALITY.....	5
THE QUALITY OF CRAFTSMANSHIP 2.0.....	6
LA CARNE IN TAVOLA.....	7
BBQ PRODUCT LINE.....	8
SOUS-VIDE COOKED LINE.....	12
TRADITIONAL LINE.....	21
GASTRONOMIC LINE.....	32
CARPACCIO LINE.....	33
HALAL LINE.....	38

LEGEND OF SYMBOLS



Dairy Free



Gluten Free



Allergen Free



Polyphosphates Free

DELICATESSE

A SUCCESS STORY, A JOURNEY OF TRADITION AND INNOVATION

The success of Delicatessen is rooted in a story that began over 50 years ago.

For more than 50 years, **Delicatessen has been a specialist in working with high-quality meat.** For each type, it selects only the best cuts, prepared using various cooking methods—both classic and innovative.

A reliable partner for restaurateurs and wholesalers, who have always appreciated its professionalism and ability to meet the different needs of the market, Delicatessen now brings its expertise directly to the final consumer.

Every recipe, **respecting tradition**, is crafted using artisanal methods and only the vegetables and herbs necessary to enhance the flavor. It has always paid close attention to the healthiness of its products, making them suitable even for those with allergies and food intolerances.

OUR PHILOSOPHY

The ability to balance craftsmanship and large-scale production—combined with a willingness to meet customer requests—has made Delicatessa a reliable partner for several major Italian brands that source from here.

This innovative approach has enabled the launch of new projects and the development of various sales channels: catering, restaurants, large-scale retail, wholesalers, and industries. The company, which has been able to grow and expand over the years, is now a solid entity that still maintains its family spirit. Always ahead of market trends, it is recognized in the sector as a pioneer and a model of continuous innovation.

The Italian artisanal tradition lies behind every product, passed down from father to son, generation after generation, carrying forward the great flavors of our land.



SAFETY AND QUALITY

After implementing the **HACCP** protocol for the handling of our products a full three years before it became mandatory under national law, we have focused our efforts on obtaining various production certifications to further ensure our reliability.

Among the most important are **BRC Food** – a global standard specifically for the safety of food products – and **Halal Italia**, a certification of quality, supply chain, and product compliance that guarantees adherence to Islamic dietary laws.



THE BEST CUTS

THE QUALITY OF CRAFTSMANSHIP 2.0

The flavors of Italian tradition are reinterpreted by meat specialists to give a new taste to everyday dishes.

The slow cooking technique at low temperatures used to prepare the products enhances the organoleptic properties of the meat, achieving excellent results in terms of taste without the addition of excessive ingredients, which benefits health. Thanks to this innovative cooking method, classic Italian dishes—such as braised meat or stew—have been reimagined, as they traditionally require long preparation times that we no longer have today.

Alongside a more distinctly Italian product line, we have developed a range of ethnic and barbecue dishes such as chicken curry, pulled pork, pastrami, and ribs. We have expanded the selection to offer the final consumer a varied and international menu.

THE NEW LINE FOR CONSUMERS

LA CARNE IN TAVOLA

Starting from the philosophy of its founder, Cav. Tiberio Bianchi— a production standard based on product quality and service—Delicatessen introduced a new concept of ready meals. The La Carne in Tavola line is born from Delicatessen's experience and expertise in preparing ready-to-eat meat dishes. It is a unique and innovative product aimed directly at the final consumer, bringing high-quality meat to everyone's table, ready to be transformed into delicious recipes.

All products can be easily prepared in just a few minutes using water, a pan, or a microwave.



BBQ PRODUCT LINE

THE TREND OF THE MOMENT

For street food and bold flavors lovers, here is the most delicious result of sous-vide cooking.

From pulled pork to pastrami, from ribs to beef brisket, all the staples of BBQ cuisine.





PULLED PORK

Pork neck, smoked with natural beechwood and slowly cooked at low temperature. Ready to be shredded.

Also available in shoulder cut.



Code

070498

020511

Weight

About 2,2 Kg. each

About 500 Gr. each

Shelf Life

60 days guaranteed



BRISKET

Beef brisket, smoked with natural beech wood and slowly cooked at low temperature.

Ready to be pulled.



Code

010460

003312

Weight

About 2 Kg. each

About 500 Gr. each

Shelf Life

60 days guaranteed



PASTRAMI (COTTO SOTTOVUOTO)

Selected beef, fully coated with spices including black pepper, garlic, coriander and paprika, smoked with natural beech wood and slowly cooked at low temperature.



Code	Weight	Shelf Life
010458	About 1,5 Kg. each	60 days guaranteed
010461	About 500 Gr. each	



RIBS DI MANZO

Lean beef ribs, seasoned with spices, glazed with barbecue sauce, smoked with natural beechwood, and slowly cooked at low temperature.



