

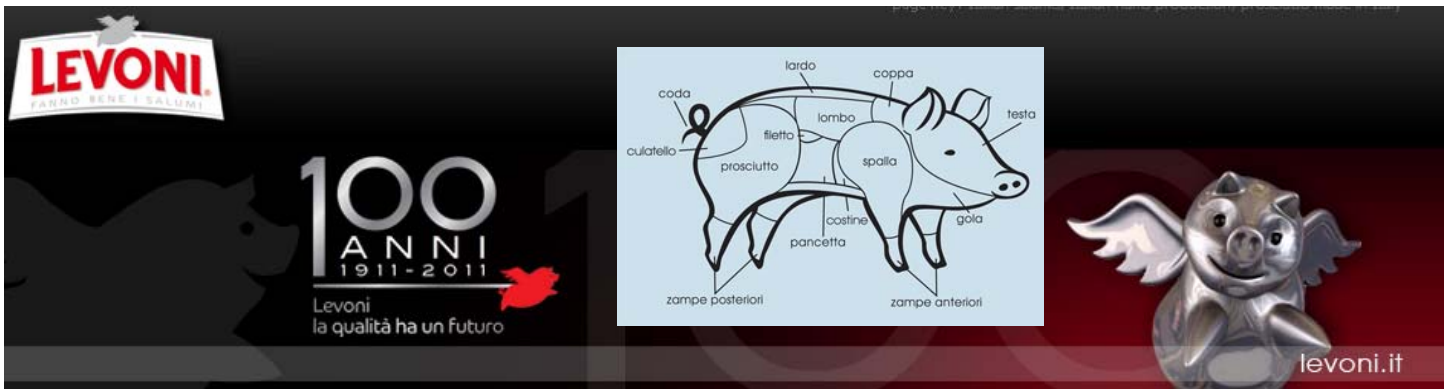
2015 ITALFOODS SALUMI GUIDE



JANUARY 2015

ITALY



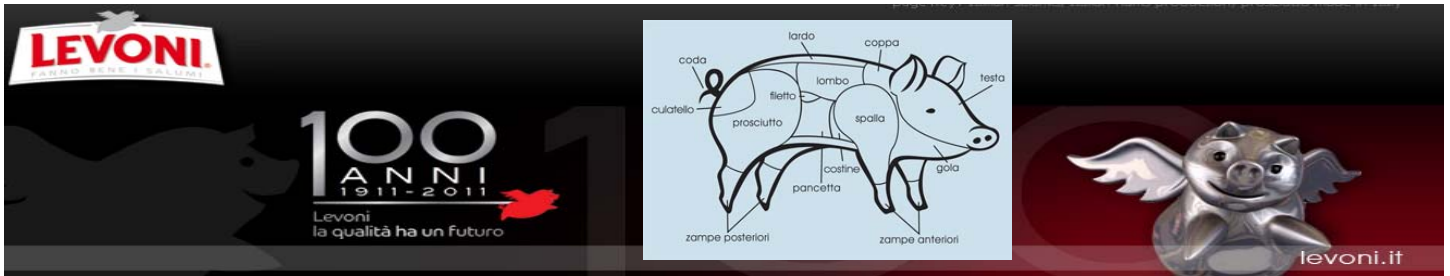


The history of the Levoni company began in 1911, when Ezechiello Levoni moved into his first artisan production space on the outskirts of Milan. There he started to produce his own salamis, putting into practice the mysteries of the pork butcher's art he had learnt while working with Milanese masters of the trade. The decision to strike out on his own was fuelled by his fierce determination not to accept "quality standards" imposed by others. He defiantly insisted he would never compromise on his ideal of superior quality salamis, even though he was well aware of the sacrifices this would involve.



Salumi Levoni. Quelli buoni. The name Levoni conjures up a tradition where mouthwatering aromas uniquely combine with distinctive flavours to create truly exceptional Salumi. Levoni Salumi, prime quality deli meats, are indeed "Quelli Buoni", that is, "The Good Ones". Because right from the creation of their very first salami, the Levoni family has refused to compromise on quality.

*quality raw material
only natural flavorings
hand binding
natural smoking
signed by **Levoni***



COTECHINO COTTO – COOKED PORK SAUSAGE

Italian tradition says that cotechino with lentils brings prosperity in the New Year. The lentils and the round medallions of sausage represent the coins that will come your way if you eat this tasty dish on New Year’s Eve. This is a fully cooked sausage.



ITEM #302302 1 X 500 GR



COPPA ARROSTO – ROASTED COPPA

Roasted Coppa is a traditional Italian dish. Fresh pork neck from pigs bred in Italy, is put in a net, roasted in the oven and subsequently browned. Its flavor is tasty and it has a tender texture. Levoni Roasted Coppa does not contain gluten or lactose.



ITEM #302850 1 X 2 KG



PANCETTA COTTA – COOKED MILD PANCETTA

Made from pigs bred in Italy, its aroma is similar to that of cooked ham. It is formed by three overlaid pork bellies. The external bellies have their skins, whereas the middle one is skinless and leaner. The product is steamed, very tender and delicate in taste. **Levoni** Pancetta Cotta does not contain gluten or lactose.



ITEM #302860 1 X 2.5 KG



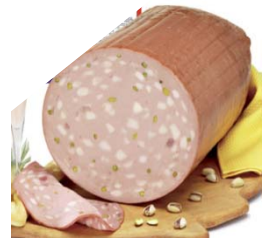


MORTADELLA ORO WITH PISTACHIOS

Levoni Mortadella Oro with Pistachios is made from 100% Italian pig meat that is slow cooked in a natural casing, tied by hand and vacuum packed. It has a delicate flavor and appetizing aroma.

Levoni Mortadella Oro with Pistachios does not contain gluten or lactose.

ITEM #303117 1 X 5 KG



SAN DANIELLE PROSCUITTO

Traditionally linked to the Friuli region where in ancient times Celts were the pioneers in preserving pork meat with salt. It is characterised by the presence of the hoof. All the prosciuttos bearing the San Daniele mark are matured in the Levoni plant in San Daniele del Friuli and comply with the strict standards of the production regulation. Pork legs come exclusively from heavy pigs weighing at least 160 kg, bred in northern and central Italy.

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ITEM #302750 1 X 16 LB - aged 16 months
 ITEM #302760 1 X 16 LB - aged 18 months
 ITEM #302765 1 X 16 LB - aged 24 months



PARMA PROSCUITTO – 16 MONTH

Traditionally linked to the area of Parma since the 3rd century B.C., the time when the first salting and drying techniques were experimented on pork legs. It is characterised by a particularly mild and delicate taste. The prosciuttos bearing the Parma mark are matured in the Levoni plant in Lesignano de' Bagni, near Langhirano, and comply with the strict standards of the production regulation. Pork legs come exclusively from heavy pigs weighing at least 160 kg, bred in northern and central Italy.



