D O C: Denominazione di Origine Controllata
I T: Indicazione Geografica Tipica
P D O: Protezione Denominazione di Origine
P G I: Protezione Geografica Imitativa
P D O: Denominazione di Origine Protetta
I T: Indicazione Geografica Tipica
P G I: Protezione Geografica Imitativa
P D O: Denominazione di Origine Protetta
P G T: Produzione Agricola Tradizionale

1. ABBACCIO ROMANO: A pig born, raised and slaughtered in the Latium region, whose meat and organs can be produced in areas with grassy levels of milk and grass. Popular in the Lazio region, it is cooked in various ways, including scottadito (grilled meat) or casoncelli (cabbage soup) and eaten in areas from the Latium region and coastal areas.

2. GUANCIALE: Made from the cheeks of pigs, it is widely consumed in the Lazio region.

3. ASCOLANO: A pasta made in the Ascoli Piceno region.

4. PRIMAVERA: A type of pasta that is typically consumed in the spring.

5. NERI: A type of pasta that is specifically made in the Viterbo province.

6. SOLA VERRONE: A pasta that is made in the Viterbo province.

7. ACQUA ROMA: A type of water that is produced in the Lazio region.

8. ROMA: A type of water that is produced in the Lazio region.

9. PROSECCO: A type of sparkling wine that is produced in the Veneto region.

10. GALETTA: A type of bread that is typically consumed in the Latium region.

11. PECORINO: A type of cheese that is produced in the Lazio region.

12. ORVIETO: A type of wine that is produced in the Umbria region.

13. TRASINATA: A type of cheese that is produced in the Lazio region.

14. RIBOLLETTA: A type of soup that is typically consumed in the Lazio region.

15. ALCALIBRA: A type of cheese that is produced in the Latium region.

16. PESTO: A type of sauce that is made with basil, garlic, pine nuts, and Parmesan cheese.

17. PIANTA: A type of plant that is typically consumed in the Lazio region.

18. CORREDO: A type of bread that is typically consumed in the Lazio region.

19. BERGAMOTA: A type of citrus fruit that is produced in the Campania region.

20. MELONCELLO: A type of liquor that is made with melons.

21. CASSIS: A type of drink that is made with black currants.

22. APEROL: A type of bitter that is typically consumed in the Veneto region.

23. PHay: A type of hay that is typically consumed in the Lazio region.

24. PECORA: A type of sheep that is typically consumed in the Lazio region.

25. VETRO: A type of glass that is produced in the Lazio region.

26. PINO: A type of pine that is typically consumed in the Lazio region.

27. ESPIRITU: A type of alcohol that is typically consumed in the Lazio region.

28. MISTO: A type of mixed drinks that is typically consumed in the Lazio region.