



Formerly known as Nduja!

#### ABOUT TEMPESTA

Our pork products are made with 100% Berkshire Pork, raised on family farms in the Midwest. They are never given anti-biotics, no growth promotants or hormones, and always vegetarian-fed.

**Our Story:** We are forever committed to fresh, natural ingredients. All of our animals are raised humanely, on family farms, and absent of artificial growth hormones & antibiotics.

**Sourced:** All of our meats are made w/ heritage breed animals that are raised humanely without the use of antibiotics.

**Animals:** Our animals are fed a vegetarian diet, and never any by-products. They live better and healthier.

**Plain ol' Salt:** Our products contain no synthetically produced nitrates or nitrites only those which are naturally occurring in sea salt.

**Flavor:** By continuing our family traditions and doing things "the old fashioned way", we take time to build flavor and love into each bite.

**Heritage:** The Fiasche family been making Salumi for the better part of 75 years, they know a thing or two.

**Artisan:** Salumi making is a custom craft that combines knowledge, science, patience, and most importantly love.

# TEMPESTA ARTISAN SALUMI



#### PK8045— Nduja Spreadable Sausage, 1 lb.

The most famous and versatile calabrian style salami that is packed with pork, chili peppers and sea salt. and makes for an incredibly versatile product. Serving suggestions include: On bread or toast, served with fresh cheese (ricotta or Burrata) and excellent served on grilled, roasted or seared meat or fish. Nduja is great in pasta sauce, with fried or scrambled eggs, or delicious as a vinaigrette.



#### PK8028

##### Bresaola, Wagyu Beef, 2 lb.

Bresaola is a dry cured and aged beef made with an amazing Midwest raised

American Wagyu beef eye of round. It's rubbed with sea salt, black pepper, juniper, fennel pollen and fresh herbs. Aged for a



#### PK8054

##### Sopressata, Black Pepper Salami, 5.5 oz.

Seasoned with black pepper with an amazing Berkshire flavor shining through.



#### PK8060- Porchetta, 8 lb.

This raw, ready to cook Porchetta comes seasoned, rolled, tied and scored for easy cooking right out of the pack. The Porchetta is seasoned with sea salt, fresh rosemary, garlic, sweet Calabrian peppers and other complementing spices used traditionally with an "Arista" style roast. The Porchetta is made with heritage pigs raised on family farms without antibiotics or hormones ever and are always vegetarian fed.



#### PK8037—Finocchiona Fennel Pollen Salami, 5.5 oz.

Tuscan style salami made with fennel pollen, seeds, chianti & black pepper.



#### PK8052- Salume Di Manzo Wagyu Beef, 4 oz.

100% Wagyu Beef seasoned with fresh thyme, black peppercorns and cabernet.

## IMPORTED SPECIALTIES



#### PK5810— Don Juan Iberico Chorizo, 1.25 lb. (Spain)

Handcrafted chorizo from the black Iberian breed of pigs. The Iberico pig is superior and are reared free range, feeding on natural pasture and forage. Unlike other chorizos made from white pigs, the purity of the Iberico creates a deep red color in the meat and a complex full bodied flavor. It is aged for a minimum of 60 days and seasoned with paprika and spices. It offers unrivaled flavor, texture and quality.



#### PK5820— Piacenti Porchetta with Herbs, 4.4 lb. (Italy)

This roasted Porchetta is brined with Tuscan Mediterranean spices that are the secret of its exclusive scent. Slowly roasted for over 10 hours, Piacenti Porchetta is made with pork loins wrapped in pork belly as wild fennels seeds are added, then glazed with Tuscan spices before roasting.



#### PK5800— San Daniele 20 Month Aged Boneless Prosciutto, 10 lb. (Italy)

The prosciuttos bearing the Parma mark are matured in the Levoni plant in Lesignano de' Bagni, and comply with the strict standards of the production regulation. Levoni selects the best ones to become part of the his premium line, which have a minimum maturation of 20 months.



