It is produced according to the classical recipe of the Ciauscolo or Ciabuscolo (from the Latin cibusculum = little food = snack), the most typical among the sausages in our area.

Pork shoulder muscles and other tasty cuts like belly give this product its characteristic softness, which makes it spreadable on a slice of bread.

(Ingredients: pork, salt, pepper, aromatic herbs and spices)



