

# Peterson

DELIVERING A WORLD OF GOOD TASTE

EST. 1947



YEARS

## CHARCUTERIE CATALOG SPRING 2024



# *Welcome*

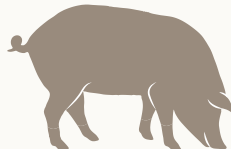
Welcome to the Peterson Charcuterie Catalogue! This book showcases our constantly expanding selection of cured and specialty meats. In addition to product specifications, we want to tell the stories of the producers, farmers, and animals that make these items unique. You will find an introduction to the Charcutiers, the Salumieri, the Maestros de Jamon, as well as the beautiful pigs that are the foundation of charcuterie.

While we are fortunate to have increasing access to producers throughout Europe - which allows us to source the most sought after classics - we are also pleased to work directly with an increasing number of skilled artisans on US soil, who passionately embrace Old World Traditions while creating New World Originals. Thanks to the increasing availability of quality heirloom hogs, bred and raised by domestic farmers to the highest standards of animal welfare, our charcuterie offerings are constantly changing and expanding. As you read these pages, we have already begun plotting the next update!

Thank you,

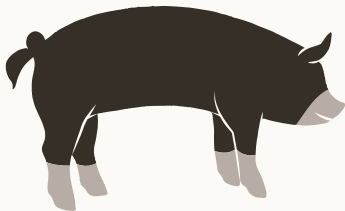
*Your Peterson Team*

*“There is nothing wrong with being a pig.”*



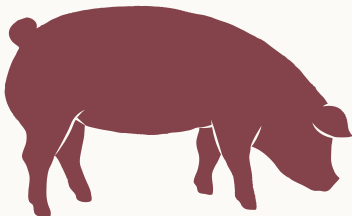
# Heirloom Hogs

Hams made from unique regional pig breeds have been prized for centuries. Valued for their distinctive flavors, color, marbling, and the quality and quantity of fat, these pigs are integral to the traditional cured meats that are the landmarks of our classic cuisines. Each breed brings its own unique character to the table; the following are some of the breeds you'll encounter in our portfolio.



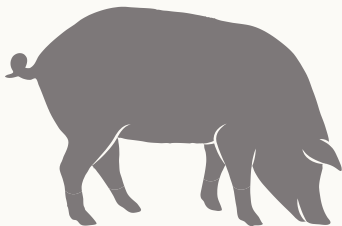
## **BERKSHIRE:**

This breed was first bred in the English county of Berkshire. The breed's distinctive black coloring with white feet and snout date back to herds maintained by the Monarchy and have been bred under license since the early 1800's. The Berkshire is notable for its deep pink color and heavy marbling. The high intramuscular fat content lends whole muscle cures a rich, supple texture.



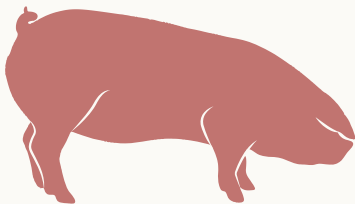
## **DUROC:**

One of North America's oldest heirloom breeds, the modern Duroc is descended from a Spanish red pig. Imported to the new world and crossed with a Jersey breed, these pigs were selected for their size and powerful build. The Duroc has a large ham and long loin with a full fat back.



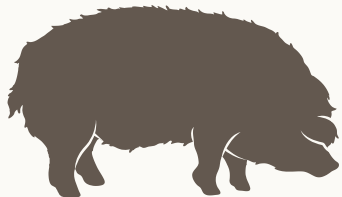
## **IBÉRICO:**

With records dating back to 1000 BC, the Ibérico hog is believed to be descended from pigs introduced to the Iberian peninsula by the Phoenicians. These pigs cross bred with the local wild boars and gave us the Ibérico breed. Their solid black and grey coloring gives them the nickname Pata Negra, or black foot. The true Ibérico is raised ranging freely in oak forest and forages for fallen acorns. This rich diet combined with the breed's legendary ability to accumulate fat through marbling and under the skin give this pig a truly unique flavor and character.



## **LANDRACE:**

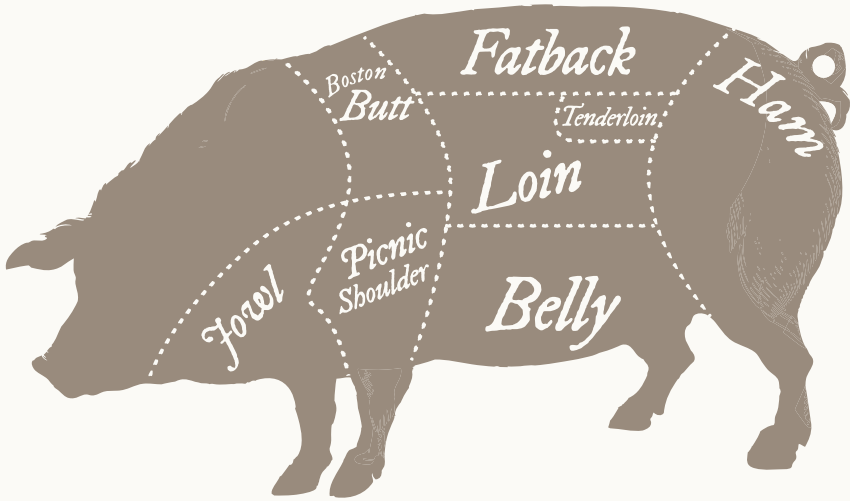
Originating in Denmark, the modern Landrace pig has been adapted to many different regions. It is leaner than many heirloom breeds and valued for its well structured ham and long belly.



## **MANGALITSA:**

Also called Woolly Pigs, the Mangalitsa originated in Hungary and was traditionally bred for lard. These giant pigs are barrel shaped and every aspect of their pork is dominated by their unique fat content. The towering fat back can be several inches thick and is high in monounsaturated fatty acids, giving it a smooth melt-in-your-mouth quality. The hams, jowls, and belly are among the most prized cuts.

# The Cuts



**HAM:** The ham is arguably the most important part of the pig. The whole bone-in leg is dry cured to become prosciutto, serrano, and other mountain hams. The muscles from the top of the leg are brined, cured, rubbed, cooked, roasted, and smoked in countless variations to become the hams that are traditional worldwide.

**BOSTON BUTT:** Cut from the upper shoulder of the pig, this cut is full flavored and naturally contains the 70/30 ratio of lean to fat that makes great sausage. The shoulder butt is used to make coppa, salame, saussison, and chorizo.

**PICNIC SHOULDER:** Traditionally used to make cooked hams and sausages.

**LOIN:** This lean cut is cured whole to make lomo as well as brined and smoked to make Canadian bacon and kassler.

**TENDERLOIN:** Small loin cut from the rear of the primal loin; used to make the Italian lonza stagionata.

**BELLY:** The belly is used for bacon and pancetta and is an ingredient in pates and terrines.

**JOWL:** A fatty cut with a streak of lean, the jowl is cured into guanciale, smoked for bacon, or used to enrich forcemeats.

**FATBACK:** Cut from above the loin, the fat back is dry cured to make lardo. The fat back is also an essential source of clear fat for sausage making.

# *Fat is good (but not all fat is equal!)*

Cured pork is inherently rich food. It is fatty, salty, and wonderful. Many of our favorite foods, including cheese and jam, come from a tradition of preserving food. We started curing meats as a way to preserve an abundance of pork and make the harvest last throughout the year. Along the way we came up with some great ideas to make our preserved foods really tasty. Artisans continue to produce these foods in the traditional manner - despite modern technology - because they make a truly exceptional snack.