ITEM #302640 1 X 16 LB



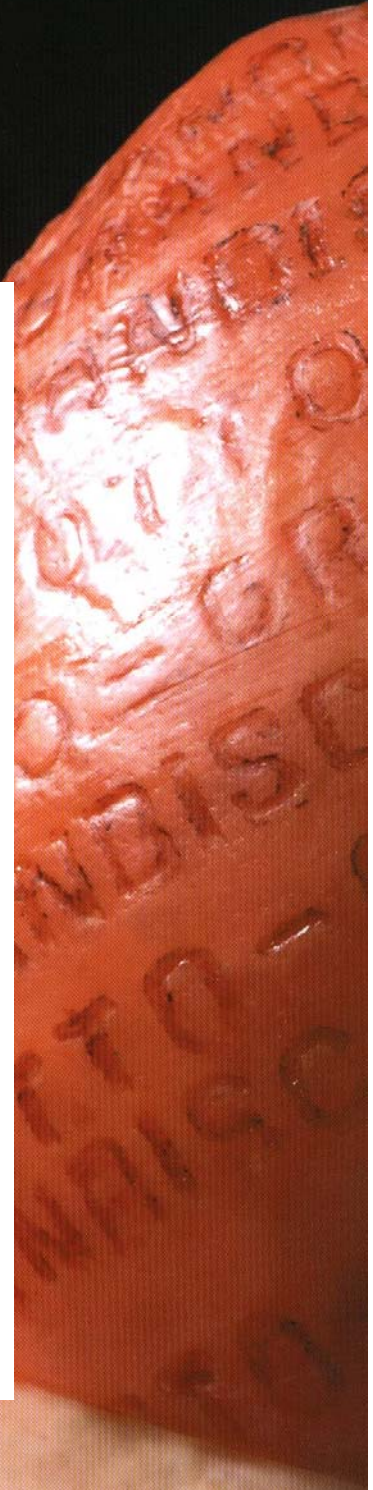


Rovagnati began as a company that concentrated on the production of butter and cheeses in the years after World War II. By 1962, the company began to include cooked hams in their repertoire. As the years passed, Paolo Rovagnati developed better manufacturing methods, purchased new factories and pig farms so that Rovagnati as a company had control over all the phases of production of their quality product.

Rovagnati passionately pursues excellence in quality salumi. Behind the Rovagnati name and its wide assortment of delicious products, there is considerable tradition and quality control to obtain leading edge production processing which allows for control over the various phases of production in compliance with the highest hygienic and sanitary standards.

Today, Rovagnati boasts a work force of more than 1000 people, with exports worldwide. The company is constantly striving to stay up to date with the modern consumer while always keeping an eye on tradition, quality and food safety.

ROVAGNATI





Se ti ho fatto, se ti ho fatto.



PROSCIUTTO COTTO - COOKED HAM

Rovagnati cooked hams are de-boned but kept in their natural state, retaining their natural shape as well as some of the rind. Only select trimming is done prior to the pasteurization process so the natural flavor of the ham comes through in the finished product.

ITEM #302800 1 X 18 LB

1/2 CUT GRAN BISCOTTO PROSCIUTTO COTTO - COOKED HAM

The number one ham in Rovagnati's cooked ham range, Gran Biscotto, is a unique product, a myth in Italian charcuterie. Made exclusively from first class hind leg individually selected only from the best breedings by expert and dedicated personnel. Only one out of four hams can become Gran Biscotto, the only one with flame-branding on the rind.



ITEM #302805 1 X 3.6 KG

GRAN BISCOTTO PROSCIUTTO COTTO - COOKED HAM

The number one ham in Rovagnati's cooked ham range, Gran Biscotto, is a unique product, a myth in Italian charcuterie. Made exclusively from first class hind leg individually selected only from the best breedings by expert and dedicated personnel. Only one out of four hams can become Gran Biscotto, the only one with flame-branding on the rind.

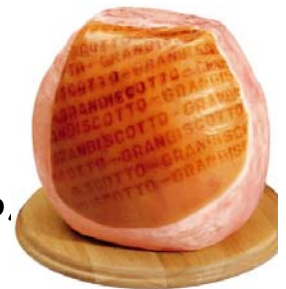


ITEM #302810 1 X 16 LB

GRAN BISCOTTO WITH BLACK TRUFFLES

Imagine the number one ham in Rovagnati's cooked ham range, Gran Biscotto, a unique product, a myth in Italian charcuterie, combined with the heady flavor and aroma of truffle. Made exclusively from first class hind legs individually chosen from select hogs by expert and dedicated personnel. Only one out of four hams can become Gran Biscotto, the only one with flame-branding on the rind.

ITEM #302818 1 X 3.5 KG



PROSCIUTTO COTTO ARROSTO - COOKED HAM W/HERBS

This ham is cooked on the grill with rosemary and sage, which creates a delicious flavor and an invitingly rustic look.

HALF CUT ITEM#302812 2 X 6.5 LB

ITEM #302815 1 X 13 LB



de to be fatty, de to be firm

MORTADELLA WITHOUT PISTACHIO

The flavor and aroma of real Mortadella is the result of a production process that is careful and respectful of centennial traditions, so as to preserve the natural characteristics of the meat. There is no gluten, no milk fat, no emulsion of fat and rind, no tripe.

100% Pork meat.

ITEM #302990 1 X 13 LB



GRAN MORTADELLA WITH PISTACHIO

Selected raw materials, fresh neck fat and natural flavors are the basis for this recipe. The extremely fine grinding, combined with the long cooking in traditional brick ovens, gives an intense and, above all, a sweet and very smooth to the palate. There is no gluten, no milk fat, no emulsion of fat and rind, no tripe.

100% Pork meat.

ITEM #302995 1 X 13 LB ITEM # 303010 1 X 22 LB

GRAN MORTADELLA WITH BLACK TRUFFLES

The flavor and aroma of real Mortadella, united with the earthy taste of truffle, is the result of a production process that is careful and respectful of centennial traditions, so as to preserve the natural characteristics of Rovagnati Mortadella. There is no gluten, no milk fat, no emulsion of fat and rind, no tripe.

100% Pork meat.

ITEM #303013 1 X 11 KG





Se ti ho fatto, se ti ho ficcato.



PARMA PROSCIUTTO - AGED 18 MONTHS - BONELESS

Prosciutto di Parma is produced with only the purest of ingredients: the hind legs of specially bred and fed Italian hogs, sea salt and time. They are air-cured for a minimum of 400 days. It is a 100% natural product, no additives allowed. It is identified as authentic by the Consorzio di Parma and is branded by the five-pointed Ducal crown.

ITEM #302675 1 X 8.5 KG

PORCHETTA - ROASTED SEASONED PORK

A typical product from central Italy, PORCHETTA is made from a whole deboned piglet weighing and slowly roasted on a skewer, seasoned with natural flavorings and aromatic herbs. Its taste is traditional, flavorful, aromatic and appetizing.

ITEM #302830 1 X 13 LB



SPECK - ALTO ADIGE

SPECK PROSCIUTTO is a dry cured lightly smoked ham from the Alto Adige region of northern Italy. Smoky aroma and flavor with hints of juniper and mountain herbs. Cut it into strips or slice very thin. Serve it as part of an antipasto, top a pizza, make a tasty panino, or toss it in your favorite pasta.

ITEM #302582 1 X 4.5 LB





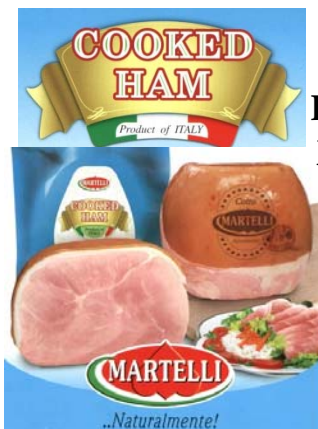
Martelli Salumi was founded in 1979 in Padova, Italy. The hallmarks that define the Martelli Group and place it at the top of the pork processing industry is the total food chain control and traceability from breeding to abattoir, delicatessen counter or self service counters.