Code	Weight	Shelf Life
010860	About 450 Gr. each	60 days guaranteed



COSTINE DI MAIALE

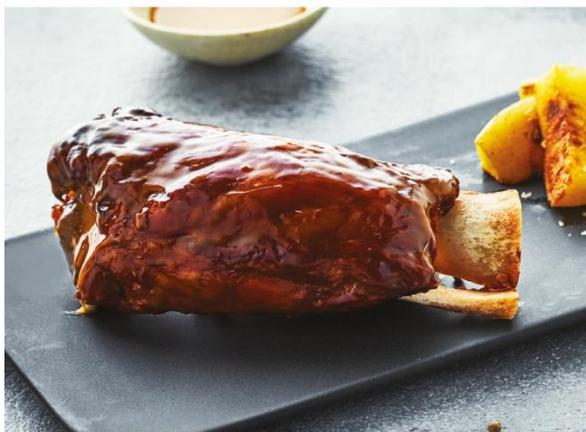
Pork ribs, trimmed of fat and seasoned with spices.
Smoked with natural beech wood and slowly cooked
at low temperature.



Code
070490

Weight
About 500 Gr. each

Shelf Life
60 days guaranteed



STINCO (A METÀ)

Skinless pork shank, halved, smoked with natural beechwood,
oven-browned, and slowly cooked at low temperature.



Code
010698

Weight
About 400 Gr. each

Shelf Life
60 days guaranteed

SOUS-VIDE COOKED LINE
THE PERFECT BALANCE
BETWEEN TASTE AND HEALTH

A wide range of ready-to-eat main courses inspired by Italian tradition and ethnic cuisine. Slow cooking at low temperature preserves the meat's organoleptic properties and enhances its flavor without adding fats, preservatives, or flavor enhancers.





BRASATO DI MANZO

Beef blade slowly cooked at low temperature with vegetables in varying proportions (celery, carrots, and onions) and red wine.



Code	Weight	Shelf Life
010468	About 2 Kg. each	60 days guaranteed
010467	About 500 Gr. each	



POLPETTE DI MANZO

Made with beef meat, eggs, cheese, and parsley, following the best recipes of Italian tradition. The meatballs are then slowly cooked at low temperature in a tasty tomato sauce.



Code	Weight	Shelf Life
090532	About 2 Kg. each	60 days guaranteed
090533	About 500 Gr. each	



ARROSTO DI VITELLO ALLO ZENZERO

Veal chuck golden roasted in the oven, slowly cooked at low temperature together with a delicious white wine and ginger sauce.



Code

020709

020710

Weight

About 2 Kg. each

About 500 Gr. each

Shelf Life

60 days guaranteed



REALE DI VITELLO ARROSTO

Veal chuck, oven-browned and slowly cooked at low temperature. The roast in its simplest version.



Code

010854

Weight

About 1 Kg. each

Shelf Life

60 days guaranteed



BOLLITO DI MANZO

Made with beef blade as Italian tradition dictates.

The meat is slowly cooked at low temperature, simply accompanied by celery and carrots.



Code

010465

010466

Weight

About 2 Kg. each

About 500 Gr. each

Shelf Life

60 days guaranteed



SPEZZATINO DI MANZO CON PATATE E PISELLI

Cubes of beef chuck slowly cooked at low temperature with potatoes and peas.



Code

090560

090565

Weight

About 2 Kg. each

About 500 Gr. each

Shelf Life

60 days guaranteed



POLLO AL LIMONE

Chicken breast, oven-roasted to a golden finish and slowly cooked at low temperature with lemon juice.



Code
090529

Weight
About 500 Gr. each

Shelf Life
60 days guaranteed



ARROSTO DI TACCHINO GRILL

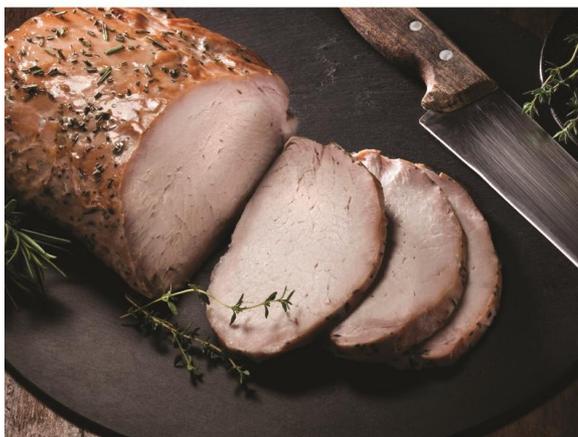
Turkey breast with rosemary on top, golden roasted in the oven and slowly cooked at low temperature.



