



Salumi Chicago is the new standard of salumi in the US, made by hand. Salumi is the **ONLY** facility in the US that does not use sugar, dextrose honey or any sweeteners in their recipes. The very slow fermentation and aging technique results in a softer texture and complex flavor. The tender result is ideal for topping burgers, salads or pizzas. **Keto and Paleo friendly!**



FINOCCHIONA SALAMI UNCURED (SC001 / SC011)

Available as **9 x 5.5 oz. or 5lb.**

This salami is comprised of Heritage Pork, Trapani Sicilian Sea Salt, freshly toasted and ground fennel pollen, fennel seeds, Telicherry Black Pepper and Cleto Chiarli Lambrusco Red Wine.



SPANISH CHORIZO SALAMI UNCURED (SC003 / SC013)

Available as **9 x 5.5 oz. or 5lb.**

This salami is comprised of Heritage Pork, Trapani Sicilian Sea Salt, a blend of Smoked Spanish Paprikas, Oregano, Telicherry Black Pepper and Cleto Chiarli Lambrusco Red Wine.



BAROLO SALAMI UNCURED (SC002 / SC012)

Available as **9 x 5.5 oz. or 5lb.**

This salami is comprised of Heritage breed free to roam Pork, Trapani Sicilian Sea Salt, Telicherry Black Pepper and Barolo Red Wine.



SOPRESSATA SALAMI UNCURED (SC004 / SC014)

Available as **9 x 5.5 oz. or 5lb.**

This salami is comprised of Heritage Pork, Trapani Sicilian Sea Salt, fresh and dried imported Calabrian Chili Peppers, Telicherry Black Pepper and Cleto Chiarli Lambrusco Red Wine.



NEW @ARTISAN

**CONTACT YOUR
SALES REPRESENTATIVE FOR
FURTHER DETAILS!**

708.447.5500