High quality cooked ham suitable for all, in particular people with special dietary needs. These products contain **NO GLUTEN**, **NO DAIRY ADDITIVES**, **NO GLUTAMATE**, **NO POLYPHOSPHATES**, **NO STARCHES** AND **NO SOY PROTEIN**.

PARMA PROSCIUTTO – AGED 14 MONTHS – BONELESS – D.O.P.

Martelli Prosciutto di Parma is produced with only the purest of ingredients: the hind legs of specially bred and fed Italian hogs, sea salt and time. They are air-cured for a minimum of 400 days. It is a 100% natural product, no additives allowed. It is identified as authentic by the Consorzio di Parma and is branded by the five-pointed Ducal crown.

#302650 1 X 8 KG



HALF CUT PROSCIUTTO COTTO – COOKED HAM

Half cut Prosciutto Cotto, is beautiful ham that comes from the thighs of high quality pigs of northern Europe. By collaborating with a select few breeders and slaughterers, Martelli is able to trace all of the stages from breeding to the end product. Each pig can be identified from exactly which farm the pig comes from and when he was born (one might say even the name of the pig is known).

#302780 1 X 3.5 KG



Recla is an Italian family business with deep traditional roots that has been producing Speck for over a century in Alto Adige, a province in the alpine area of northern Italy.

Recla Speck is a dry-cured ham, lightly smoked, seasoned with a blend of natural herbs and spices, salted and then aged for at least 22 to 24 weeks. Recla hams age in fresh mountain air at controlled temperature and humidity. Recla Speck is delicately cold-smoked. The cold smoke is issued from natural beech wood (lowest resin level).

Recla Speck has the lowest salt level among the salted-only hams (parma and serrano), around 4%.

Recla uses only the highest quality of selected fresh pork thighs with low fat ratio and perfect pH level.

Recla Speck's tasty crust is made of Mediterranean herbs, spices and sea salt.

Recla Speck is protected by the EU with its "protected geographic indication" (PGI) label because it is produced only in a very limited and particular geographical area with its own microclimate – Alto Adige.



- ITEM #302575 1 x 5 lb**
- ITEM #302580 1 x 10 lb**





Uruguayan nature,
Italian style.



BRESAOLA is an air-dried cured and aged Salume obtained from the best cuts of free range, grass fed beef. It is tender and soft with a delicate flavor and spiced aroma. It is produced in Uruguay based on Italian tradition. Bresaola is always best sliced thin and served at room temperature, so that the flavor of the meat comes through. Drizzle with high quality extra virgin olive oil and a splash of fresh lemon; place a spoonful of seasoned Ricotta, Mascarpone or Gorgonzola in the middle and roll the Bresaola around it; toss some fresh arugula with EVOO and lemon juice, place it on top of the Bresaola and sprinkle with some shaved Parmigiano Reggiano.

Bernina Bresaola complies with the long standing tradition of the original product created in the Valtellina - a region in the heart of the Italian Alps - but it is manufactured in Uruguay from free range, grass-fed beef that comes from cattle raised in the open, over large extensions of green natural pastures, free of hormones and growth promotants, using no animal protein in feed, factors which led our country to acquire a BSE Free certificate.



#301050 1 x 3 lb

Punta d'Anca - Produced from selected top round beef, inside of the hind leg, cap off.



IMPORTED FROM URUGUAY

SPAIN





MONTE NEVADO

Monte Nevado is a family company that was founded in 1898. Over this long history they have perfected their craft, creating top quality Serrano & Iberico hams with balanced curing and excellent marbling.

Monte Nevado rejects any short-cuts in its all natural hams and follows the traditional methods of curing. Rather than compromising the natural flavor by speeding up the curing process with the addition of nitrates, Monte Nevado invests more curing time for the hams, as it has for four generations. This gives the natural sea salt more time to cure the hams. Monte Nevado is based in La Rioja at 3,300 feet where the fresh, dry air of the mountains cures its hams a minimum of 15 months to ensure they are as good as or better than any nitrate treated ham.

ITEM	DESCRIPTION	PACK
302512	JAMON SERRANO PRE-SLICED	12 X 3 OZ
302513	IBERICO HAM - SHOULDER	1 X 5.5 LB
302514	IBERICO HAM - LEG (BONELESS, SKINLESS, TRIMMED)	1 X 9 LB
302515	JAMON SERRANO - LEGADO	1 X 10 LB
302522	JAMON SERRANO - TRIVIUM - ALL NATURAL NO NITRATES, NITRITES, ANTIBIOTICS	1 X 12 LB



- **Jamon Iberico** - True Black Foot Pigs - *PATA NEGRA*
- Free range in the woodlands - La Dehesa - of western and southwestern Spain, raised on acorns for most of their lives.
- The legs are aged 2-3 years & the shoulder is aged 15-18 months in the natural air of the Rioja mountains of northern Spain.
- Each ham is certified & monitored to guarantee their origin & quality.



Legado de Lidos Serrano Ham has a mild taste and pleasing aroma. This is due to the selection of quality raw materials at the source, low salt content, and the country air where the hams are cured in the mountains of La Rioja, in northern Spain. You can serve it sliced paper-thin with cheese and olives, or use it to flavor your favorite Spanish recipes.



SERRANO HAM

**NO NITRATES
NO NITRITES
NO ANTIBIOTICS**

NATURALLY AIR DRIED ON THE SPANISH MOUNTAINS



This all Natural Serrano Ham – Jamon Serrano – produced by Monte Nevado, is the first of its kind in the United States. It is Nitrate, Nitrite and Antibiotic free.

Monte Nevado's very special and tasty Serrano ham is achieved with excellent raw materials: large hams with external fat and fat marbling, a little Mediterranean sea salt and a long and slow air drying process in the fresh and dry air of the mountains.

This natural process requires that each ham needs its own particular, unique period of ageing. Trivium ages for at least 15 months, although most hams age for more than two years.

