

AMERICA'S PREFERRED WAY TO

DINE IN



Rastelli
PREFERRED



by RAY RASTELLI
AMERICA'S BUTCHER

Rastelli PREFERRED

Rastelli Preferred Steaks are an exclusive line-up of fresh portioned steaks that are produced from hand-selected beef primals. Each primal is carefully examined by a Certified Quality Control Specialist to ensure they meet the Rastelli Standards for trim, marbling, aging, and muscle confirmation.

Our **USDA Certified** premium beef is guaranteed to enhance your at-home dining experience in terms of appearance, taste and price.

WHY AMERICA PREFERS RASTELLI:

- ✦ Hand-Selected
- ✦ Hand-Cut
- ✦ Optimal Aging Process (28 Days)
- ✦ Best-in-Class Meats
- ✦ Quality Inspected & Assured



FOODCHECKED



EASY GRILLING RECIPES & TIPS:

www.rastellis.com/blogs/ask-the-butcher