



Fa.Lu.Cioli

The name Cioli is synonymous with quality in the preparation of Porchetta. This company was established in 1917 founded by Ovidio Cioli, who at the age of 17 years decided to buy a pig with his savings. He had the brilliant idea of deboning the pork before cooking to make the Porchetta. After about 100 years and four generations, Cioli handed down from father to son all the secrets of the production of pork.

Fa Lu Cioli porchetta is pork loin and belly hand rubbed with custom spices and rolled and tied together. The product is then roasted in an oven for over 4 hours at a temperature of 500 degrees Celsius. The end result is the highest quality, cooked pork product in the world: the exterior of the Porchetta is finished with Italian crackling, while the inside is moist and herbaceous.

Porchetta Loin	\$/ LB	Case 1/9#
Porchetta Sliced Retail	\$/LB	Case 12/12oz



Experience Taste!