INGREDIENTS: Select pork and Mediterranean sea salt

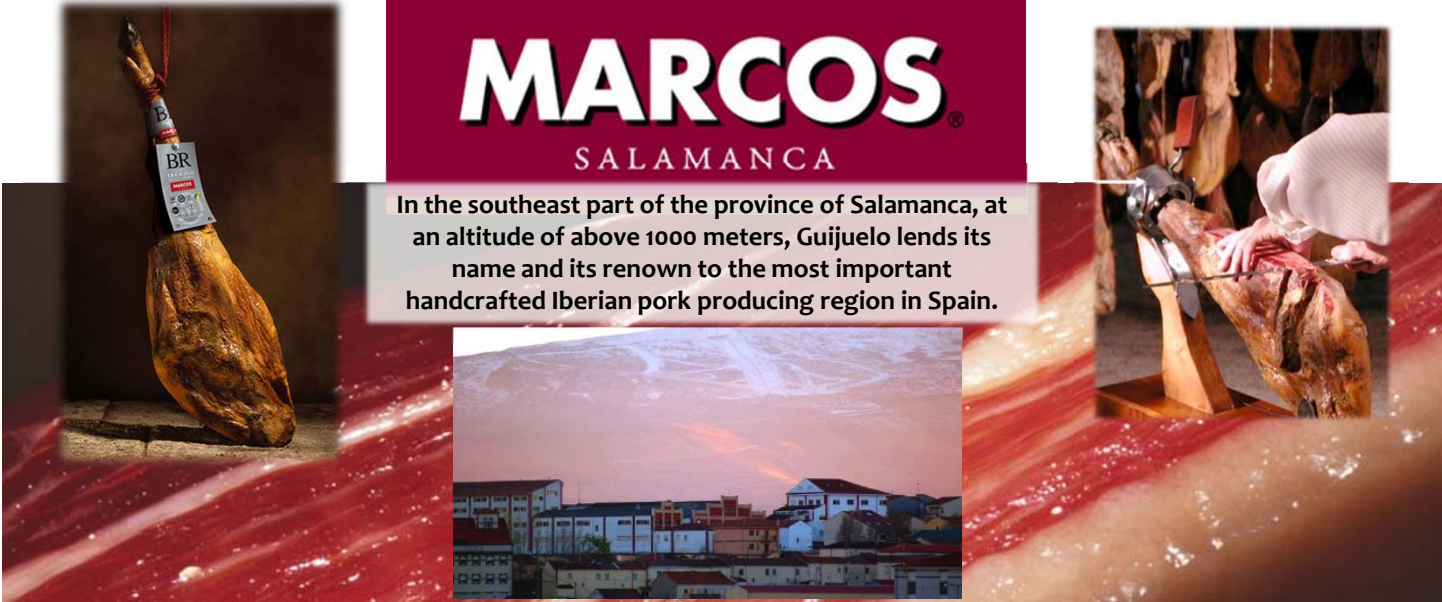
PRESENTATION: Boneless, with shank, trimmed.

ITEM #302522 1/12 LB

MARCOS[®]

SALAMANCA

In the southeast part of the province of Salamanca, at an altitude of above 1000 meters, Guijuelo lends its name and its renown to the most important handcrafted Iberian pork producing region in Spain.



There are three main factors that determine the exceptional quality of these hams: thoroughbred free-range pigs which receive all-natural feed based on acorns, a favourable climate, and an artisanal curing method. The hams are cured for a minimum of 24 months, although some hams are processed for over 3 years. All of the above make the sweet, buttery, and fragrant meat of the Hams of Guijuelo cause an explosion of delicate aromas on the palate.

The lack of salt is one of the most notable characteristics of the acorn-fed Iberian Ham with P.D.O. Guijuelo. When sliced, this ham shows numerous veins of lard in the lean part of the meat, and the colour fluctuates between purplish-red and pale pink. The lard is golden and shiny and demonstrates the low fusion point of acorn-fat.

Because of this, acorn-fed Iberian Ham does not raise the cholesterol level of those who eat it, and it also helps them maintain a low level of heart disease.

ITEM #	DESCRIPTION	PACK
302400	JAMON IBERICO BONE-IN BELLOTA (ACORN)	1 X 20 LB
302420	JAMON IBERICO BONELESS BELLOTA (ACORN)	4 X 4.8 LB
302440	LOMO JAMON IBERICO BELLOTA (ACORN)	5 X 2.7 LB





AUTHENTIC
SPANISH CHORIZO

PALACIOS



AUTHENTIC
SPANISH CHORIZO

PALACIOS



AUTHENTIC
SPANISH CHORIZO

PALACIOS



AUTHENTIC
SPANISH CHORIZO

PALACIOS



PALACIOS

Palacios was founded in 1983 and now exports its Spanish chorizo around the world. Only a few businesses offer real Spanish sausages in the U.S. and none has a better reputation than Palacios. The company's origins can be traced back to a family butcher shop in La Rioja which set up business in 1960. Palacios chorizos are cured with paprika, salt and garlic, with **NO NITRATES OR NITRITES** added to the recipe. Spanish chorizo is made from coarsely chopped pork and pork fat, seasoned with smoked pimentón (paprika) and salt. It is generally classed as either picante (spicy) or dulce (sweet), depending upon the type of smoked paprika used.

MILD CHORIZO

This mild chorizo sausage is made by Palacios from an old family recipe. This all natural dry cured pork sausage is seasoned with sweet smoked paprika from Extremadura -- pimentón de la Vera dulce. It contains no nitrates or nitrites or any other preservative.

The key to Spanish chorizo is the incredibly flavorful smoked paprika, which sets it apart from sausages of any other country.

Palacios chorizos are fully dry-cured and ready to eat, simply serve with crusty bread and a glass of wine from La Rioja.

#303571 14 X 7.9 OZ



CHORIZO PICANTE - HOT CHORIZO

Spicy smoked paprika from the La Vera valley in Western Spain is the key flavor to this delicious dry cured sausage. Garlic, pork and salt are the only other ingredients to this all natural sausage. It is not flaming hot in the sense of Mexican cuisine, but rather, spicy.

These classic pork chorizos are seasoned with hot smoked Spanish paprika. It is a spicy version of the signature smoked paprika which makes Spanish chorizo unique in the world. These sausages are fully dry-cured and ready to slice and serve with your favorite cheese and wine - or simmer them in red wine for an incredible appetizer.

#303561 14 X 7.9 OZ



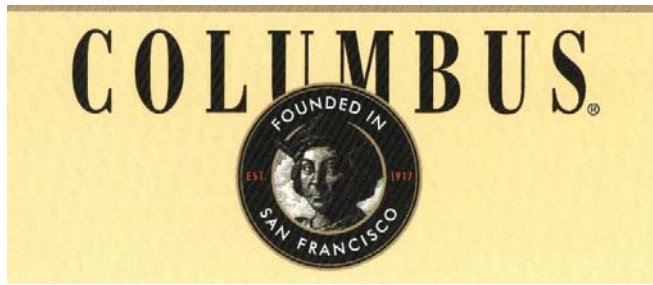
MILD CHORIZO - MINI PACK

These little links of Palacios chorizo are flavored with mild smoked paprika from La Vera. But even though they are not spicy they are packed with flavor. Garlic, salt and pork are the only other ingredients to this dry cured sausage, and no nitrates or nitrites are used.

These sausages from Spain are fully dry-cured but slightly softer than the other two versions. We prefer to use these for cooking - you can add them to paella, simmer them in wine or even slice and cook into a pasta dish.

#303542 16 X 6.5 OZ



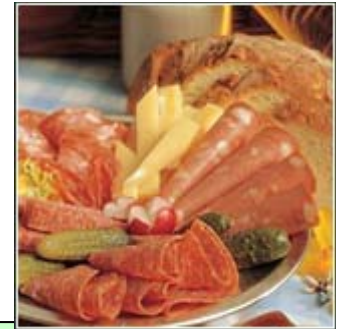
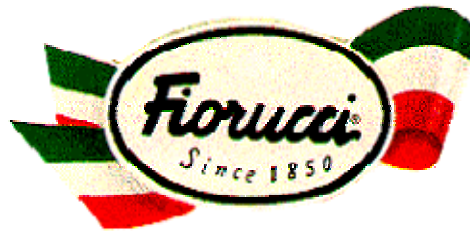
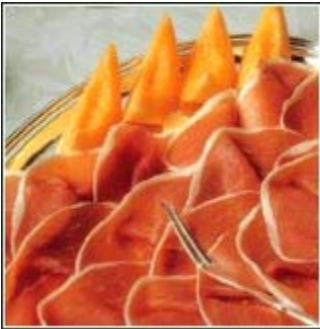


Columbus Salumeria: Inspired in Italy. Founded in San Francisco.

