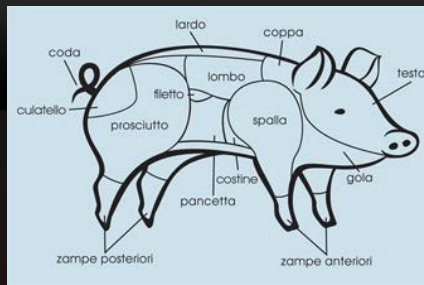


2016 ITALFOODS SALUMI GUIDE



ITALY



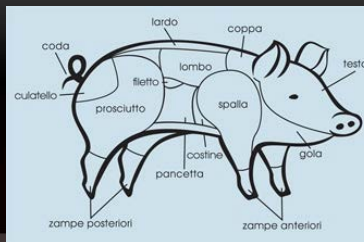


The history of the Levoni company began in 1911, when Ezechiello Levoni moved into his first artisan production space on the outskirts of Milan. There he started to produce his own salamis, putting into practice the mysteries of the pork butcher's art he had learnt while working with Milanese masters 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 #302305 8 X 500 GR



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 #302855 2 X 2.5 KG



SAN DANIELE PROSCIUTTO

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.



ITEM #302750 1 X 16 LB – aged 16 months



PARMA PROSCIUTTO – 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





Io li ho fatti, Io li ho firmati.



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



Io li ho fatti, Io li ho firmati.

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





Io li ho fatti, Io li ho firmati.



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.

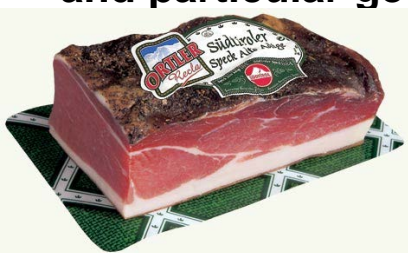
Recla Speck is a dry-cured ham, lightly smoked, seasoned with a blend of natural herbs and spices, salted and then aged for at least 22 to 24 weeks. Recla hams age in fresh mountain air at controlled temperature and humidity. Recla Speck is delicately cold-smoked. The cold smoke is issued from natural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

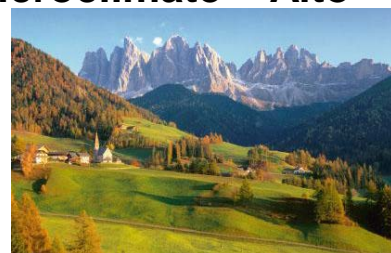
Recla Speck's tasty crust is made of Mediterranean herbs, spices and sea salt.

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.



#301052 4 x 3 lb

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



IMPORTED FROM URUGUAY

SPAIN



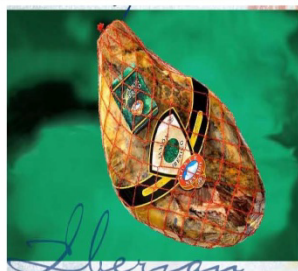


MONTE NEVADO

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
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.



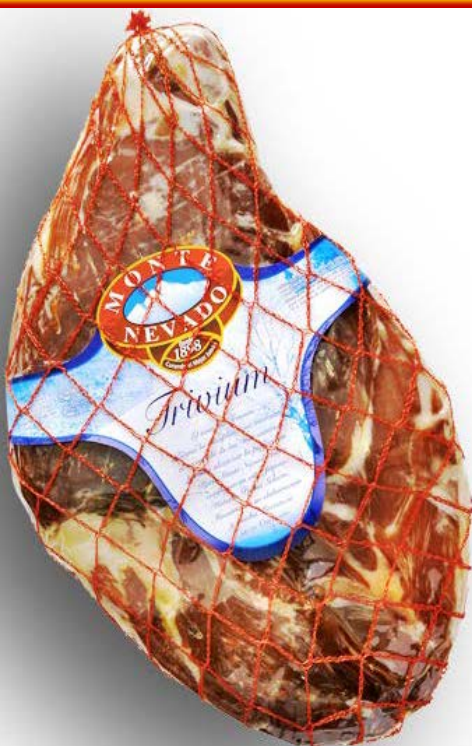
Legado de Lidos Serrano Ham has a mild taste and pleasing aroma. This is due to the selection of quality raw materials at the source, low salt content, and the country air where the hams are cured in the mountains of La Rioja, in northern Spain. You can serve it sliced paper-thin with cheese and olives, 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
302511	IBERICO HAM - LEG (BONELESS, SKINLESS, TRIMMED)	2/5 LB



**PALACIOS****PALACIOS****PALACIOS****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



U.S.A



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.