Fat and salt protect the meat during the curing process and are key elements to making it so delightful. However, the quality of the fat that is used and the way it is handled during production can drastically affect the way the fat is perceived on our palates. Hand butchered, gently handled cured pork should be rich but never greasy. Many heirloom hogs have been bred specifically for the quantity and qualities of their fat. These pigs can make a ham or salami truly exceptional.

Look for salami with clean, clear separation between the fat and lean and prosciutto with a generous cap of fat.





*Fabrique  
Délices*

# Pork Alternatives

We see a growing demand here at Peterson for non-pork charcuterie alternatives, and have made a focused effort to expand our offerings in response to demands. We are proud to partner with producers from around the world who make beautiful pork-free charcuterie that can help round out your selection, and you'll find our ever-growing list of pork-free options for your convenience.

**30272 BROOKLYN CURED SLICED SMOKED BEEF SALAMI** - 12/3 oz

Naturally smoked and seasoned 'New York City' style all beef salami.

**29840 BROOKLYN CURED BRESAOLA W/ PORCINI & BLK PEPPER** - 1/1-4 lb pc

Dry-cured beef boldly seasoned with porcini mushrooms and black pepper.

**29094 BROOKLYN CURED SLICED BRESAOLA** - 12/2 oz

**27575 BROOKLYN CURED SPICY BEEF SLICED SALAMI** - 12/3 oz

**30912 SMOKED BRESAOLA, SLICED** - 12/2 oz

**30913 TUSCAN RED WINE BEEF SALAMI, SLICED** - 12/3 oz

**00222 FABRIQUE DÉLICES DUCK MOUSSE WITH PORT WINE** - 6/7 oz

A rich, spreadable mousse of duck liver with port wine.

**31107 FABRIQUE DÉLICES DUCK SALAMI** - 6/5.5 oz

French style duck salami with a firm texture, and well rounded flavor.

**33172 FABRIQUE DÉLICES TRUFFLE MOUSSE** - 6/7 oz

Smooth chicken liver mousse with truffles and cèpes marinated in Sherry wine.

**33225 FABRIQUE DÉLICES SMOKED DUCK BREAST** - 6/8 oz

Duck breast, fully cooked and ready to eat.

**27898 GILBERT & BERNARD BLACK TRUFFLE MOUSSE** - 6/7 oz

This Truffle Mousse will transport you to the South of France. A rich, smooth mousse made with chicken liver, duck fat, and flecks of black truffles.

**27134 LES TROIS PETIT COCHONS' MOUSSE DE FOIE DE CANARD  
AU PORT WINE** - 2/3 lb

Duck liver pate with port wine.

**33019 ALEXIAN DUCK RILLETTE** - 6/6.5 oz

A classic rich blend of cooked duck meat, duck fat and spices.

**24397 SCHALLER & WEBER CHICKEN LIVER PÂTÉ** - 12/7 oz

Creamy, full-bodied chicken liver pâté with sea salt and Armaagnac.

**24621 SMOKING GOOSE DUCK PROSCIUTTO** - 15/8 oz

Magret duck breast cured with star anise, allspice, and orange peel.

**24806 ELEVATION WAGYU BRESAOLA** - 2/2 lb

This Bresaola is made from premium Wagyu beef that is air-dried and salted. Elevation Charcuterie puts a Colorado twist on this Italian whole muscle classic!

**31100 WAGYU SALAMI DI MANZO** - 5/2 lb

Rich and decadent, this Wagyu salami is made with black pepper, fresh thyme and red wine.

# Agour

One of the legendary hams of Europe, Jambon de Bayonne has been made in southwest France and sold at the port of Bayonne for generations. Made in adherence to strict PGI rules, true Bayonne ham can only be made with pigs born and bred in and around the Aquitaine, Midi-Pyrenees, and Poitou-Charentes regions. The hams can only be salted and aged in the Adour river basin and the unique microclimate of the region gives these hams their unique character.

Bayonne hams have long been unavailable in the US, and we are excited to partner with our friends at Agour to introduce this specialty. Each leg is worked by hand and aged for at least 12 months, bringing out the full-flavor profile that makes these hams famous.

Jambon de Bayonne is an important part of the regional gastronomy and can be found in farmhouse kitchens and on Michelin-starred menus. It is often sliced and fried, which highlights the savory flavors and aromas. One of our favorite dishes is the traditional farmer's meal of fried Bayonne, scrambled eggs, and piperade, a Basque stew rich with peppers and tomatoes.

## **27787 JAMBON DE BAYONNE (12 MONTH, BONELESS) - 1/12.1 lb**

This is the classic Bayonne ham, made by a small producer working with whole hogs and curing meat in the Basque tradition. Tender and sweet, it has nuanced nutty flavor and a melt-in-your-mouth texture.

## **25225 JAMBON DE BAYONNE SLICING BLOCK - 1/4.7 kg**

## **25651 JAMBON DE BAYONNE SLICED HAM - 10/3 oz**







# Smoking Goose Meatery

Smoking Goose Meatery was born in Indianapolis in 2011 from Chris and Mollie Eley's relationships with farmers and the recipes that Chris developed behind the butcher counter. All of their recipes begin on the farm and they still seem butcher by hand and cure without compound nitrates. Smoking Goose's slow cured and smoked meats, salumi, and sausages continue to be crafted in the old world way with new world flavors.

## RETAIL OPTIONS

- 24621 DUCK PROSCIUTTO** - 15/8 oz
- 24623 SAUCISSON ROUGE** - 10/6 oz
- 26822 RABBIT & PORK CHEEK TERRINE** - 10/8 oz
- 26823 PIG & FIG TERRINE** - 10/8 oz
- 31045 STAGBERRY SALAME** - 20/6 oz

## LARGE FORMAT SALAMI & WHOLE MUSCLE CURES

- 24620 DODGE CITY SALAMI** - 3/8 lb
- 25028 GUANCIALE** - 8/1.5 lb
- 31334 CITY HAM** - 2/10 lb
- 31359 SALAME SOPPRESSATA** - 2/5 lb
- 31360 SALAME FELINO** - 10/1.5 lb



# Levoni

Centered around production of traditional Italian salumi, Levoni has been producing quality products for over a century. Producing more than 120,000 legs of Prosciutto di Parma annually, and an additional 100,000 legs of Prosciutto di San Daniele DOP, Levoni's guarantee is that every piece of pork charcuterie sold under its name must be produced using only pigs sourced in Italy. This fourth-generation family run company employs over 500 employees who help to bring a taste of Italy to us!

**30160 DOP PROSCIUTTO DI PARMA 14 MONTH BONELESS - 2/15.5 lb**

The classic cured ham made in Parma! Sweet and nutty, with a well-balanced salinity.

**26692 PROSCIUTTO DI PARMA 20 MONTH - 1/15.4 lb**

The 20 month Prosciutto di Parma is sweet with a savory finish.

**24594 DOP PROSCIUTTO DI PARMA 24 MONTH BONELESS - 1/15.4 lb**

This classic Italian cured ham develops extra depth of flavor from an additional ten months of aging.

**31182 PROSCIUTTO SAN DANIELE 16 MONTH BONELESS - 2/15 lb**

Only hams with ideal characteristics are aged to 16 months - this ham is characterized by an intense aroma and a delicate taste with notes of almonds and nuts, only seasoned with time and much care.

**30161 COPPA STAGIONATA - 4/2 lb**

Half coppas with beautiful marbling throughout.

