



CATALOGUE 2025

CURED MEATS AND PRESERVES FROM THE COSTA FAMILY
PRODUCED IN CORSICA SINCE 1876



Our meats are always processed using traditional methods, with dry salting and absolute respect for drying and aging times, ensuring consistent quality.

We produce coppa, lonzo, figatellu, dry sausages, panzetta, bulagna, and cured hams from the Island of Beauty, as well as terrines.

Our cured meats benefit from the favorable microclimate of the Balagne region, giving saucissons, figatellu, coppa, and lonzo a distinctive and highly appreciated flavor.

We are committed to preserving traditional know-how and promoting our region's agro-food products, of which charcuterie is an emblematic part.

Since 2020, we have been IFS Food Higher Level certified and only use French VPF pork meat for our recipes.



CHARCUTERIE COSTA ET FILS • LIEU DIT "I CANALI" • 20218 URTACA • FRANCE
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A family heritage since 1876

Located just a few kilometers from Ostriconi beach, our family-run charcuterie is nestled at the foot of Monte Astu.

Founded in 1876, our products reflect a heritage of craftsmanship passed down through generations.

All our charcuterie is encased in natural casings and traditionally smoked using oak or chestnut wood. This is followed by slow maturation and aging, ensuring a unique taste.

For over 30 years, continuous quality improvement has allowed us to expand our commercial networks.

Costa & Fils charcuterie only uses the finest meats, selected according to strict quality standards.

In July 2023, we obtained the PGI (Protected Geographical Indication) "Charcuterie de l'île de Beauté" for our dry sausage, figatellu, panzetta, and bulagna, reinforcing our quality reputation among both prospective clients and consumers.



This recognition also opens new commercial opportunities, particularly in international markets.

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DRY SAUSAGE

FROM THE ISLAND OF BEAUTY



A pure pork dry sausage specialty, traditionally smoked with island hardwoods (chestnut, oak, etc.) and made in Corsica. Seasoned with Corsican maquis herbs, it offers a distinctive and authentic flavor.



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FIGATELLU

FROM THE ISLAND OF BEAUTY



A traditional smoked pork liver sausage, known since ancient times. Smoked with island hardwoods (chestnut, oak) and flavored with AOC Corsican red wine and maquis herbs, enhancing its unique taste.



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PANZETTA

FROM THE ISLAND OF BEAUTY



A salted pork belly specialty, traditionally smoked with island hardwoods.

A subtle addition of pepper enhances its delicate taste.

With its perfect balance of tenderness and firmness, Panzetta is a true staple of Corsican cuisine.



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BULAGNA

FROM THE ISLAND OF BEAUTY



A salted pork jowl specialty, traditionally smoked with island hardwoods. Its rich, tender texture makes it ideal for slicing or cutting into lardons.



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COPPA

FROM THE ISLAND OF BEAUTY



A salted pork neck specialty, traditionally smoked with island hardwoods. The addition of maquis herbs enhances its unique flavor. Its marbled fat texture allows for extended aging, developing a remarkable aromatic profile.



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LONZO

FROM THE ISLAND OF BEAUTY



A salted pork loin specialty, traditionally smoked with island hardwoods. A touch of pepper enhances its delicate taste. Its tenderness offers an unparalleled gastronomic experience.



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CURED HAM

FROM THE ISLAND OF BEAUTY



A hardwood-smoked ham,
traditionally produced in Corsica.
A touch of pepper enhances its refined flavor.
This carefully aged specialty delivers a
bouquet of delicate flavors, transporting you
to Corsican landscapes.



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TERRINES



Our Corsican pâté specialties, made traditionally on the island, invite you on a flavorful journey with each tasting. Their authentic coarse texture revives the pâté recipes of our grandmothers.

Enjoy a Corsican "spuntinu" (snack) with a breathtaking view of the Mediterranean.



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CHIFFONNADES



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