FRA'MANI HANDCRAFTED SALUMI

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 are raised on vegetarian feeds, never meat by-products.
- There are no added nitrites or MSG in any of FRA'MANI salumi
- FRA'MANI salumi are gluten-free and contain no milk products.



Ital
Item #
301480

CLASSIC MORTADELLA

Select cuts of leg, shoulder, belly, and head are very finely ground, mildly seasoned, and slow-roasted. Made without pistachios, as is traditionally found in the birthplace of mortadella - Bologna, Italy.

2/6 LB



Ital
Item #
301490

SALAME ROSA

A *salame cotto* (cooked salame) made using coarsely ground pork shoulder, studded with pistachio nuts, and slow-roasted with a hint of smoke. Ideal for sandwiches; pairs especially well with mustards and pickled vegetables.

2/6 LB



Ital
Item #
303160

SWEET APPLE HAM

A whole muscle ham using the inside, outside and eye of round from the pork leg. Appealing light pink complexion, infused with the flavors of apple juice and brown sugar. A slow roasting cycle results in a very moist, delicate texture.

2/4 LB

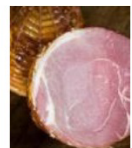


Ital
Item #
303140

ROSEMARY HAM

A whole muscle ham using the inside, outside and eye of round from the pork leg. Appealing light pink complexion, seasoned with rosemary. No water added, pure ham. A slow roasting cycle results in a very moist, delicate texture.

2/5 LB



Ital
Item #
303130

SMOKED HAM

A single muscle ham made from the knuckle of the pork leg. Lean and dark in color with a distinctive flavor. Lightly smoked and very slow-roasted. Also available in retail size.

3/4 LB



Ital
Item #
301500

SPICY CAPICOLLO

Hand-trimmed boneless pork shoulder, seasoned with red pepper, garlic, vinegar, and fennel, and lightly smoked. Ideal for Italian-style sandwiches, and may be used as a pizza topping when sliced thinly.

2/3.75 LB



Ital
Item #
301060

PANCETTA

A traditional rolled pancetta, hand-trimmed and hand-salted. Characterized by a balanced proportion of lean and fat and the mingled aromas of bay leaf, clove, garlic, and black pepper.

3/4 LB

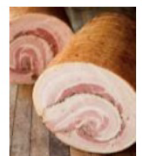


Ital
Item #
301062

PANCETTA ROLLED - RETAIL

A traditional rolled pancetta, hand-trimmed and hand-salted. Characterized by a balanced proportion of lean and fat and the mingled aromas of bay leaf, clove, garlic, and black pepper.

8/1 LB

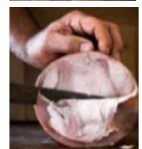


Ital
Item #
301065

SMOKED PANCETTA

Seasoned and slow-smoked pork belly, hand-trimmed and hand-salted. Seasoned with garlic, clove, bay leaf, and black pepper, and smoked over hickory wood.

3/3 LB



Ital
Item #
304030

TURKEY GALANTINE

A unique delicatessen turkey that combines light and savory dark meat. Turkeys sourced exclusively from Diestel Family Ranch in Sonora, CA. Slowly roasted to retain juiciness, and seasoned only with salt and pepper.

2/6 LB



Ital
Item #
301824

SALAMETTO

A small dry salame seasoned with sea salt, black pepper, red wine, and garlic. Ideal for slicing by hand - slice 1/8" thick pieces. Aged 30 to 35 days.

10/10 OZ



Ital
Item #
301828

SALAMETTO PICCANTE

A small dry salame similar to a Spanish dry chorizo. Brick-red in color and seasoned with *pimenton de la Vera*, cumin, garlic, and red wine. Aged 30 to 35 days.

10/9 OZ



Ital
Item #
301816

SALAME PIEMONTESE

A small dry salame inspired by a flavor profile found in the Piedmont region of Northern Italy. This unique salame is characterized by the warm, aromatic spices of cardamom, ginger, and clove. Aged 30 to 35 days.

10/11 OZ



Ital
Item #
301806

SALAME CALABRESE

A small, spicy dry salame inspired by the region of Calabria in Southern Italy. Our version combines Italian wild fennel seed, sweet and hot Calabrian *pepperoncini*, and chili flakes. Aged 30 to 35 days.

10/11 OZ



Ital
Item #
301837

SALAME NOSTRANO

"Nostrano," meaning "our own," this is our version of a classic northern Italian salame. It is mild with relatively less salt. Seasoned with sea salt, black pepper, garlic and white wine. Pairs well with figs and melons. Aged 60 to 70 days.

4/2 LB



Ital
Item #
301835

SALAME GENTILE

Encased in the distinctive *budello gentile*, which gives this salame a pronounced pork aroma. Seasoned with sea salt, black pepper, garlic and white wine. Customarily sliced on a pronounced bias in 1/8" to 1/4" thick pieces. Aged 40 days.