**30162 SCHIACCIATA PICCANTE - 4/2 lb**

Made with the addition of fennel, chili and cubes of pancetta, this picante salami stands out!

**29148 HAM HALF ITALIAN COOKED JOLLY - 2/9.9 lb**

**25662 PANCETTA COTTO - 2/5.5 lb**

Layered lean pork belly is gently cooked with steam, creating this beautiful, yet delicate pancetta.

**31330 PANCETTA AFFUMICATA - 2/3.3 lb**

Smoked using delicate Alpine wood, Levoni's Pancetta Affumicata has a perfect balance of lean meat and fat with smokey aromas.

**31437 DRY CURED PANCETTA, HALF - 2/3.7 lb**

Marsala Superiore PDO wine, pepper, and cloves are carefully blended creating a delicate flavor that compliments the melt-in-your-mouth texture of this dry-cured pancetta.

**27717 PORCHETTA ARROSTO - 2/8 lb**

This pancetta-wrapped pork loin is prepared with aromatic herbs before being steam cooked and dry roasted. The result is a decadent yet versatile roasted pork.

**24536 SPECK DI PROSCIUTTO - 2/6.17 lb**

Produced since the 1300s, Speck is made from the hind leg of hogs, and is the combination of three methods of meat preservation: salting, seasoning, and smoking.

**29150 MORTADELLA ORO WITH PISTACHIO - 2/9.9 lb**

This classic Italian meat is studded with pistachios and black peppercorns. The texture is silky, and this mortadella is perfect for slicing!

**26601 MILANO SALAME - 2/3.7 lb**

The Milano Salame is defined by its rice-grain shaped fat and its simple, sweet flavor.

**26602 SAN GENNARO SALAME - 2/2.9 lb**

Made with a coarse grain and a rustic appearance typical of Italy's Campania region, San Gennaro Salame is mild with white and black peppercorns throughout the fat rich meat.

# *Pio Tosini*

**07146 PIO TOSINI PROSCIUTTO DI PARMA - 1/16 lb**

Pio Tosini has been a family run company for over 80 years and produces some of Parma's most sought after hams. Produced in the town of Langhirano, these hams are aged over 500 days to ensure a slow and even curing process that highlights the sweet flavor of a Parma ham. Each ham is stamped by the Consorzio del Prosciutto di Parma and boned by hand.



# *Il Porcellino*

Established in 2015, Il Porcellino Salumi was born to chef Bill Miner in Denver, Colorado. After many years working as a chef, Bill was inspired to begin curing meats and eventually opened his own restaurant and salumeria. Today, Bill operates a 6,000 square foot USDA-inspected facility in Basalt, Colorado where he transforms GAP certified Berkshire pork into exceptional, hand-crafted salumi. Il Porcellino Salumi offers a diverse salami selection, from the traditional Rosette de Lyon to innovative flavors like Orange Pistachio and Chile Tequila, that showcases the fusion of old-world curing techniques with new-world flavors. Each salami is meticulously crafted, cured naturally with sea salt and celery powder, and stuffed into all-natural casings, before going through a slow fermentation process in climate-controlled rooms.

## PRE-SLICED

- 31864** UNCURED SPANISH-INSPIRED LOMO - 5/2 oz
- 31865** UNCURED COPPA - 5/2 oz
- 31866** UNCURED BRESAOLA - 5/2 oz
- 31870** SAUCISSON BASQUE SALAMI - 5/2 oz

## LARGE FORMAT

- 31867** SPICED JUNIPER SALAMI - 4 lb
- 31868** DIABLO SALAMI - 4 lb
- 31869** BLACK TRUFFLE SALAMI - 4 lb

## RETAIL

- 31871** SPICED JUNIPER SALAMI - 8/4.5 oz
- 31872** ROSETTE DE LYON SALAMI - 8/4.5 oz
- 31873** ORANGE PISTACHIO SALAMI - 8/4.5 oz
- 31874** LEMONGRASS SZECHUAN PEPPER SALAMI - 8/4.5 oz
- 31875** GREEN CHILE TEQUILA SALAMI - 8/4.5 oz
- 31876** DIABLO SALAMI - 8/4.5 oz



# Olympia Provisions

As a first-generation Greek-American immigrant, Elias Cairo grew up making traditional charcuterie with his father. While traveling in Europe and apprenticing with master chefs, he rediscovered the art of charcuterie and curing meat. In 2009, Cairo used his experiences to create Olympia Provisions, Oregon's first USDA-certified salumeria. Combining culinary flavors and old-world techniques, Olympia Provisions creates the highest quality handcrafted products using antibiotic and hormone free pork and as many locally sourced ingredients as possible.

## **30863 SAUCISSON SEC** - 15/4.2 oz

A classic French style salami with fresh garlic and cracked black pepper.

## **30864 LOUKANIKA** - 15/4.2 oz

Based on a family recipe, this bright Greek-style salami is made with cumin, garlic, and orange zest.

## **30865 FINOCCHIONA** - 15/4.2 oz

Fennel, garlic, and black pepper perfume this Italian style salami.

## **30866 CHORIZO RIOJA** - 15/4.2 oz

Sweet and smoky Spanish Pimento de la Vera is blended with garlic and oregano in this salami.

## **30867 ROSETTE D'OREGON** - 15/4.2 oz

Made with GAP4 pasture-raised pork from local farms, Willamette Valley Pinot Noir, fresh juniper, rosemary, and Jacobsen Sea Salt, Rosette d'Oregon celebrates Oregon's bounty.

## **31091 SOPRESSATA** - 15/4.2 oz

Classic French style salami seasoned with fresh garlic and cracked black pepper.

## **31092 NOLA** - 15/4.2 oz

Salami Nola is a coarse-ground Italian salami with black pepper, chili flake & allspice.

## **30868 MIXED EUROPEAN SALAMI CASE** - 15/4.2 oz

A sampling of favorite salamis, each inspired by a different country of origin and presented in a beautiful gift box.

## **30869 PORK PISTACHIO PÂTÉ** - 6/8 oz

A course country-style pâté made with fresh herbs and whole pistachios. Serve with whole grain mustard and crusty baguette.

## **30870 PORK HAZELNUT PÂTÉ** - 6/8 oz

Oregon hazelnuts, house-cured bacon, Cognac, and honey are combined to create this indulgent country-style pâté.

## **30871 PORK RILLETTE** - 6/8 oz

Pork shoulder is slow-cooked with pork fat, ginger and thyme, creating this delightful spread.

## **30872 MIXED CASE PEPPERETTES** - 30/1.7 oz

Pepperettes are adorable little snack sticks that come in a small box that will fit right in your pocket. They come in three flavors: Petite Pierre - Juniper & Sea Salt, Klein Schweine - Caraway & Coriander, and Flaco Paco - Paprika & Garlic. Perfect for gift baskets, stocking stuffers, or just a little snack for the road!

## **30873 SUMMER SAUSAGE** - 10/12 oz

Olympia Provisions take on an American classic, this summer sausage is made with mustard and garlic, and dipped in red wax. Perfect for a picnic, party, or afternoon snack!



**Elevation**

ARTISAN MEATS



# Elevation Meats

Born from the passion of two close friends for good food, sustainable farming, and the art of charcuterie, Elevation Meats is a young Colorado-based cured meat producer and purveyor. Starting with humanely-raised and selected heritage breeds, the team pairs a respect for old world artisan techniques with exciting local flavors to produce a distinctive range of salame and whole muscle cured meats.