When our founders arrived from Italy in 1917, they brought a bit of Italy with them. With authentic Italian recipes in hand and mastery of salame-making in practice, they began crafting and selling their Old World artisan salame in San Francisco, California, long before “artisan” was known as such.

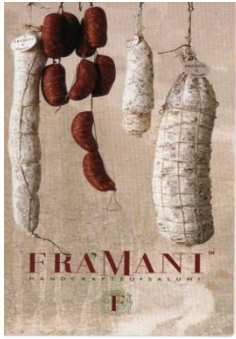
Today, we are one of the most respected producers of fine foods in the country. In addition to authentic, 100% pork salame, we manufacture premium-quality deli meats made with the finest whole cuts of turkey, ham, beef, and chicken. You can taste tradition in every bite.

ITEM	DESCRIPTION	PACK
301070	PANCETTA (ROLLED)	1 X 4 LB
301724	HOT SOPRESSATA	2 X 2.5 LB
301728	MILD SWEET COPPA	1 X 2.5 LB
301730	SALAME - TRADITIONAL SAN FRANCISCO STYLE (W/ MOLD)	1 X 3 LB
301732	FELINO SALAME (NATURAL CASING)	1 X 2.5 LB
301733	CACCIATORE SALAME - HUNTERS STYLE (NATURAL CASING)	1 X 5 LB
301735	CRESPONE SALAME (NATURAL CASING)	12 X 14 OZ
301736	CALABRESE SALAME - HOT (NATURAL MOLD)	2 X 4 LB
301737	GENOA SALAME (W/ WHITE MOLD)	2 X 5 LB
301738	SOPRESSATA (W/ WHITE MOLD)	1 X 5 LB
301741	SALAME TOSCANO PREMIUM	1 X 5 LB
301742	PEPPER SALAME - W/ CRACKED BLACK PEPPER, SEMI-CURED 2 MO	2 X 3 LB
301743	SALAME FINOCCHIONA CHUB - W/ FENNEL	12 X 10 OZ
301744	SALAME FINOCCHIONA - W/ FENNEL (NATURAL CASING)	1 X 8 LB
301749	GENOA SALAME (W/ WHITE MOLD) - CRYOVAC	4 X 2.5 LB
301755	ITALIAN DRY SALAME WRAPPED	12 X 8 OZ
301760	TRUFFLE SALAME CACCIATORE - SEASONAL	1 X 4 LB
301763	CAPICOLLA - HOT COOKED	1 X 3 LB
301765	HOT COPPA	1 X 2.5 LB
304018	PEPPERED TURKEY BREAST	1 X 4 LB
304020	PAN ROASTED TURKEY BREAST - BROWNEED IN OIL	1 X 7 LB



Since 1850, this third generation family-owned company has been preparing premium specialty meats that have become the best loved, number one selling meats in Italy. Fiorucci Italian specialty meats, are now also made in the United States using their family's cherished recipes. The meats are still hand trimmed, seasoned with the finest spices, and carefully aged.

ITEM	DESCRIPTION	PACK
301510	CAPICOLLO - HOT (COOKED)	2 X 5 LB
301520	MORTADELLA - TRADITIONAL W/ PISTACHIO (LARGER FACE)	1 X 7.5 LB
301530	MORTADELLA - W/ PISTACHIO	1 X 7 LB
301560	MORTADELLA TRADITIONAL SUPREMA - W/ OUT PISTACHIO	1 X 7.50 LB
301888	MORTADELLA - W/ OUT PISTACHIO (PRE-SLICED)	12 X 4 OZ
301075	PANCETTA DOLCE - SWEET (ROLLED)	1 X 4 LB
301220	PROSCIUTTO GRAN RISERVA - AGED 11 MO, BONELESS	1 X 11 LB
301225	PROSCIUTTO ALL NATURAL ANTIBIOTIC FREE	1 X 11 LB
301230	PROSCIUTTO TRADITIONAL - AGED 9 MO, BONELESS	1 X 9 LB
301250	PROSCIUTTO COLOSSEUM - PROCESSED, 60 DAY CURE TIME, BONELESS	1 X 5-6 LB
301265	PROSCIUTTO (AGED 11 MO, PRE-SLICED)	12 X 1 LB
301700	SOPRESSATA (NATURAL CASING)	1 X 8 LB
301726	ITALIAN DRY SALAME (NO MOLD)	1 X 4 LB
301750	GENOA SALAME CLASSICO (NATURAL CASING)	1 X 8 LB
301770	COPPA - SWEET	1 X 2-3 LB
301780	COPPA - HOT	1 X 2-3 LB
301790	PEPPERONI (SANDWICH STYLE)	1 X 3 LB
301796	SANDWICH PEPPERONI PRE-SLICED (BULK)	4 X 2.5 LB
301861	ABRUZZESE SALAME - HOT (CHUB, CASE ONLY) #30225	18 X 8 OZ
301893	PEPPERONI - EXTRA LARGE (PRE-SLICED)	12 X 4 OZ
301902	GENOA SALAME (PRE-SLICED)	18 X 4 OZ
301910	SOPRESSATA (PRE-SLICED)	12 X 4 OZ
301920	PROSCIUTTO (PRE-SLICED)	12 X 4 OZ
301930	PANCETTA (PRE-SLICED)	12 X 4 OZ
301970	GENOA SALAMI - ALL NATURAL (PRE-SLICED)	12 X 4 OZ
301980	HARD SALAMI - ALL NATURAL (PRE-SLICED)	12 X 4 OZ
301990	ITALIAN DRY SALAMI - ALL NATURAL (PRE-SLICED)	12 X 4 OZ
302000	PROSCIUTTO - ALL NATURAL (PRE-SLICED)	12 X 4 OZ
302020	UNCURED PEPPERONI - ALL NATURAL (PRE-SLICED)	12 X 4 OZ
302080	PANCETTA (DICED)	12 X 4 OZ



FRA'MANI HANDCRAFTED SALUMI



fra'-má-ni - Italian abbreviation for *fratelli mani*, meaning "brothers hands."



FRA'MANI was founded in 2006 by nationally recognized Chef Paul Bertolli. **FRA'MANI** is the culmination of his passion for authentic, handcrafted foods.



- All **FRA'MANI** salumi are made from all-natural pork raised without antibiotics or growth promoting agents.



- The hogs come from family farms where they are raised on pasture, or deeply bedded pens, and given vegetarian feeds, never meat by-products.



- There are no added nitrites or MSG in any **FRA'MANI** salumi.



- **FRA'MANI** salumi are gluten-free and contain no milk products.



#301480 CLASSIC MORTADELLA 1 X 6 LB

Made with prime cuts from the leg, shoulder, and belly, carefully trimmed by hand. Minutely fine-ground, with no artificial additives. Speckled with small cubes of pork jowl, the firmest and most flavorful fat on the hog.

Slow-roasted for 10 hours with dry heat and finished with a breath of natural fruitwood smoke. Like the classic version of Mortadella di Bologna, Fra' Mani Classic Mortadella contains no pistachio nuts.