4/2 LB



Ital
Item #
301840

SALAME TOSCANO

Made with red wine, black pepper, garlic, and sea salt. Pairs well with unsalted breads, in the Tuscan tradition. Using the leg of pork results in a leaner texture and a deep burgundy color. Aged 80 to 90 days.
2/6 LB



Ital
Item #
301850

SOPPRESSATA

Handcrafted in the tradition of the *sopressa vicentina* found in Vicenza, Italy. Coarsely ground and seasoned with clove, sea salt, pepper and white wine. Best when sliced thin for a supple texture. Aged 80 to 90 days.
2/4 LB



Ital
Item #
304135

ANDOUILLE SAUSAGE

12/12 OZ

Coarse-ground links seasoned with a traditional blend of aromatic spices. Delicious in bean soups, rice dishes, or gumbo. Our fully-cooked sausage links are made using prime shoulder cuts of fresh pork that are coarse-ground, seasoned and stuffed into natural casings. They are gluten-free and contain no milk products or MSG. Ideal for grilling, pan frying, or baking.

Ital
Item #
304140

SALT & PEPPER SAUSAGE

12/12 OZ

Coarse-ground links seasoned simply with sea salt and pepper and lightly smoked. Our fully-cooked sausage links are made using prime shoulder cuts of fresh pork that are coarse-ground, seasoned and stuffed into natural casings. They are gluten-free and contain no milk products or MSG. Ideal for grilling, pan frying, or baking



Ital
Item #
304160

CLASSIC ITALIAN SAUSAGE

Coarse-ground pork sausage links in a natural hog casing. Seasoned simply with fennel and garlic. Fully cooked and lightly smoked.
12/12 OZ



Ital
Item #
304170

SPICY ITALIAN SAUSAGE

Calabrian-style pork sausage links in a natural hog casing. Seasoned with fennel and our own mixture of hot and sweet *peperoncini* (dried chili peppers). Fully cooked and lightly smoked.
12/12 OZ



Ital
Item #
304150

MATTINATA BREAKFAST SAUSAGE

Traditional pork sausage in a natural casing, seasoned with sage. Ideal for breakfast or in holiday stuffing. Fully cooked and lightly smoked.
12/10 OZ



Ital
Item #
304180

CHORIZO PORK SAUSAGE

12/12 OZ

Coarse-ground links seasoned with a traditional blend of aromatic spices. Delicious in bean soups, rice dishes, or gumbo. Our fully-cooked sausage links are made using prime shoulder cuts of fresh pork that are coarse-ground, seasoned and stuffed into natural casings. They are gluten-free and contain no milk products or MSG. Ideal for grilling, pan frying, or baking.



Ital
Item #
304190

SAVORY HERB PORK SAUSAGE

Coarse-ground links in a natural casing, made with rosemary, sage, basil, parsley, thyme, tarragon, and spinach. Fully cooked and lightly smoked.
12/10 OZ



Ital
Item #
304155

BULK BREAKFAST SAUSAGE

Bulk pack of 1-ounce pork sausage links in a natural casing, seasoned with sage. Fully cooked and lightly smoked, ships frozen.
4/3 LB



Ital
Item #
252080

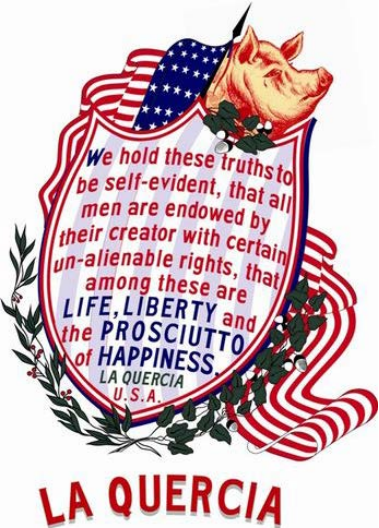
ORGANIC POLENTA

Organic whole grist cornmeal, cooked gently with organic cream for a "sweet mill flavor." Vegetarian and gluten-free. Certified organic by Oregon Tilth and USDA Organic. Fully cooked. ships frozen.
2/6 LB



P.G. Molinari is a name that has meant excellence in Italian salame and sausage for over 100 years. Founded in 1896, Molinari & Sons has carried on the traditional Italian art of sausage-making in the cool climate of San Francisco. Through four generations, the Molinari family has provided Americans with the finest in salames and Italian sausages of all types. As a family-owned business, P.G. Molinari and Sons continues the tradition of quality products and service.