## SALAMI OFFERINGS

### **24602 BLACK PEPPER SALAMI - 8/4.5 oz**

Simple and yet delicious, this salami is flavored with a handful of whole and ground Tellicherry Peppercorns and local red wine.

### **25752 SOUR ALE SALAMI - 8/4.5 oz**

A unique and funky twist on traditional salami, this product is made by blending coarsely ground pork with a local sour beer and black pepper.

### **25754 WHISKEY SALAMI - 8/4.5 oz**

One of the most intriguing and modern Salami flavors is reached by mixing together the best pork, a secret country style spice blend with a splash of Smoked Maple Bourbon. The result you ask...? Guaranteed to knock your socks off!

### **24607 DRY CHORIZO SALAMI - 8/4.5 oz**

A classic Spanish Chorizo salami made unique with the addition of a healthy dose of Southwest Chipotle.

### **24608 BLACK TRUFFLE & SEA SALT SALAMI - 8/4.5 oz**

This is what happens when you blend Italian black truffles, high quality sea salt and wine. An ode to great flavors combined in every bite.

### **25753 CALABRESE SALAMI - 8/4.5 oz**

True to its southern Italian roots, this salami is made with imported Calabrian Chili Peppers and a splash of wine.

### **25751 FENNEL POLLEN SALAMI - 8/4.5 oz**

Another homage to an Italian staple; only imported Italian Fennel Pollen with a bit of local red wine to flavor this long time favorite!

### **25757 BARLEY WINE SALAMI - 8/4.5 oz**

This salami is the offspring of a play on the beer/mustard combination; it is made using Bourbon barrel-aged Barleywine and golden mustard seeds.

### **25758 MOLE SALAMI - 8/4.5 oz**

Mexico meets Colorado in this original blend of flavors; chili peppers, garlic, cinnamon and oregano meet a local chocolate stout beer for a unique experience in every bite.

### **25759 BASQUE SALAMI - 8/4.5 oz**

A mix of wine and espelette pepper in this salami transports you to the Basque region! Pair with Basque sheep milk cheeses and Basque Sidra for a taste of terroir.

# *Elevation Meats (cont.)*

## **29073 'NDUJA** - 10/4.5 oz

Italian-style spreadable salami made with a blend of garlic and smoked paprika. Serve with a wedge of pecorino or add to sauces and dips for a bold pop of flavor.

## **WHOLE MUSCLE CURES & LARGE FORMAT**

## **24801 BERKSHIRE COPPA** - 3/2 lb

Whole muscle cures from the shoulder of heritage breed hogs show beautiful marbling throughout!

## **31102 SPICY COPPA** - 3/2 lb

This spicy berkshire coppa is cured with red wine, ground Calabrian chiles and hot Pimenton - be ready for a bunch of heat!

## **31097 BASQUE SALAMI, LARGE FORMAT** - 2/5.5 lb

Large format Basque style salami made with Espelette pepper and white wine, this salami has notes of chilis without the heat.

## **24800 BERKSHIRE LONZA** - 3/2 lb

From the loin of heritage breed hogs comes this beautifully marbled whole muscle cure. Distinct from coppa, Lonza is a much leaner meat with little marbling and a fat cap on top.

## **24806 WAGYU BRESAOLA** - 2/2 lb

This Bresaola is made from premium Wagyu beef that is air-dried and salted. Elevation Charcuterie puts a Colorado twist on this Italian whole muscle classic!

## **31098 FENNEL POLLEN SALAMI, LARGE FORMAT** - 2/5.5 lb

Large format salami made with imported Italian Fennel Pollen and red wine, this salami offers a delicate floral note and balanced fennel aromas.

## **31099 PEPPERONI, LARGE FORMAT** - 5/2 lb

An ode to a classic, Elevation's pepperoni is made with pimento and cayenne.

## **31100 WAGYU BEEF SALAMI DI MANZO** - 5/2 lb

Rich and decadent, this Wagyu salami is made with black pepper, fresh thyme and red wine.







## *Despaña*

Since 1971 Despaña Brand Foods has been known as a USDA Inspected manufacturer of authentic Spanish style chorizos, Despaña Brand EST .4501. Manufacturing some of the finest chorizo in New York, the Queens factory follows traditional recipes from Spain and uses only the best local pork meat ingredients and imported spices to create the Despaña Brand Food line of chorizos. The varieties include Chorizo Tradicional, Chistorra and Morcilla to name a few, which are distributed to the food service industry mainly throughout the tri-state area. Owned by husband and wife team, Marcos and Angelica Intriago, Despaña Brand Foods is also known throughout the U.S. as the leading importer and wholesale distributor of high-quality, brand-name fine food products from Spain.

### **29743 CHORIZO, MINI** - 10/12 oz

These small chorizo links have a full spicy flavor. Semi-cured, they are ready to eat but meant to be cooked. A paella staple, these links are great braised with apples and Basque cider or cooked with eggs.

### **25839 TRADITIONAL CHORIZO** - 12/12 oz

A semi-cured cooking chorizo loaded with smoky-sweet Pimenton. These links are a great choice for paella, fabada, or any traditional recipe.

### **29742 CHISTORRA (THIN SPANISH-STYLE SAUSAGE)** - 12/12 oz

Chistorra is a typical sausage of Navarra, as well as the Basque Country and Aragon. Despaña Brand chistorra is made with sheep casing, pork, pimentón, and spices that make it a delicious and spicy addition to a variety of dishes, especially egg and potato dishes.

# FERMÍN

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■ ■ ■ a cut above.



# Fermin

Since 1956 Fermin has been producing the best that La Alberca (Salamanca), summit of Iberico, has to offer in traditional sausage and pork products. At an altitude of 1150 meters above sea level, nestled in the heart of the Las Batueca-Sierra de Francia area, their products are produced and matured right in the Sierra itself, which is precisely what imparts the quality and unique character to them.

## **37057 JAMON IBERICO** - 1/10 lb

Made from the leg of the Black Iberico pig, also called the Pata Negra. These pigs are raised free range in the indigenous forests of Southwestern Spain. Fattened on fallen acorns, the Pata Negra have a rare and wonderful fat quality that enriches and flavors the Iberico ham.

## **10500 BONE-IN JAMON IBERICO DE BELLOTA** - 2/16 lb

Made from 100% acorn-fed Iberico pigs and aged for 4 full years, this ham is incredible.

## **31016 BONELESS JAMON IBERICO DE BELLOTA** - 1/11 lb (Pre-Order)

Made from a free range, 100% Iberico pig, this ham is one of the best Ibericos out there. Cured for 48 months using traditional methods in La Alberca, Spain.

## **31733 IBERICO BELLOTA SHOULDER, BONE-IN** - 2/11 lb (Pre-Order)

Boneless Iberico Bellota shoulder, cured for a minimum of 26 months.

## **24116 ACORN FED IBERICO CHORIZO** - 10/7 oz (Pre-Order)

Traditional dry-cured Spanish Salami made with spicy pimento, garlic, and oregano. Certified Organic!

## **37054 JAMON SERRANO** - 1/11 lb

A traditional Spanish mountain ham made with the leg of Serrano pigs from the Salamanca region and produced near the medieval town of La Alberca. Aged over a year, these hams are pleasantly dry and have a salty kick.

## **00307 PALETA SERRANO** - 1/5 lb

These small hams come from the front legs of the same Serrano pigs that bring us Fermin's Jamon Serrano. Similar in character to a Jamon, the Paleta is very evenly dried and formed into a uniform shape. Easy to slice, this has a big meaty flavor in a small package.