#### PK5805— Snefter Speck Alto Adige 5 lb. (Italy)

As soon as you open a package, the flavors and aromas of the dolomites will be familiar: the blend of spices and herbs, the smoking and curing in the fresh air make Snefter Speck a unique product. They are perfect as a second course or starter.



# SALUME BEDDU

**Local Heritage**  
**Berkshire Hormone-Free Pork**  
**- Hand Crafted Meats, No**  
**Fillers and Gluten Free**

Salume Beddu is a small artisan company dedicated to crafting Italian and European style cured meats, fresh sausages and regional Italian specialty foods.

They pride themselves on using only the highest quality heritage Midwestern pork and the freshest spices they can procure. Each salami is crafted with care and slow cured to produce traditional tastes with a new world twist.



## About Charlito's

Makers of hand crafted charcuterie. Charlito's Cocina pride themselves on using clean, sustainably produced raw materials from purveyors that take their work as seriously as they take theirs. The meat is all heritage breed and raised without the use of antibiotics and growth hormones. The salt is hand raked, solar evaporated sea salt that is rich in minerals and mellow in flavor- that means just sea water, sun and a rake to rake it together and get it sent out. Trust us, the raw materials and their technique will do the talking. They keep their ingredient list short and their attention to detail high.



### PK1400

#### Calabrese, 6 oz.

A Calabrian style salami that is spicy and bold flavored

with dried chilies, smoked paprika, coriander, wine and garlic.



### PK1405

#### Chorizo, 6 oz.

A Spanish style, dry-cured salami flavored with

smoked paprika and New Mexican chili.



### PK1412

#### Piccante, 6 oz.

Small spicy salami flavored with toasted anise, chili

de arbol, garlic and red wine.

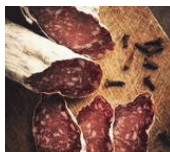


### PK1415

#### Sopressata Siciliano, 2.5 lb.

A large rustic salame slow aged

no less than 90 days with red chile, garlic, toasted fennel and red wine.



### PK1420

#### Veneto, 6 oz.

A lean, Venetian style salami made

w/ Eastern spices including cinnamon, cardamom, ginger & black pepper.



### PK1435

#### Finocchiona, 6 oz.

A large rustic salame slow aged no less than 90 days with red chile, garlic, toasted fennel and red wine.



### PK1414- Piccolo Fuoco, 8 oz.

"Little Fire!"- Made w/ pork, ghost chili, allspice, orange peel, garlic and red wine.

# CHARLITO'S COCINA



### PK1320- Mild Chorizo, 5 oz.

Charlito's version of an old time Spanish classic is made with heritage breed pasture raised pork and is seasoned

with a beautiful sea salt, mild paprika and garlic.

Subtle and earthy, this Chorizo is just powerful enough without overpowering your taste buds. Have it with greens, a fresh baguette or simply, but no less eloquently on its own.

**Suggestions:** Try with manchego, fig salami and a medium bodied red such as Beaujolais.



### PK1345- Campo Seco, Dry Cured Country Sausage, 5 oz.

Earthy and rustic, sophisticated, yet totally accessible, the "Campo Seco" is made from pasture raised, heritage breed pork and cured with a mineral rich, gentle, yet complex fleur de sel. Intended to demonstrate the power of simple, excellent ingredients, Campo Seco is versatile and long lasting, pairing deliciously with a wide variety of cheeses, fruits, and condiments. It is also a graceful complement to pasta, risotto, or scrambled eggs, to name a few.



### PK1310 - Dry Black Truffle Salami, 5 oz.

This deliciously sensual incarnation of cured goodness will surely arouse your senses. Made with

pasture raised, heritage breed pork and seasoned with black truffles and mineral rich sea salt, this is a striking example of how minimal ingredients can produce a world unto itself of complexity.

**Suggestions:** Try with a triple crème, medium bodies white such as Riesling or with sparkling wine such as Cava, Cremant or Prosecco.

## Call us at:

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