



An Italian farm in Addison county where animals, and farmers work together to improve the natural resources of the land.



SUPPORTING REGENERATIVE AGRICULTURE CAN BE DELICIOUS

YOU COME
TO US:
GATHERINGS
AT THE FARM

Company holiday events.
Up to 32 people
From a grazing cocktail party to a sit down 3 course Italian dinner.
Affordable prices: \$20 - \$60 per person.

Spice up your next event with a platter of our Artisanal cured meats made here in Vermont, using animals born and raised at our farm in Panton. The quality and freshness of the taste will surprise you. A product unique to the Champlain valley. Platters are for 10 to 300 people starting at \$40/platter

WE COME
TO YOU.
CURED
MEAT
PLATTERS



ALE & STEO



We are two Italians that moved to Vermont in early 2000 and opened a livestock farm. In 2019 we opened a USDA inspected facility dedicated to traditional Italian cured meats. At our farm we practice regenerative agriculture. We care about the environment, the well being of our animals, preserving our cultural traditions and bringing people a wholesome delicious product. You can support this type of Agriculture by using our products at your next gathering or by booking your next staff appreciation dinner at our farm.

Learn more, schedule a dinner or make an order via email: alerellini@gmail.com

Alessandra & Stefano

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