Code
020356
020357

Weight
About 2 Kg. each
About 500 Gr. each

Shelf Life
60 days guaranteed



ARROSTO DI LONZA GRILL

Pork loin with herbs on the surface, oven-browned and slowly cooked at low temperature.



Code	Weight	Shelf Life
020507	About 2 kg. each	60 days guaranteed
020520	About 1 kg. each	



LONZA MELE E CIPOLLE

Pork loin, oven-browned and slowly cooked at low temperature together with a delicious apple and onion sauce.



Code	Weight	Shelf Life
020513	About 2 Kg. each	60 days guaranteed
020514	About 500 Gr. each	



POLLO AL CURRY

Tender chicken thigh strips, slowly cooked at low temperature with curry, onion and coconut milk — for lovers of Eastern flavors.



Code

050153

050154

Weight

About 2 Kg. each

About 500 Gr. each

Shelf Life

60 days guaranteed



POLLO IN AGRODOLCE

Tender strips of chicken thigh, slowly cooked at low temperature with vegetable sticks and a delicious sweet and sour sauce that fully reflects the flavors and ingredients of Southeast Asia.



Codice

050151

050156

Weight

About 2 Kg. each

About 500 Gr. each

Shelf Life

60 days guaranteed



POLLO AGLI AGRUMI

Tender chicken bites, slowly cooked at low temperature, served with a sauce made of citrus fruits, almonds and Grana Padano.



Code
050157

Weight
About 400 Gr. each

Shelf Life
60 days guaranteed



POLLO ALLA MEDITERRANEA

Tender chicken bites, slowly cooked at low temperature with sun-dried tomatoes and Taggiasca olives.



Code
050158

Weight
About 400 Gr. each

Shelf Life
60 days guaranteed



POLPETTE DI VITELLO CACIO E PEPE

Veal meatballs served with a sauce made from Pecorino Romano and black pepper.



Code
090523

Weight
About 400 Gr. each

Shelf Life
45 days guaranteed



POLPETTE DI VITELLO AL PESTO ROSSO

Veal meatballs served with a sauce made from sun-dried tomatoes, Parmigiano Reggiano, cashew nuts and fresh basil.



Codice
090524

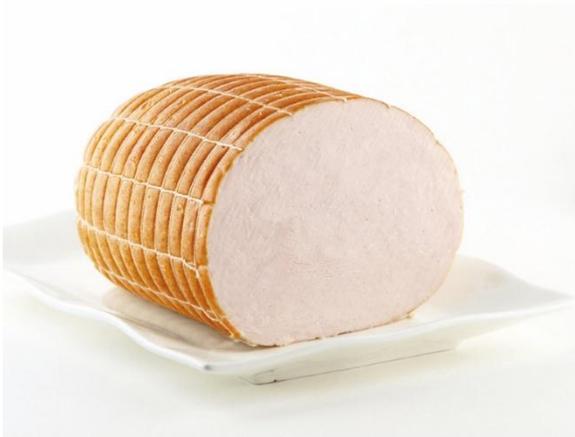
Weight
About 400 Gr. each

Shelf Life
45 days guaranteed

TRADITIONAL LINE
BETWEEN HERITAGE AND EXPERTISE

The roast selection that has defined Delicatessen's production since its foundation. From poultry to beef and pork, we offer a wide range of cooked meats – all of them not to be missed.



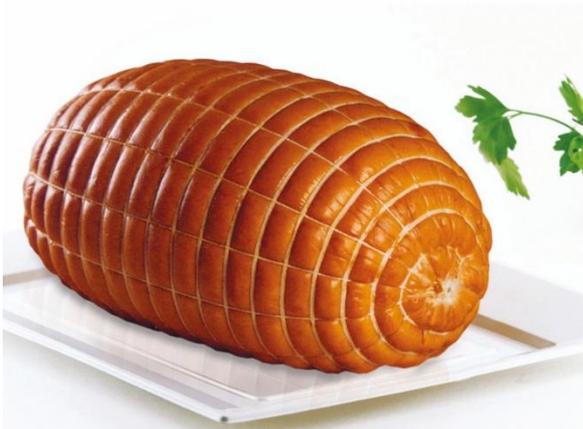


DELI

Turkey breast, cooked and golden roasted in the oven.
Also available whole, calibrated, and in bars for slicing.



Code	Weight	Shelf Life
020300	About 2,5 Kg. each	60 days guaranteed



DELI GIGANTE

Turkey breast, cooked and golden roasted in the oven.