## **12793 CHORIZO IBERICO** - 10/7 oz

A genuine Spanish product, this chorizo combines succulent Iberico pork with the flavor and aroma of garlic and smoky Pimenton. Aged for at least a month to develop a deep, rich flavor.

## **25835 CHORIZO IBERICO DE BELLOTA** - 5/2 lb

Made with 100% acorn-fed Iberico pork and stuffed into a natural casing, this large format slicing chorizo has a rustic grind and luxurious texture. Simply seasoned with salt, garlic, and Pimenton de la Vera, this is an authentic imported Spanish chorizo.

## **12817 SALCHICHON IBERICO** - 10/7 oz

Authentic salchichones made with the same Iberico pork as Fermin's chorizo but presenting a milder flavor profile. Seasoned with garlic and black pepper, these salami style sausages have a delicate aroma, balanced flavor, and smooth texture. The creamy Iberico fat makes a truly unique product, dry cured but never dry!

# Fermin (cont.)

## **25265 COPPA SERRANO - 4/1.8 lb**

A dry cured cut from the collar of farm-raised authentic Spanish Serrano pigs. The meat is marinated in olive oil, pimenton, garlic and sea salt before it is air dried for 4 months. The final result is a delicate, mouth-watering, well marbled salume that is guaranteed to please on a charcuterie board or in a bocadillo.

## **46678 BONE IN SERRANO - 2/18 lb**

A pure expression of these classic mountain hams and a stunning presentation piece when displayed on a jamonero.

## **09489 PALETA IBERICO DE BELLOTA - 1/6.5 lb**

From 100% acorn fed Iberico pigs, this ham from the front legs is robust and nutty with a sweet buttery finish. The smaller size and shape make it very easy to work with and delivers the same sublime experience as the hams, but in a much smaller package.

## **28551 CHORIZO IBERICO HOT - 10/7 oz**

Traditional dry-cured Spanish sausage made with spicy pimento and garlic.

## **28137 SOBRASADA IBERICO - 16/5 oz**

A spreadable chorizo made with Iberico pork, pimenton, and hot paprika.

## **24114 SALCHICHON IBERICO BELLOTA TUBE - 5/1 lb**

This version of authentic salchichon is made using acorn fed pork, which lends an even sweeter, more nutty flavor profile.

## **24677 COPPA IBERICO BELLOTA - 4/1.5 lb**

## **29086 LOMO IBERICO BELLOTA IN TUBE - 5/1.25 lb**

## **25331 IBERICO MORCILLA BLACK SAUSAGE - 15/7 oz**

Authentic Spanish blood sausages cured for 20 days. Made with onion, pumpkin, and traditional bread made in La Alberca, Spain.

## **PRE-SLICED**

Fermin also offers a selection of their meats in a pre sliced package. These high quality meats are sliced, arranged attractively, and vacuum packed for a great shelf life.

**26712 JAMON IBERICO, PRE-SLICED - 15/2 oz**

**24990 LOMO IBERICO DE BELLOTA, PRE-SLICED - 15/2 oz**

**24992 LOMO SERRANO, PRE-SLICED - 15/2 oz**

**26711 PALETA SERRANO, PRE-SLICED - 15/2 oz**

**26714 IBERICO ACORN FED HAM, PRE-SLICED - 15/2 oz**

**24993 CHORIZO IBERICO, PRE-SLICED - 15/2 oz (Pre-Order)**

**24994 SALCHICHON IBERICO, PRE-SLICED - 15/2 oz (Pre-Order)**

# *Fra'Mani Handcrafted Foods*

Fra' Mani Handcrafted Foods, based in Berkeley, California, was founded by nationally-recognized chef Paul Bertolli. The culmination of Bertolli's zeal for authentic handcrafted food, Fra' Mani strives to keep old world food traditions alive in taste and technique. Paul continues to serve as the Curemaster of Fra' Mani and is responsible for all product development and creation. Paul's maternal grandfather was a salumiere and his love of salumi was ignited at a young age while savoring prosciutto and soppressata vicentina from his grandfather's cellars.

Fra' Mani sources whole hogs grown to their standards, and produces a wide range of products to use the whole animal.

Fra' Mani is derived from the Italian term for "between or among hands" and conveys the message "from our hands to yours".

## **SALAMI**

### **24463 SALAMI NOSTRANO - 4/2 lb**

Nostrano, meaning "our own". This is the Fra'Mani signature salame, coarsely ground with a mild and "sweet" flavor. A natural with melon or figs.

### **24465 SALAMI SOPPRESSATA - 2/5 lb**

Very coarsely cut and scented with clove, this Soppressata is a thing of beauty. Stuffed into a large natural casing and slowly aged, it has a meltingly smooth texture and complex flavor.

### **31173 ITALIAN DRY SLICED SALAMI - 12/2.5 oz**

Classic Italian Dry Salame is seasoned with sea salt, black pepper, garlic, and white wine.

### **31174 GENOA SLICED SALAMI - 12/2.5 oz**

Fra'Mani's take on the traditional American Genoa - made with 100% prime cut pork and seasoned with a blend of spices and sliced to the perfect thickness.

### **31175 TOSCANO SLICED SALAMI - 12/2.5 oz**

Inspired by Tuscan tradition, this salami is seasoned with red wine, black pepper, garlic, and sea salt.

## **WHOLE MUSCLE & OTHER CURES**

### **24460 CAPICOLLO - 2/3.75 lb**

This spicy, naturally cured Capicollo is produced in the traditional Italian method, from hand-trimmed boneless pork shoulder. It is seasoned with red pepper, garlic, vinegar, fennel seed, and black pepper, and lightly smoked over natural wood.

### **24467 ROSEMARY HAM - 2/4 lb**

This is a naturally cured, hand-trimmed ham cut from the inside, outside, and eye of round. Seasoned with rosemary and slow roasted to perfection.

# *Fra'Mani (cont.)*

## **24466 MORTADELLA CLASSIC - 2/5.5 lb**

Fra' Mani's Classic Mortadella is made with prime cuts from the leg, shoulder, and belly, carefully trimmed by hand and minutely fine-ground, with no artificial additives. Speckled with small cubes of pork jowl, the firmest and most flavorful fat on the hog. Fra' Mani Mortadella is slow-roasted for 10 hours with dry heat and finished with a breath of natural fruitwood smoke.

## **25500 HAM SWEET APPLE - 2/4 lb**

This ham is trimmed from the inside, outside and eye of round and brined with apple juice and brown sugar. Lightly smoked and slowly roasted to ensure moisture and perfect texture.



# Schaller & Weber

The Schaller & Weber story begins nearly 100 years ago when Ferdinand Schaller was an apprentice butcher and sausage maker in Stuttgart, Germany. In 1937 he met Tony Weber, and the two opened a butcher shop in New York City. As their reputation grew, so did demand for their creations. Today, Ferdinand's grandson Jeremy manages the company, and they continue to produce one-of-a-kind German-style delicacies.