#301490 SALAME ROSA 1 X 6 LB

Salame Rosa is a salame cotto (cooked salame) with origins in the city of Bologna, Italy. Made from prime cuts from the shoulder, coarsely chopped to create a distinctive mosaic face and speckled with small cubes of plate fat cut from high on the hog. Dry roasted with a hint of natural fruitwood smoke. Mildly seasoned with coriander, white pepper and mace, and studded with pistachio nuts.



#303120 LONZA - ROASTED PORK LOIN 1 X 4 LB

Fra' Mani Lonza (the Italian word for loin) comprises both the shoulder and rib end of the loin of pork. The loins are graded for size, carefully trimmed leaving a thin layer of cover fat, and seasoned liberally with our own blend of savory herbs and spices.



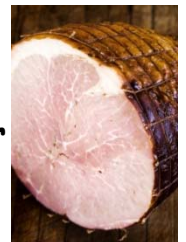
#303130 LITTLE SMOKED HAM 1 X 4 LB

This Little Ham is a whole muscle ham made from the knuckle of the pork leg, situated above the shank. This muscle is lean and dark in color with a distinctively intense flavor. Hand-trussed and smoked over natural hardwood, with an appealing rosy face and a fine texture, especially when sliced thin.



#303140 ROSEMARY HAM 1 X 5 LB

Our Rosemary Ham comprises three attached major muscles of the pork leg—inside round, outside round and eye of round. Hand-trimmed, with a thin layer of flavorful cover fat. This ham has an appealing light pink complexion and is seasoned with rosemary.



#301060 ROLLED PANCETTA 1 X 4 LB

Fra' Mani Pancetta is a salted and dried skinless pork belly, made according to the traditional Italian production method of "pancetta arrotolata" (rolled pancetta). Hand trimmed, hand salted and slowly aged, our Pancetta is characterized by a balanced proportion of lean and fat and the aromas of garlic, clove, bay leaf, and black pepper.



#301065 SMOKED UNCURED PANCETTA 1 X 3 LB

Fra' Mani Smoked Uncured Pancetta is a salted and dried skinless pork belly made according to the traditional Italian method. Hand trimmed, hand salted and dried, the Smoked Uncured Pancetta is seasoned with garlic, clove, bay leaf, and black pepper and is gently smoked with hickory wood.



#301808 SALAME CALABRESE 12 X 5 OZ

Fra' Mani Salame Calabrese is a small size, spicy, dry salame inspired by the region of Calabria in Southern Italy. Our unique version combines Italian wild fennel seed, sweet and hot Calabrian pepperoncino and chili flakes. About 5 ounces. Slice 1/8 inch thick pieces on a bias.



#301812 SALAME PIEMONTESE 12 X 5 OZ

Fra' Mani Salame Piemontese is a small format dry salame whose flavor profile is commonly found in the Piedmont region in Northern Italy. As is typical in the foothills of the Italian Alps, this dry salame is characterized by the warm, aromatic spices of cardamom, ginger, and clove. About 5 ounces. Slice 1/8 inch thick pieces on a bias.

#301824 SALAMETTO 10 X 10 OZ

Small, coarse ground, garlic scented. Rich color, full flavor. Great for picnics. About 12 inches long, 3/4 pound. Slice 1/8 inch thick pieces on a bias.



#301828 SALAMETTO PICCANTE - DRY CHORIZO 10 X 9 OZ

Spanish-influenced dry chorizo. Brick-red in color and seasoned with pimenton de la Vera. Piquant and slightly smoky. About 12 inches long, 3/4 pound. Slice 1/8 to 1/4 inch thick pieces.

#301835 SALAME GENTILE 1 X 2 LB

A traditional salame whose origins date back to the 18th century in the province of Parma, Italy. Coarsely ground and encased in the budello gentile, with a pronounced pork aroma. About 24 inches long. Slice 1/8 inch thick pieces on a pronounced bias.



#301837 SALAME NOSTRANO 1 X 2 LB

Nostrano, meaning "our own." Coarsely ground, mild and "sweet" in flavor. A natural with melon or figs. About 14 inches long. Slice paper thin.

#301500 SPICY UNCURED CAPICOLLO 1 X 3.75 LB

Fra' Mani Spicy Uncured Capicollo is produced in the traditional Italian method from hand-trimmed boneless pork shoulder. Our version is fragrant with a smooth texture and flavor. A staple of Italian-style sandwiches, it makes an excellent addition to charcuterie boards and also may be used as pizza topping when sliced thinly. It is seasoned with red pepper, garlic, vinegar, fennel seed and black pepper and is lightly smoked over natural wood.



#301840 SALAME TOSCANO 1 X 6 LB

Deep burgundy color, with salt slightly more pronounced in the Tuscan tradition of pairing foods with unsalted breads. About 22 inches long. Slice paper thin.

#301850 SOPPRESSATA 1 X 8 LB

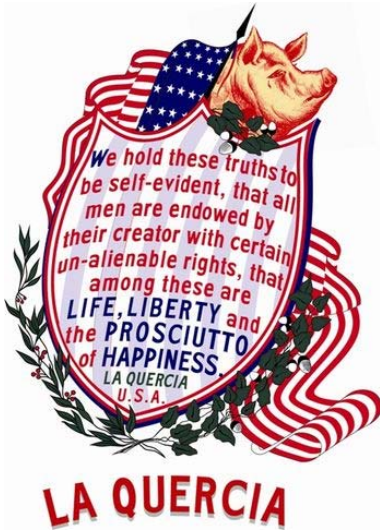
Our largest salame, modeled after the sopressa vicentina from the Vicenza province of Northern Italy. Very coarsely cut and scented with clove. Moist and full-flavored. About 22 inches long. Slice paper thin.



#304030 ROASTED TURKEY GALANTINE 1 X 6 LB

Roasted Turkey Galantine is made with turkeys sourced exclusively from the Diestel Turkey Ranch, located in the foothills of the Sierra Mountains. The birds are sustainably farmed and range grown with room to roam. They are never given antibiotics, growth enhancers, or animal by-products, and are fed a wholesome, all-vegetarian diet of corn and soybeans milled on the ranch. Roasted Turkey Galantine is made using both light and savory dark meat. It is slowly oven-roasted to retain juiciness, and seasoning is limited to salt and pepper. It is gluten-free and contains no added MSG, nitrates, or nitrites, except for those which occur naturally in sea salt and celery juice.





La Quercia uses traditional dry curing that involves salting and drying to preserve meat and then aging to develop flavor internally. No nitrates, nitrites or their vegetable derived substitutes are used. Because only 2 or 3 (pork, sea salt, spices) ingredients are used, the quality of the meat very clearly expresses itself in your eating experience.

La Quercia does not buy any meat from confinement production systems or from animals fed sub therapeutic antibiotics to promote their growth. All of the pigs come from farms that offer the animals access to the out of doors, opportunity to root and to socialize, and room to move freely. They are all fed vegetarian, grain-based diets.

*All of our meats are made with pork raised humanely and without the use of sub-therapeutic antibiotics.
No nitrates, nitrites, or substitutes.*

PROSCIUTTO & SPECK



ROSSA BERKSHIRE PROSCIUTTO

100% Berkshire pork. Silky with a beautiful deep rose color, rich meaty flavor, and buttery finish. Sold whole (7-9lbs ea).

WHOLE (Boneless):
301350



ORGANIC PROSCIUTTO (GREEN LABEL)

Pork from Iowa's Becker Lane Organics. Fruit forward, building to a rich umami and a sweet finish. Boneless. Sold whole (7-9lbs ea).