Code	Weight	Shelf Life
020301	About 5 Kg. each	50 days guaranteed



PETTO DI TACCHINO CON PELLE

Whole turkey breast, male or female, deboned while preserving the skin, oven-cooked and roasted to a golden finish.



Code	Weight	Shelf Life
090208	About 5 Kg. each	50 days guaranteed
090206	About 3 Kg. each	

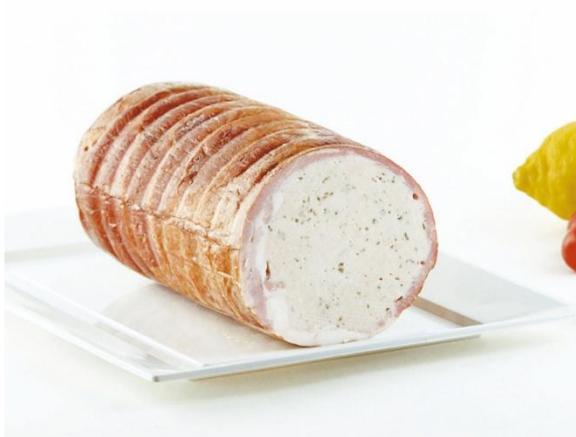


DINDO PASTRAMI

Roast turkey thigh meat, lightly smoked and oven-baked. Ideal as a poultry alternative to ham.



Code	Weight	Shelf Life
020350	About 2,5 Kg. each	50 days guaranteed



ROLL ALLE ERBE CON PANCETTA

Chicken breast roast flavored with basil and parsley,
wrapped in bacon, oven-roasted and browned.



Code

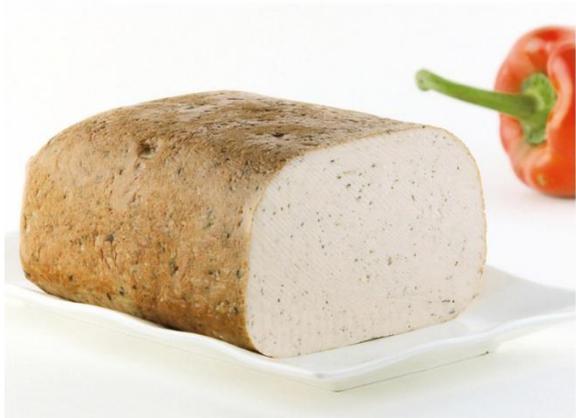
020852

Weight

About 2 Kg. each

Shelf Life

50 days guaranteed



ROLL ALLE ERBE

Chicken breast roast flavored with basil and parsley,
oven-roasted and browned.



Code

020850

Weight

About 3 Kg. each

Shelf Life

50 days guaranteed



MARCHIGIANA

Steam-cooked roast made from chicken breast, stuffed with meat, chopped olives, eggs and spinach.



Code	Weight	Shelf Life
020446	About 3 Kg. each	45 days guaranteed



ROLL PIU'

Chicken breast roast, oven-roasted and browned.
Also available in slicing bars.



Code	Weight	Shelf Life
020809	About 3 Kg. each	50 days guaranteed



FESA DI MANZO INGLESE

Beef topside dry-salted with salt, natural seasonings, and rosemary, oven-cooked English-style like roast beef. Also available with silverside cuts from EU breeds and from Black Angus.



Code	Weight	Shelf Life
010751	About 2,5 Kg. each	50 days guaranteed

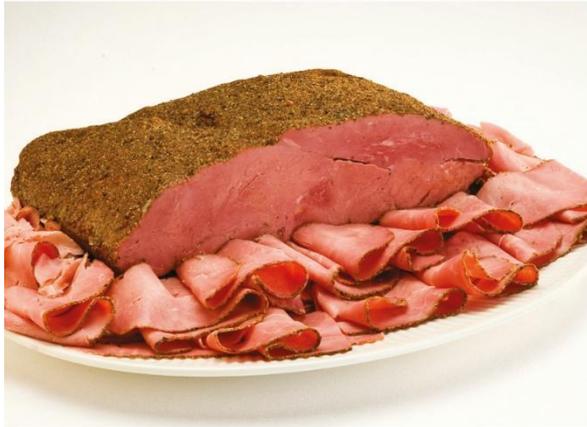


GIRELLO PIEMONTESE

Lean beef eye round, salted and steam-cooked. Also available boiled, calibrated, and corned.



Code	Weight	Shelf Life
010440	About 2,5 Kg. each	55 days guaranteed



PASTRAMI

Selected beef, richly coated with spices including black pepper, garlic, coriander and paprika, smoked with natural beech wood and oven-cooked.