ITEM #	DESCRIPTION	PACK
303251	ITALIAN DRY SALAME - WRAPPED	27/.75 LB
303252	ITALIAN DRY SALAME - WRAPPED	5/3 LB
303253	HOT COPPA DRY	14/2 LB
303254	MILD COPPA DRY	14/2 LB
303255	PEPPERONI 10" - NARROW	24/.5 LB
303256	PEPPERONI SLICING	10/3 LB
303258	PANCETTA - ROLLED	5/5 LB
303259	CALABRESE SALAME	6/2 LB
303260	SOPRESSATA	7/4 LB
303261	TOSCANO SALAME	5/5 LB
303262	FINOCCHIONA	7/4 LB
303264	FINOCCHIONA PICOLOCCINI	10/1 LB
303265	PEPPERONI PICOLOCCINI	10/1 LB
303266	SALAMETTI SECCHI CACCIATORE	4/5 LB



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



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



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



LA QUERCIA

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.

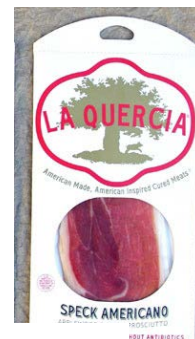
**3 OZ PRE-SLICED
301440**



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.





Salumeria Biellese

MAKING SAUSAGES AND SALAMIS SINCE 1925



Violino di Capra (Lamb Prosciutto)

Center cut lamb top round seasoned with rosemary and wine. It is cured and let to rest until it is ready to be sliced. The name comes from the fact that this product should be sliced thinner than paper by the string of a violin.

ITEM #301105 1/1.5 LB

Salame Con Porcini

Coarsely ground Berkshire shoulder, trimmed off the shoulder, mixed with Barbera wine and Porcini mushrooms after its seasoned, cured, and dried.

ITEM #301148 1/1 LB



Salami Felino

This salami originates in Felino, Italy in the central Emilia-Romagna region. Coarsely ground pork is salted and seasoned with spices whose recipe dates back to the Middle Ages.

ITEM #301150 1/2-3 LB



SALUMERIA BIELLESE

THE HOME OF ARTISAN MEATS SINCE 1925



**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 5/6 OZ



PEPPERONI

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

**#301575 3/5 LB #301580 5/6 OZ PRE-SLICED #301670 20/4 OZ
SALAMINI #301695**



SALAME CHORIZO

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

ITEM #301600 5/6 OZ



SALAME CALABRESE

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

#301603 3/5 LB #301605 5/6 OZ PRESCLICED #301664 20/4 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 5/6 OZ



SALAME NAPOLI

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

#301618 3/5 LB #301620 5/6 OZ PRESLICED #301666 20/4 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 5/6 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.

#301632 3/5 LB #301630 5/6 OZ PRESLICED #301672 20/4 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 5/6 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

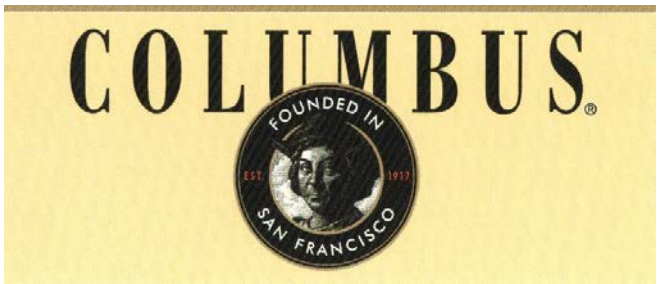
Olli Prosciutto is an air-cured ham made from the hind leg of the pig. This Prosciutto comes from the all natural, antibiotic free Duroc hams. The Duroc pigs are raised without growth promoters or animal by products.

ITEM #301660 1 X 14 LB



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
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
301790	PEPPERONI (SANDWICH STYLE)	1 X 3 LB
301796	SANDWICH PEPPERONI PRE-SLICED (BULK)	4 X 2.5 LB
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
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



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
301724	HOT SOPPRESSATA	2/2.5 LB
301732	FELINO	4/2.5 LB
301735	CRESPONE SALAME (NATURAL CASING)	12/14 OZ
301742	PEPPER SALAME - W/ CRACKED BLACK PEPPER, SEMI-CURED 2 MO	2/3 LB
301744	SALAME FINOCCHIONA - W/ FENNEL (NATURAL CASING)	1/8 LB

VENDOR WEBSITES

WWW.LEVONI.IT

WWW.ROVAGNATI.IT

WWW.MARTELLISALUMI.IT

WWW.RECLA.IT

WWW.MONTENEVADO.COM

WWW.PALACIOSCHORIZO.COM

WWW.MOLINARISALAME.COM

WWW.FIORUCCIFOODS.COM

WWW.FRAMANI.COM

WWW.LAQUERCIA.US

WWW.SALUMERIABIELLESE.COM

WWW.OLLISALUMERIA.COM