## COLD CUTS

**46724** KRAKAUER - 2/3 lb

**25029** BOLOGNA (LOWER SODIUM) - 2/5 lb

## SALAMI

**24710** BEEF CERVELAT LARGE - 2/3 lb

## PATES/SPREADS

**21935** PÂTÉ GOLD MEDAL (ALL NATURAL) - 12/7 oz

**21937** PÂTÉ WITH TRUFFLE (ALL NATURAL) - 12/7 oz

**25841** BRAUNSHWEIGER RETAIL - 12/12 oz

**24397** CHICKEN LIVER PÂTÉ - 12/7 oz

**31033** FOIE GRAS WITH TRUFFLES - 12/4 oz

## GRAB & GO

**30969** UNCURED BLACK FOREST HAM, SLICED - 12/6 oz

**30968** OVEN ROASTED TURKEY, SLICED - 12/6 oz

**31521** CROWN MAPLE SALAMI STICK - 4/20/0.85 oz

**31522** MIKE'S HOT HONEY SALAMI STICK - 4/20/0.85 oz

**31523** HUDSON WHISKEY SALAMI STICK - 4/20/0.85 oz

**31613** UNCURED BEEF & BUTTERKÄSE SNACK TRAY - 12/2 oz

**31614** UNCURED GARLIC PEP. SALAMI & GRAND CRU SNACK TRAY - 12/2 oz

**31615** UNCURED SOPRESSATA & FONTINA SNACK TRAY - 12/2 oz



Brooklyn  
**B**  
Cured





# Brooklyn Cured

Brooklyn Cured is the love child of native Scott Bridi and his passion for making charcuterie in New York. Each product is a reflection of cultural diversity and the culinary history of Brooklyn neighborhoods, and Scott strictly sources the best pasture-raised, antibiotic- and hormone-free raw materials directly from trusted farmers.

## **29839 COPPA SMOKED WITH TASSO SPICE - 1/1-4 lb (Random Weight)**

This smoky version of Coppa is inspired by the Cajun Style Tasso Ham. Slice thin and enjoy it with cheese, pickled vegetables and green olives.

## **29840 BRESAOLA WITH PORCINI MUSHROOMS & BLACK PEPPER - 1/1-4 lb (Random Weight)**

An original twist on an Italian staple! Dry cured beef is seasoned with porcini mushrooms and black pepper for a “new, earthy and deep” flavor that is guaranteed to please.

## **31672 SALAMI WITH BLACK TRUFFLES - 12/5 oz**

Made with the finest Italian black truffles, this pork salami has a balanced depth of flavor that allows both the pork and truffle flavors to shine.

## **25017 BEER GARDEN SALAMI CHUB - 12/5 oz**

Made with Belgian Ale and lemon zest, this salame begs for a warm summer day and a cold one.

## **25019 MEZCAL AND LIME SALAMI CHUB - 12/5 oz**

The classic Mexican flavors of mezcal and lime are blended together in this one-of-a-kind salame.

## **25020 LAMB ZA'ATAR SALAMI CHUB - 12/5 oz**

A mix of pork and lamb form the base for this salami, which is infused with the Middle Eastern spice mix Za'atar.

## **25016 MANHATTAN SALAMI CHUB - 12/5 oz**

A pork-based salame with a twist! Rye whiskey and orange mix together to recreate the flavors of this classic cocktail.

## **25018 OLD FASHIONED SALAMI CHUB - 12/5 oz**

Pork, bourbon, and sour cherries jive together in this cocktail-based twist on a salami!

## **PRE-SLICED**

### **30272 SMOKED BEEF SALAMI, PRE-SLICED - 12/3 oz**

### **29094 BRESAOLA, PRE-SLICED - 12/3 oz**

### **30912 SPICY BRESAOLA, PRE-SLICED - 12/2 oz**

### **30274 FINOCCHIONA, PRE-SLICED - 12/3 oz**

### **27575 SPICY BEEF SALAMI, PRE-SLICED - 12/3 oz**

### **27577 SWEET SOPPRESSATA, PRE-SLICED - 12/3 oz**

### **27582 HOT SOPPRESSATA, PRE-SLICED - 12/3 oz**

### **30913 TUSCAN RED WINE BEEF SALAMI, PRE-SLICED - 12/3 oz**

### **31438 CHORIZO, PRE-SLICED - 12/3 oz**

### **31561 BEEF SALAMI TRIO - 12/5 oz**

### **31562 ITALIAN SALAMI TRIO - 12/5 oz**

### **31207 BULK SMOKED BEEF SALAMI, PRE-SLICED - 4/2 lb**

# Fabrique Delices

Fabrique Delices has made high quality French-style charcuterie here on the West coast for more than 30 years. Drawing on their old world roots, they make of some of our favorite snacks, including blood sausage, country-style pâté, and goose liver mousse. The company has grown a lot in terms of sales and production capacity but remains true to their artisanal production methods. Using specialized grinding equipment imported from France and a whole lot of skill, they continue to focus on sourcing high-quality ingredients and providing traditional handmade charcuterie.

## **38332 CHORIZO D'ESPAÑA** - 10/8 oz

This rich, flavorful Spanish-style dry cured sausage has an excellent balance of seasoning and is flavored with smoked paprika. It is cured for 30 days.

## **31107 DUCK SALAMI** - 6/5.5 oz

This French-style duck salame has a firm texture studded with succulent cubes of fat. With an excellent balance of seasoning and flavor this salame is a true delicacy.

## **33225 SMOKED DUCK BREAST** - 6/8 oz

This moulard duck breast is fully cooked and ready to enjoy. Simply slice it and place it on your favorite greens.

## **33141 PÂTÉ DE CAMPAGNE** - 6/7 oz

A country style pork pâté flavored with black pepper.

## **33202 PÂTÉ DE CAMPAGNE** - 2/3.5 lb

A country style pork pâté flavored with black pepper.

## **38331 SAUCISSON SEC** - 8/8 oz

This rich and flavorful French Saucisson Sec has an excellent balance of seasoning and flavor. The pork meat is blended with fresh garlic, sea salt and black peppercorns in an all natural beef casing, cured 30 days and then hand tied.

## **33172 TRUFFLE MOUSSE** - 6/7 oz

A creamy mousse of Chicken livers flavored with Truffles, Porcini mushrooms and marinated in Sherry wine.

## **33204 TRUFFLE MOUSSE** - 2/3.5 lb

A creamy mousse of Chicken livers flavored with Truffles, Porcini mushrooms and marinated in Sherry wine.

## **00222 DUCK MOUSSE WITH PORT WINE** - 6/7 oz

A rich, spreadable mousse of duck liver with port wine.

## **33226 DUCK PROSCIUTTO** - 10/2 oz

## **45608 GARLIC SAUSAGE** - 12/1.5 lb

## **31747 JAMBON DE PARIS, PRE-SLICED** - 12/1 lb

# Coro by Salumi

Coro by Salumi provides the same treasured recipes customers have come to love from Salumi for over 20 years in Seattle, focusing on art, attention, skill and patience. Coro, meaning 'chorus' in Italian, represents the celebration of the chorus of unique and non-traditional flavors that are prevalent in their cured meats. Coro uses the finest, all-natural spices and humanely treated vegetarian-fed pork to create bold, new world salami flavors.

## SALUMI

- 25574** LARGE UNCURED FINOCCHIONA SALAMI - 6/5 oz
- 25581** UNCURED HOT SOPPRESSATA SALAMI - 6/5 oz
- 25582** UNCURED MOLE SALAMI - 6/5 oz
- 25584** UNCURED CLASSIC SALAMI - 6/5 oz
- 25585** UNCURED AGRUMI SALAMI - 6/5 oz
- 25586** UNCURED LEMONGRASS SALAMI - 6/5 oz
- 31220** SLICED UNCURED MOLE SALAMI - 12/3 oz
- 31221** SLICED UNCURED CARDAMOM ORANGE SALAMI - 12/3 oz
- 31222** SLICED UNCURED CLASSIC SALAMI - 12/3 oz
- 31223** SLICED UNCURED HOT SOPRESSATA SALAMI - 12/3 oz
- 31245** SLICED UNCURED ORIGINAL PEPPERONI - 12/3 oz
- 31224** SLICED PEPPERONI ABF - 4/3 lb



# *Les Trois Petit Cochons*

Established in 1975 as a Small French Charcuterie shop in the heart of Greenwich Village in NY, the “Three Little Pigs” shop quickly became known for their Pâtés and catering business. 40 years later, Trois Petit Cochons is an Award Winning nationally distributed charcuterie company. We are proud to share their delicacies with many passionate chefs and food lovers alike!