Code
010453

Weight
About 2,5 Kg. each

Shelf Life
60 days guaranteed



PASTRAMI PER AFFETTATO

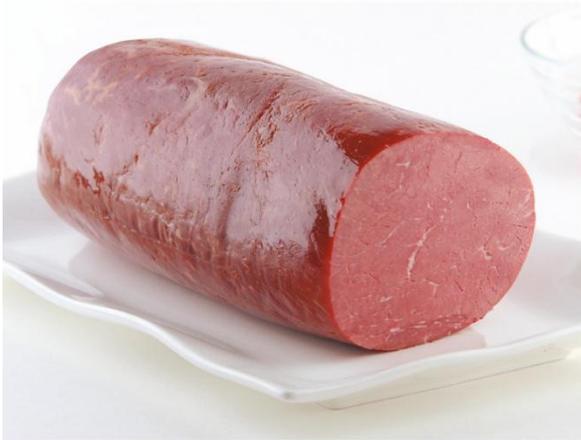
Selected beef, richly coated with spices including black pepper, garlic, coriander and paprika, smoked with natural beech wood and oven-cooked. In bar format for slicing.



Code
010457

Weight
About 6 Kg. each

Shelf Life
60 days guaranteed



MANZO FUMÈ

Beef topside (rump cap), salted, gently steam-cooked at low temperature and smoked with natural beech wood.



Code

070442

Weight

About 2 Kg. each

Shelf Life

60 days guaranteed



GIRELLO ALL'INGLESE

Beef eye round, oven-cooked English-style like roast beef.



Code

010430

Weight

About 1 Kg. each

Shelf Life

50 days guaranteed



TAGLIATA DI MANZO

Rump cap roast, seared in the oven. Well-browned outside while keeping a bright red slice inside.



Code
070444

Weight
About 1 Kg. each

Shelf Life
60 days guaranteed



SOTTOFESA DI VITELLO

Lean veal topside roast, oven-cooked.



Code
010755

Weight
About 2 Kg. each

Shelf Life
50 days guaranteed



CIMA GENOVESE CLASSICA

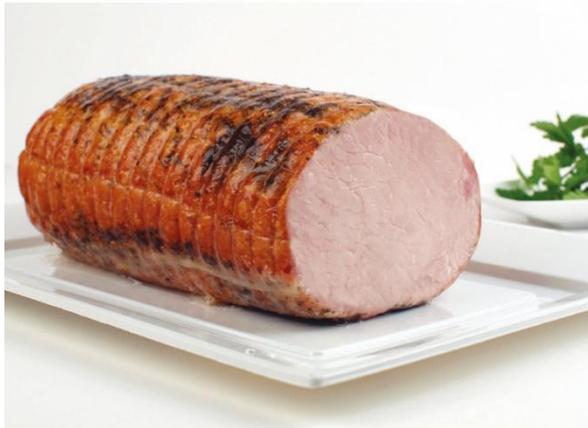
Oven baked veal brisket, trimmed of fat, salted and stuffed with eggs, peas and meat cubes.



Code
020202

Weight
About 2,8 Kg. each

Shelf Life
40 days guaranteed



LONZARROSTO

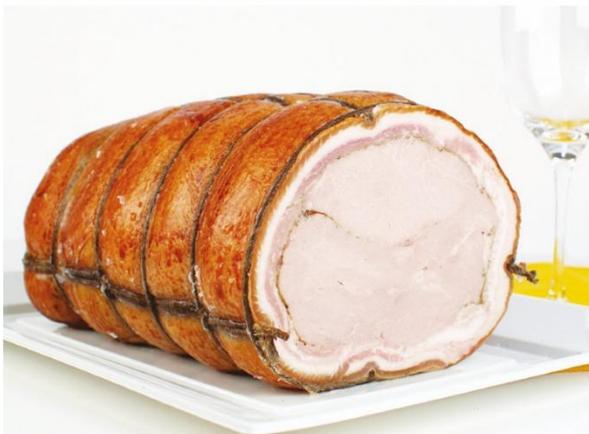
Pork loin roast with herbs on the surface, golden and cooked in the oven.



Code
020500

Weight
About 2,5 Kg. each

Shelf Life
50 days guaranteed



PORCHETTA BRIANZOLA

Roast porchetta stuffed with selected meat and aromatic herbs, roasted and oven-browned. Also available in calibrated size.