WHOLE (Boneless):
301375



PROSCIUTTO AMERICANO

Prosciutto Americano was our first creation and remains our most popular. The meat has a sweet, clean flavor and a floral minerality. Available whole (7-9 lbs ea), pre-sliced in 3 oz, or crumbled for cooking (6 oz or 2 lb packs).

WHOLE: 301380
SLICED (3 oz): 301440



SPECK AMERICANO

This fully aged prosciutto is cold smoked with real apple wood to add the evocative aroma of the open fire to the deep sweetness of the meat. Available whole (7-9 lbs ea) or pre-sliced in 3 oz packs.

WHOLE: 301410
SLICED (3 oz) 301450



PROSCIUTTO PICCANTE

Fully aged Prosciutto Americano rubbed with freshly ground fennel and red pepper. Bright with a vibrant spiciness. Sold whole (7-9lbs ea).

WHOLE (Boneless):
301390

PANCETTA & BACON



TAMWORTH BACON

Real dry-cured bacon smoked over apple wood. Pasture raised Tamworth pork. Sweet, nutty, and succulent. Sold whole (3-4 lbs ea).

WHOLE:
301470



PANCETTA AMERICANA, ROLLED

Fully cured pork belly, seasoned with rosemary, peppercorns, and bay. Rich and delicate. Available whole (2-3 lbs ea) and pre-sliced or diced in 3 oz packs.

WHOLE: 301360
SLICED (3oz): 301430

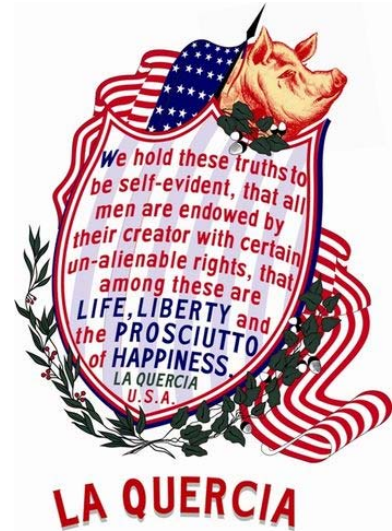
SHOULDER & LOIN



COPPA AMERICANA & PICCANTE

Dry cured pork collar, rubbed with either a savory or spicy smoked paprika mix. Sold whole (1-2 lbs ea).

AMERICANA: 301420
PICCANTE: 301425



SPECIALTY



IBERICO de BELLOTA LARDO

Cured back fat, lightly spiced. Creamy and herbal. Sold whole (3-4 lbs ea).

WHOLE:
301340



NDUJA

Made with fully cured prosciutto and speck, sea salt, red chili pepper. Nduja is spicy, rich, and packed with umami. Mixed, generally Duroc or Berkshire crossed on Lancaster hogs that are antibiotic free, family farm raised, vegetarian fed. Nduja is extremely versatile. Spice up a pasta sauce, grilled cheese, burger, pizza, crostini, or taco. Wonderful just slathered on warm bread or a cracker.

301345



GUANCIALE

Cured pork jowl. Adds a silky quality to any dish. Sold whole (2-3 lbs ea).

WHOLE:
301370

LA QUERCIA ARTISAN CURED MEATS

AVAILABLE THROUGH ITAL FOODS INC 2012



PROSCIUTTO AMERICANO

Prosciutto Americano was our first creation and remains our most popular. The meat has a sweet, clean flavor and a floral minerality. Available pre-sliced and crumbled for cooking.

**3 OZ PRE-SLICED
301440**



SPECK (SMOKED PROSCIUTTO)

Fully aged prosciutto, cold smoked over apple wood to add the evocative aroma of the open fire to the deep sweetness of the meat. Available pre-sliced.

**3 OZ PRE-SLICED
301450**



PANCETTA AMERICANA

Pork belly lightly seasoned with rosemary, peppercorns and bay then rolled for curing. Fully aged and skinless. Rich and delicate. Available pre-sliced and diced for cooking.

**3 OZ PRE-SLICED
301430**



LOMO AMERICANA

Lomo Americano is rich, meaty, subtle, lightly smoky, and wine friendly. It is produced with pigs of these mixed breeds: Tamworth or Berkshire crossed on Lancaster / Duroc / Berkshire cross that are antibiotic free, vegetarian fed and family farmed in Iowa and Missouri. Lomo Americano comes from a boneless loin that is seasoned with sea salt, Pimenton de la Vera and cocoa powder.

**3 OZ PRE-SLICED
301455**





Salumeria Biellese

MAKING SAUSAGES AND SALAMIS SINCE 1925

Salumeria Biellese, of New York, features Old World style Italian products, with an emphasis on superior quality. They have been making sausages and salamis since 1925.

Generations have passed, but their philosophy remains the same:

Always use the highest quality ingredients, without artificial colors or flavors.

CULATELLO - DRY CURED HAM

INGREDIENTS: Pork, Salt, Spices

ITEM #301110

1 X 6 LB



The most prized pork product in Italy is not prosciutto, it is Culatello.

Due to the extremely long and precise aging process, the Culatello reigns over all. The fillet of the Pig's thigh is cured for over a year and finishes looking like an oversized egg. Inspired from the Culatellos of Emilia Romagna.



GUANCIALE - CURED PORK JOWL

INGREDIENTS: Ossabaw Hog Pork Jowls, Salt, Pepper, Wine, Dextrose, Brown Sugar

ITEM #301130 1 X 5 LB



Cured Berkshire pork jowl seasoned with classic Italian herbs and spices. Guanciale, although cured the same way as pancetta, has a wonderful earthy quality that is only found in this product. This specialty from Lazio is the main ingredient of the famed Spaghetti all'amatriciana.



MANGALITSA LARDO

ITEM #301140 1 X 2 LB



Mangalitsa Fatback is seasoned and cured. When the product is finished, it is silky white with a hint of pink running through the middle. It is a very delicate product and is usually served melted over toasted crostini with honey and shaved walnuts. Our Lardo is fashioned in the style of the Lardos from Arnad in Val d'Aosta and Colonnata in Tuscany.

SOPPRESSATTA PICCANTE

INGREDIENTS: Pork back fat, Salt, Pepper, Spices

ITEM #301145 1 X 3 LB

Coarsely ground Berkshire shoulders are mixed with some fat to give the desired marbling. After it is seasoned, cured, and dried, the result is a sweet tasting cured sausage that you would typically find in central Italy. For our piccante version of soppressata, we add some North African heat as well as Mediterranean spices. The finished product is a sweet soppressata which finishes with a warming of the back of the palate. There are many uses for soppressata including affettato misti, sandwiches, and even as a late night snack.



**Artisanal slow-cured salumi
proudly made in Virginia.**



Olli artisanal slow-cured salames are produced based on original 160 year old family recipes that were handed down to the 4th generation Italian Salumiere, Olli Colmignoli. Olli salame is made with pork from humanely raised heritage-breed pigs on family owned sustainable farms.



TRUFFLE SALAME

A sweet and understated earthy salame. The truffles truly enhance the flavor of the pork.

ITEM #301570 5 X 6 OZ



PEPPERONI

This tangy and flavorful salame can be featured on pizza, sandwiches or enjoyed simply sliced with some good bread and cheese.

ITEM #301580 5 X 6 OZ



SALAME CHORIZO

We use traditional *pimenton de la vera* to give our chorizo that classic taste.

