



- All hand made and crafted.
- Made with free-range Premium Australian Pork
- Naturally cured up to 12 months.
- Flat Pancetta is pork belly that has been salted, cured and dried. This process takes about 3 months. Very popular to add to pasta.
- Guanciale or cheek is traditionally used in the famous pasta dish cabonara. It is mild in flavour and covered in black pepper.
- Lardo Tipo Colonnata is a piece of thick selected back fat and it originates from the region of Colonnata Italy. It is covered with fresh herbs and spices then cured for 3 to 6 months.
- Lonza is a salted, cured and dried pork loin. Seasoned with herbs and spices. The process takes 3 months. A versatile addition to any platter and delicious with a bold red wine.



Flat Pancetta  
3-5 kg R/W - QS04



Guanciale  
1-2 kg R/W - QS05



Lonza  
1-2 kg R/W - QS07



Lardo Tipo Colonnata  
1 kg R/W - QS06



**BASILE IMPORTS**  
**QUALITY IS OUR BUSINESS**  
 National Toll free Telephone:  
 1800 BASILE or 1800 635 268  
 National Toll free Fax: 1800 305 304

**VICTORIA – Head Office**  
 401 Dorset Road (PO Box 714)  
 BAYSWATER VICTORIA 3153  
 T 03 9762 9311  
 F 03 9762 9422

**NEW SOUTH WALES**  
 17 Distribution Place  
 SEVEN HILLS NSW 2147  
 T 02 9624 7622  
 F 02 9624 8622

**SOUTH AUSTRALIA**  
 6 Commerce Crescent  
 POORAKA SA 5095  
 T 08 8262 9700  
 F 08 8262 9777

**WESTERN AUSTRALIA**  
 44 Resource Way  
 MALAGA WA 6090  
 T 08 9209 1266  
 F 08 9209 1277

**QUEENSLAND**  
 16 Hugo Place  
 MANSFIELD QLD 4122  
 T 07 3219 1255  
 F 07 3219 1366