Code

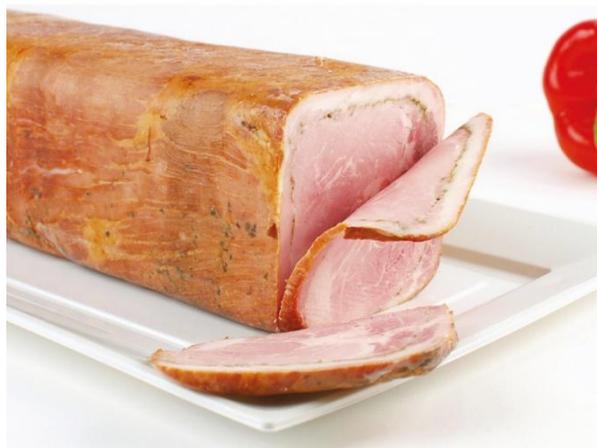
010680

Weight

About 4 Kg. each

Shelf Life

50 days guaranteed



PORCHETTA QUADRATA

Roast porchetta stuffed with selected meat and aromatic herbs, roasted and oven-browned. Ideal for toast and sandwiches.



Code

020550

Weight

About 5 Kg. each

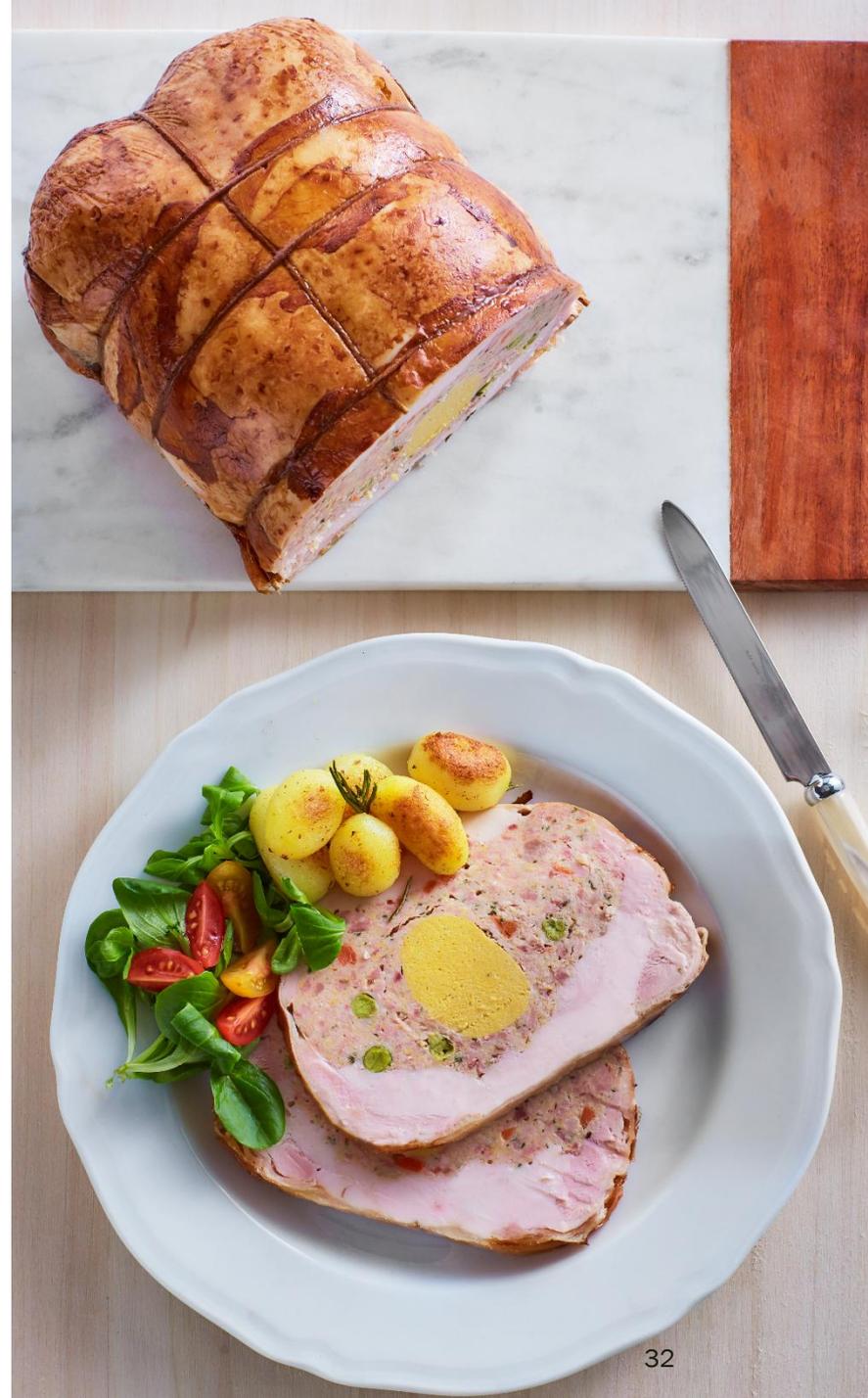
Shelf Life

50 days guaranteed

GASTRONOMIC LINE

CRAFTSMANSHIP ON THE PLATE

These are recipes that require skill, care, and long preparation times. Veal pâté and nervetti are examples of this category of products, designed to enrich the finest deli counters while preserving the Italian culinary tradition.