**27578 MOUSSE AUX CEPES (ORGANIC) - 8/4 oz**

**27580 PÂTÉ DE CAMPAGNE SLICED (ORGANIC) - 8/4 oz**

**29620 TRUFFLE MOUSSE - 6/6.5 oz**

**29616 JAMBON DE PARIS, SLICED - 12/6 oz**

**27134 MOUSSE DE FOIE DE CANARD AU PORT - 2/3 lb**

**33203 PÂTÉ AU POIVRE NOIR - 2/3 lb**



# Creminelli

The Creminelli family has been producing artisan meat products as far back as the oldest aunt can remember and as far back as the 1600s according to family legend. In the early 1970s, Cristiano's father, Umberto Creminelli, took over the small family business, Salumificio di Vigliano, near the town of Biella at the foot of the Italian Alps in northern Italy. In 1990, Cristiano, who had grown up in his father's salumificio, was put in charge of the production. By 1996, he was managing all aspects of the company with supervision from his father.

In 2005, Cristiano began to set his eyes toward another goal and in 2006 he made the commitment to build Creminelli Fine Meats in America. Producing a wide variety of cured meats, Cristiano continues to uphold his family's old world traditions.

## SALAMI MINIS

Made with 100% humanely-raised pork and fermented using the same aging methods as Creminelli's award-winning salami. A perfect snack for grabbing on-the-go!

- 24409 ORIGINAL MINI SALAME** - 12/2.6 oz
- 24410 BLACK PEPPER MINI SALAME** - 12/2.6 oz
- 24411 WHISKEY MINI SALAME** - 12/2.6 oz
- 24412 CHIPOTLE MINI SALAME** - 12/2.6 oz
- 27146 PARMESAN MINI SALAME** - 12/2.6 oz

## PRE-SLICED AND SNACK PACK

Retail-ready trays with all natural ingredients and a modified atmosphere package.

- 24106 CASALINGO WHITE CHEDDAR & DRIED CHERRIES** - 12/2.2 oz
- 24103 GENOA PROVOLONE & CRACKERS** - 12/2 oz
- 29761 PROSCIUTTO AGED MOZZARELLA, SNACK TRAY** - 12/2 oz
- 29760 SOPPRESSATA MONTEREY JACK, SNACK TRAY** - 12/2 oz
- 28958 SOPPRESSATA, PRE-SLICED** - 12/2 oz
- 26109 SOPPRESSATA JACK TRAY** - 12/2 oz
- 28322 CALABRESE PROVOLONE, SNACK TRAY** - 12/2.2 oz
- 25483 CALABRESE SLICED TRAY PACK** - 12/2 oz
- 28321 CASALINGO & GOUDA, SNACK TRAY** - 12/2.2 oz
- 26379 FELINO & MANCHEGO, SNACK TRAY** - 12/2.2 oz
- 28323 PROSCIUTTO & MOZZARELLA, SNACK TRAY** - 12/2.2 oz
- 25485 PROSCIUTTO SLICED TRAY PACK** - 12/2 oz
- 25482 VARZI SLICED TRAY PACK** - 12/2 oz
- 30570 PEPPERONI, SLICED** - 12/2.7 oz
- 30462 ENTERTAINING TRAY TRIO - FINO/VARZ/PROSCIUTTO** - 12/4.5 oz
- 30535 ENTERTAINING TRAY, SLICED PROSCIUTTO** - 12/4.5 oz
- 31675 SOPRESSATA/PROSCICUTTO/COPPA TRIO**  
ENTERTAINING TRAY, SLICED - 12/4.5 oz
- 31676 SOPRESSA/CALABRESE/VARZI SALAMI**  
ENTERTAINING TRAY, SLICED - 12/4.5 oz

# Creminelli (cont.)

## BULK

**25596 PEPPERONI UNCURED** - 3/3.5 lb

**24096 CALABRESE SALAMI** - 3/3 lb

**29782 PROSCIUTTO, SLICED** - 6/12 oz

## RETAIL SALAMI

These small-format salami are retail-ready; each salami is individually packaged and the case is designed to slot easily onto a retail shelf. However, this size can also work great in the kitchen! All of the small format salami use natural casings and are hand-tied.

**30388 SALAMI BAROLO** - 9/5.5 oz

Based on a traditional Felino recipe, with a generous addition of Barolo wine.

**24240 SALAME SOPPRESSATA** - 9/5.5 oz

The classic Soppressata, redolent with wine and garlic.

**21835 SALAMI CASALINGO** - 9/5.5 oz

A delicately flavored salame, simply seasoned with salt and pepper.

**21836 SALAMI PICCANTE** - 9/5.5 oz

Spicy salami flavored with red pepper and paprika.

**30387 SALAMI TARTUFO** - 9/5.5 oz

A special occasion salame flavored with black summer truffles.

**21838 SALAMI WILD BOAR** - 9/5.5 oz

Texas wild boar and pork belly, seasoned with cloves and juniper.



**30389 SALAMI WHISKEY** - 9/5.5 oz

Made with whiskey from High West Distillery.

**26616 SALAME FINOCCHIO** - 9/5.5 oz

A classic Tuscan recipe with organic fennel.

**LARGE FORMAT SALAMI & WHOLE MUSCLE CURES**

Creminelli is distinguished within the American artisanal salami market by producing a wide range of large-format salami. Long, natural aging give these salami exceptional flavor and texture. Either a natural or manufactured casing is used as appropriate to the item, and all of the salami are hand-tied and naturally molded. Perfect for specialty shops, restaurants, or the service deli, these items are at their best when sliced to order.

**29323 SALAMI FINOCCHIONA** - 3/2.75 lb

Flavored with fennel and stuffed into a beautiful natural beef casing.

**29324 SALAMI SOPPRESSATA VENETA** - 3/2.75 lb

Flavored with wine and garlic, stuffed into a large natural beef casing, and hand-tied.

**24214 SALAMI VARZI** - 3/2.7 lb

Made with a recipe originating in Lombardy, this salame has a coarse grind and is seasoned with nutmeg and clove.

## *Alexian Pâté*

Alexian Pâtés are produced by a woman owned enterprise, and are all natural- no preservatives, additives or unnecessary fillers are ever added to Alexian pâtés. All of Alexian's pâtés are gluten free, and all of the meats used in the make process come from vendors with humane raising practices.

**33033 PÂTÉ DE CAMPAGNE** - 6/5 oz

A coarse ground pâté of pork and pork liver, infused with sherry wine and a mix of herbs and spices.

**33032 PÂTÉ DUCK LIVER WITH COGNAC** - 6/5 oz

This creamy mousse is made with a mix of duck liver and pork, and the addition of Cognac.

**33019 DUCK RILLETTE** - 6/6.5 oz

A classic rich blend of cooked duck meat, duck fat and spices.

**33029 PÂTÉ PHEASANT ROSEMARY** - 6/5 oz

Made from a blend of pheasant, duck and pork, with the addition of rosemary, pecans and port wine.

**33034 TRUFFLE MOUSSE** - 6/5 oz

This creamy, spreadable mousse is made with pork, turkey and chicken livers, as well as sherry, wild mushrooms, and truffles.