ITEM #301600 5 X 6 OZ



SALAME CALABRESE

A spicy salame that gets its kick from cayenne pepper and paprika and depth from Sangiovese wine.

ITEM #301605 5 X 6 OZ



SALAME MOLISANA

Molisana is a robust salame flavored with whole black peppercorn and garlic – it's the quintessential Italian salame that you would find in Molise.

ITEM #301615 5 X 6 OZ



SALAME NAPOLI

Napoli Salame is smoked over applewood giving it a complex, hearty flavor traditional to the smoked salame from Naples.

ITEM #301620 5 X 6 OZ



SALAME NORCINO

Norcino salame is seasoned simply with just salt and white pepper, allowing the flavor of the premium pork to shine through. Norcia is considered to be the pork product capital of Italy and the butchers there are known to the best in the world.

ITEM #301625 5 X 6 OZ



SALAME TOSCANO

This salame is called "Toscano" because Florence fennel ("*finocchio*" in Italian) grows wild in the Tuscan hills and is closely associated with the regional cuisine. Fennel pollen conveys a slightly licorice-like aromatic intensity that has made it the pork enhancer of choice for generations.

ITEM #301630 5 X 6 OZ



SALAME WILD BOAR

Olli wild boar salame is smoked over applewood and has a unique flavor. The selected cuts used come from the lean shoulders and legs, giving it an almost purple color.

ITEM #301635 5 X 6 OZ



GUANCIALE

Olli Salumeria™ Guanciale is made from the jowl cut of Berkshire pork and is hand-trimmed and hand-rubbed with salt and spice. Its name is derived from *guancia* (Italian for 'cheek'). Guanciale is traditionally used in dishes like *pasta all'amatriciana* and *spaghetti alla carbonara*. It is a delicacy of central Italy, particularly Umbria and Lazio. Aged 2 months.

ITEM #301645 2 X 1 LB



LARDO

Olli Salumeria™ Lardo is made from the fat-cap of the loin and is hand-trimmed and hand-rubbed with salt and spice. Lardo may be served very thinly sliced as an antipasto. Berkshire Lardo imparts a fragrant, delicate flavor that is credited to the pasture-raised Berkshire pork we use and a spice blend that includes rosemary among other spices. Aged 2 months.

ITEM #301650 2 X 2 LB



PANCETTA

Olli Salumeria™ Pancetta is made in the classic (*tesa*) rustic, flat style, from the belly cut. It is hand-trimmed and hand-rubbed with salt and spice. Pancetta can be easily diced for rendering or adding directly to dishes for flavor and richness, or sliced thin for serving on its own. Aged 2 months.

ITEM #301655 2 X 6 LB



PROSCIUTTO

Olli Prosciutto is an air-cured ham made from the hind leg of the pig. This Prosciutto comes from the all natural, antibiotic free Duroc hams. The Duroc pigs are raised without growth promoters or animal by products.

ITEM #301660 1 X 14 LB



Imperial Chorizo is made by Pata Negra LLC, an American company based in Gloversville, NY, at the foot of the Adirondack Mountains.

We brought with us the ancient recipes, expertise and know how from the heart of old Spain to make the best cured meats in the US.

We are proud to introduce you to our best Spanish Chorizo. We slow cure our Chorizos for over 5 weeks, allowing all of the ingredients to season slowly, to produce Imperial: A taste of old Spain.

Here is how we differ from other styles of chorizo:

- Non-heat treated, preserves all the flavors from the meat and spices.
- Longer curing time; all the flavors slowly blend together for a unique taste.
- We only use Pimentón de la Vera, the best Spanish paprika (authentic pimentón from Spain) in the world.
- We only use the best pork for our chorizo, hind leg included.
- Even though Imperial is not heat-treated, the USDA qualifies our products as shelf stable.
- You might find our chorizos slightly uneven, we use the old Spanish artisan technique instead of mass production. Each one of our products has its own personality.

MILD CHORIZO

The finest pork meat is used in the preparation of this chorizo. This selection is undoubtedly what makes our product the highest nutritional value and unique flavor.



ITEM #303200 12/6 oz CHUB

ITEM #303220 16/3 oz PRE-SLICED

ITEM #303240 8/1 LB DICED

HOT CHORIZO

If you like a more intense flavor chorizo, taste our spicy Imperial Chorizo. You will be amazed by its flavor.



ITEM #303210 12/6 oz CHUB

ITEM #303230 16/3 oz PRE-SLICED

ITEM #303250 8/1 LB DICED

VENDOR WEBSITES

WWW.LEVONI.IT

WWW.ROVAGNATI.IT

WWW.MARTELLISALUMI.IT

WWW.RECLA.IT

WWW.MONTENEVADO.COM

WWW.PALACIOSCHORIZO.COM

WWW.COLUMBUSSALAME.COM

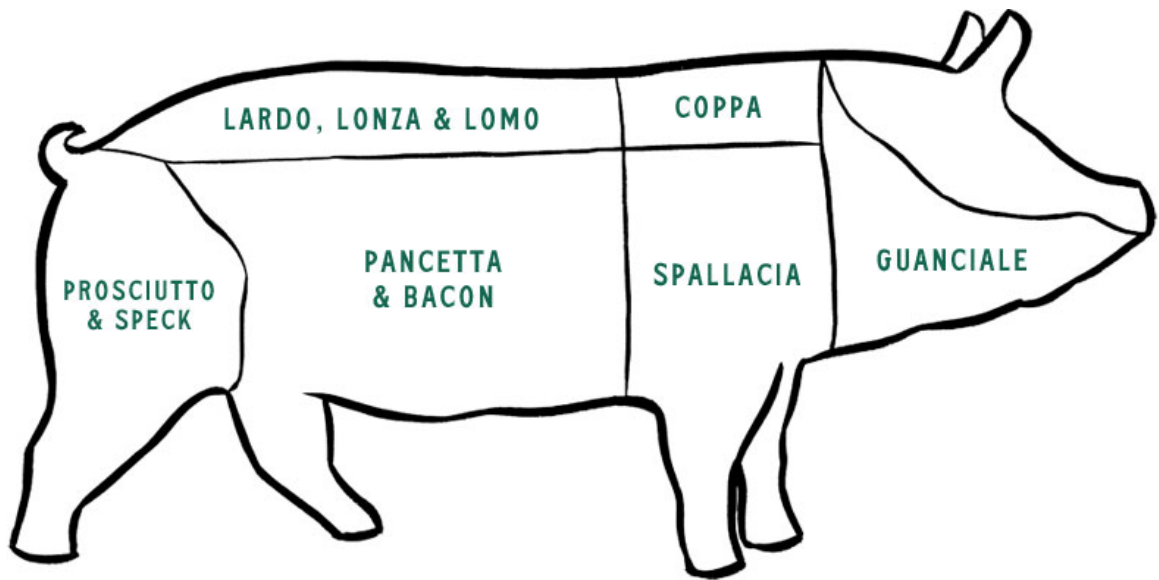
WWW.FIORUCCIFOODS.COM

WWW.FRAMANI.COM

WWW.LAQUERCIA.US

WWW.SALUMERIABIELLESE.COM

WWW.OLLISALUMERIA.COM



LARDO, LONZA & LOMO

COPPA

PROSCIUTTO
& SPECK

PANCETTA
& BACON

SPALLACIA

GUANCIALE