PATÉ DI VITELLO 200 GR

Veal pâté, gently steamed and finely ground, enriched with a touch of brandy and topped with the classic golden jelly. Family-size tray. Also available with Speck and Truffle flavouring.



Code	Weight	Shelf Life
090390	About 200 Gr. each	55 days guaranteed



PATÉ DI VITELLO AL BRANDY

Veal pâté, gently steamed and finely ground, enriched with a touch of brandy and topped with the classic golden jelly. Intended for delicatessen counters, to be served sliced.



Code	Weight	Shelf Life
090450	About 1,2 Kg. each	55 days guaranteed
090400	About 600 Gr. each	



NERVETTI INTERI

Veal leg tendons, lightly seasoned with wine vinegar, salt and natural flavourings. Shaped into a block and steam-cooked.



Code
090350

Weight
About 1,5 Kg. each

Shelf Life
50 days guaranteed



NERVETTI TAGLIATI

Veal leg tendons, lightly seasoned with wine vinegar, olive oil, salt and natural flavourings. Steam-cooked and pre-sliced into strips, ready to be seasoned.



Codice
090300
030350

Weight
About 2 Kg. each
About 300 Gr. each

Shelf Life
50 days guaranteed

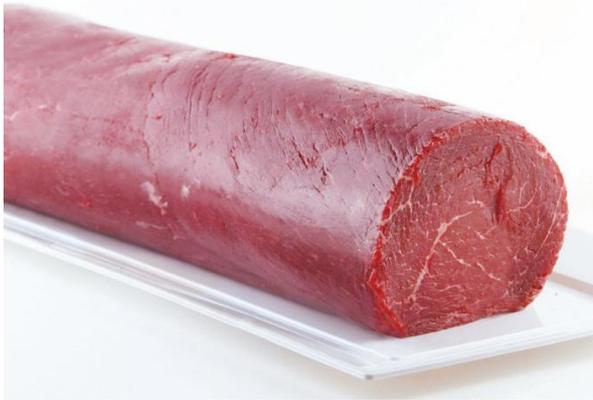
CARPACCIO LINE

THE LIGHT PLEASURE

Meat in its simplest form, without giving up on taste.

Olive oil, Parmesan, rocket or lemon are the perfect garnishes for our raw meats... to quickly create summer dishes and starters with a gourmet touch.





MANZO CARPACCIO

Beef topside (rump cap), marinated and dried at a controlled temperature.



Code

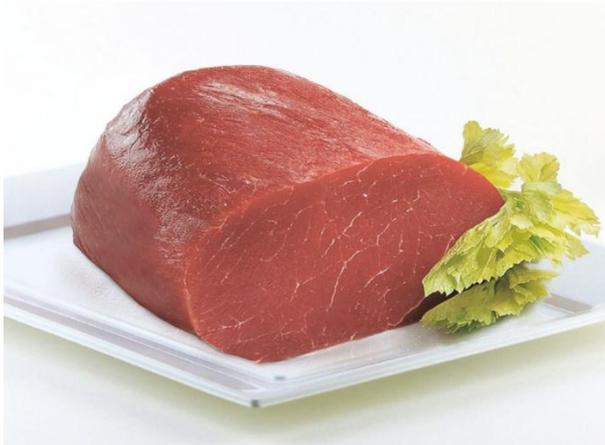
070448

Weight

About 2,5 Kg. each

Shelf Life

60 days guaranteed



MANZO FUMÈ PER CARPACCIO

Beef topside (rump cap), marinated and oven-smoked with natural beech wood.



Code

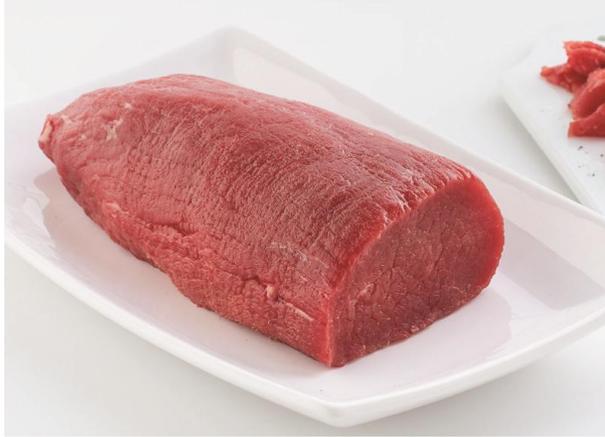
070443

Weight

About 2,5 Kg. each

Shelf Life

50 days guaranteed



GIRELLO PER CARPACCIO

Lean beef eye round, marinated and dried
at a controlled temperature.