**OLLI**™  
SALUMERIA





# Olli Salumeria

Olli's Salame are made in Virginia and rooted in more than 160 years of family tradition. The salumiere sources pasture raised Berkshire and Mangalitsa pigs from three small producers and selects pigs that are grown to mature weight. These heritage breed hogs are hormone/antibiotic free, fed an all vegetarian diet, and never confined to pens or crates.

## SALAMI OFFERINGS

Made with pork cut from the shoulder and slow cured at low temperatures, these salame have an evenly coarse grind and molded natural casing.

### **30677 SALAMI GENOA** - 12/6 oz

Mild salame with sangiovese wine.

### **30679 SALAMI SOPPRESSATA** - 12/6 oz

Pepper and garlic salami.

### **30676 NAPOLI SALAMI** - 12/6 oz

Applewood smoked salami.

### **30678 CALABRESE SALAMI** - 12/6 oz

Spicy salami with a little kick.

### **30672 SALAMI TOSCANO** - 12/6 oz

Flavored with aromatic fennel pollen.

### **30673 WILD BOAR SALAMI** - 12/6 oz

Wild boar enriched with creamy Berkshire fat and lightly cold smoked.

### **30671 CHORIZO** - 12/6 oz

Smoked paprika with wine and Spanish Pimenton De la Vera.

### **30674 PEPPERONI** - 12/6 oz

A classic American Pepperoni.

### **30675 SALAMI TARTUFO** - 12/5 oz

Black truffle salami.

## LARGE FORMAT SALAMI

### **27186 PEPPERONI** - 2/5.7 lb

### **26446 SALAMI GENOA** - 2/5.7 lb

### **27182 SALAMI TOSCANO** - 2/5.7 lb

### **27183 SOPPRESSATA** - 2/5.7 lb

### **27184 SALAME CALABRESE, BULK** - 2/5.7 lb

### **27185 SALAME NAPOLI, BULK** - 2/5.7 lb

# Olli Salumeria (cont.)

## PRE-SLICED AND SNACK PACK OFFERINGS

- 26273 SALAME CALABRESE, PRE-SLICED - 20/4 oz
- 26270 SALAME GENOA, PRE-SLICED - 20/4 oz
- 26272 SALAME NAPOLI, PRE-SLICED - 20/4 oz
- 26269 SALAME SOPPRESSATA, PRE-SLICED - 20/4 oz
- 26271 SALAME TOSCANO, PRE-SLICED - 20/4 oz
- 28379 CALABRESE SLICED, CHUB - 30/1.5 oz
- 28380 GENOA SLICED, CHUB - 30/1.5 oz
- 28377 CALABRESE ASIAGO CRACKER, SNACK TRAY - 20/2 oz
- 28376 GENOA FONTINA CRACKER, SNACK TRAY - 20/2 oz
- 26328 PEPPERONI, PRE-SLICED - 20/4 oz
- 30276 ANTIPASTO PARM/GENOA/SOPRESSATA/OLIVE - 8/12 oz
- 30278 ANTIPASTO GENOA/NAPOLI/TOSCANO/CALABRESE - 8/12 oz
- 30279 ANTIPASTO CALABRESE/GENOA/SOPRESSATA - 8/12 oz
- 30285 ANTIPASTO JALAPENO CHEDDAR/CALABRIA - 8/12 oz





# Molinari

Molinari is a family owned business that has been making salumi in San Francisco for four generations. Founded in 1986, the Molinari family adapted their recipes to the cool Bay Area climate and began producing Italian-style cured meats in the new world. Building on their family tradition, they continue to produce their uniquely old-school charcuterie with the same pride and passion that the company was built on.

**30660 TOSCANO** - 7/4 lb

A coarsely ground salame with a rustic texture and tangy flavor. Stuffed into a naturally molded casing.

**30641 SOPPRESSATA** - 7/3 lb

A large format wine salame with a naturally molded casing.

**30600 SAN FRANCISCO SALAMI 5X5** - 24/13 oz

The classic Italian style dry salame.

**30620 SAN FRANCISCO SALAMI** - 10/3 lb

The classic Italian style dry salame.

**30650 SALAMETTI SECCHI** - 4/5 lb

Hand linked salame chubs.

**30760 MORTADELLA** - 8/5 lb

All pork sausage flavored to perfection with aromatic spices.

**31620 HEAD CHEESE** - 8/5 lb

A choice blend of pork head meat, diced and cooked with gourmet seasonings.

**37800 COPPACOLA** - 14/2 lb

A dry cured pork shoulder, rubbed with black pepper.

**30640 MOLINARI HOT SALAMI** - 10/3 lb

A spicy, calabrese style salami.

**37550 PANCETTA BACON** - 5/5 lb

Extra lean Italian style pancetta, cured, spiced and rolled pancetta.

# Columbus Artisan Salumi

Columbus Artisan Salumi is a collection of salame varieties that can be found in Italy today. These authentic products are truly unique — hand-stuffed and tied using natural casings and minimal spices, and naturally aged from 21 to as long as 90 days depending on the type of salame. Made with 100% hand-trimmed pork from hogs that are raised to strict standards — fed 100% vegetarian diets, never ever given antibiotics or growth hormones and raised in reduced-stress environments.

## **39117 FELINO** - 4/2.5 lb

Often considered the king of Italian salami, Felino is traditionally made in the Parma region of Italy. Stuffed in a thick natural pork casing called culare, the fresh meat is then aged extremely slowly to achieve its legendary smooth texture and aroma.

## **39119 FINOCCHIONA GIGANTE** - 1/9 lb

This Finocchiona is seasoned with wild fennel seeds which give it an alluring cool, sweet flavor - an intriguing balance to the mellow texture and aroma of 90-day aged coarse ground fresh pork. Columbus uses an imported, natural, double-layered pork casing cut and stitched together to reach gigantic proportions.

## **26748 HOT COPPA** - 2/3 lb

Closely-trimmed pork shoulder that's rubbed with crushed red pepper flakes and paprika, then slow-aged and air-dried for at least 45 days.

## **BULK**

### **39038 HOT CAPICOLLA** - 1/3.5 lb

Pork shoulder coated with cayenne and paprika before being slow cooked.

### **39030 GENOA SALAME** - 2/5 lb

Made with lean pork, garlic, black pepper and wine to create a salami that will please the whole family.

### **39078 HOT CALABRESE SALAME** - 2/4 lb

Inspired by the spicy salami of Calabria, made with bell peppers and crushed red pepper.

### **06497 HOT SOPPRESSATA** - 1/5 lb

A mix of chile de arbol, paprika and sherry wine give this Soppresata a spicy finish.

### **39031 SOPPRESSATA** - 1/5 lb

An Italian classic made with a mix of fennel and fresh garlic.

## RETAIL & SLICED SALAMI

### **39046 ITALIAN DRY SALAMI CHUB** - 12/8 oz

An Italian classic with a San Francisco twist! Made by adapting a Milano style recipe, and including cracked black pepper, spices and burgundy wine.

### **26202 SOPPRESSATA CHUB** - 12/8 oz

Classic Italian salami with a mix of fennel and fresh garlic.

### **27739 SOPPRESSATA SALAME, SLICED** - 12/4 oz

### **30971 ITALIAN DRY SALAME, SLICED** - 12/4 oz

### **30972 CALABRESE SALAME, SLICED** - 12/4 oz

We carry a full range of Columbus Products, including presliced charcuterie, deli meats, and snacking options.







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**Peterson**

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