Code
070565

Weight
About 2 Kg. each

Shelf Life
50 days guaranteed

HALAL LINE

EATING WELL
RESPECTING THE RULES

A wide selection of roasts prepared in full compliance with Islamic dietary laws.

Our most successful products, now available with Halal certification, without ever compromising on their authentic taste.





DINDO PASTRAMI

Roast turkey thigh meat, lightly smoked and oven-baked.

Ideal as a poultry alternative to ham.

Also available in bars for slicing.



Code

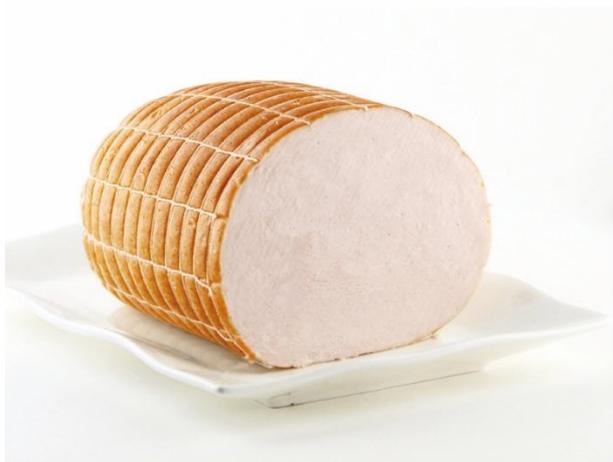
020353HL

Weight

About 2,5 Kg. each

Shelf Life

50 days guaranteed



GRAN ARROSTO DI TACCHINO HALAL

Turkey breast, cooked and golden roasted in the oven.



Codice

020308HL

Weight

About 2,5 Kg. each

Shelf Life

60 days guaranteed



PETTO DI TACCHINO CON PELLE HALAL

Whole male turkey breast, deboned while preserving the skin, oven-cooked and roasted to a golden finish.



Code	Weight	Shelf Life
090208HL	About 5 Kg. each	50 days guaranteed

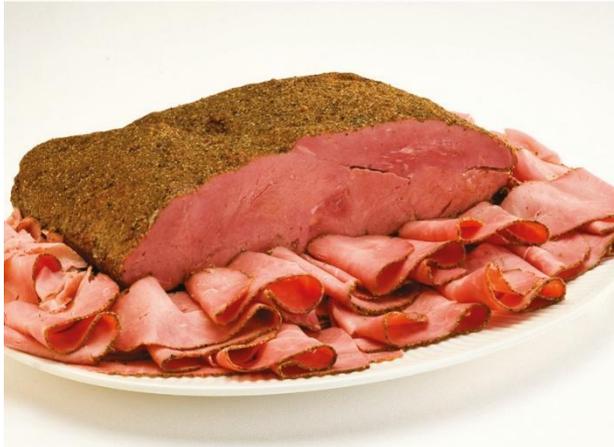


ARROSTO DI TACCHINO GRILL HALAL

Turkey breast with rosemary on top, golden roasted in the oven and slowly cooked at low temperature.



Code	Weight	Shelf Life
020356HL	About 2 Kg. each	60 days guaranteed



PASTRAMI HALAL

Selected beef, richly coated with spices including black pepper, garlic, coriander and paprika, smoked with natural beech wood and oven-cooked.



Code
010453HL

Weight
About 2,5 Kg. each

Shelf Life
60 days guaranteed



PASTRAMI PER AFFETTATO HALAL

Selected beef, richly coated with spices including black pepper, garlic, coriander and paprika, smoked with natural beech wood and oven-cooked. In bar format for slicing.



Code
010457HL

Weight
About 6 Kg. each

Shelf Life
60 days guaranteed



PASTRAMI COTTO SOTTOVUOTO HALAL

Selected beef, fully coated with spices including black pepper, garlic, coriander and paprika, smoked with natural beech wood and slowly cooked at low temperature.



Code
010458HL

Weight
About 1,5 Kg. each
About 500 Gr. each

Shelf Life
60 days guaranteed



FESA DI MANZO INGLESE HALAL

Beef topside dry-salted with salt, natural seasonings, and rosemary, oven-cooked English-style like roast beef.



Code
010751HL

Weight
About 2,5 Kg. each

Shelf Life
50 days guaranteed

delicatesse[®]
50 anni genuini

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