



PRODUCT	CODE	DESCRIPTION	SIZE	CASE
Nduja	ND001	Spicy, spreadable salami. The crown jewel of our Calabrian roots. Pork, peppers, and sea salt.	6 oz.	12 per case
Salsiccia Secca Piccante	ND002	A Calabrian staple. Bold flavors bring the medium spice of Calabrian peppers.	9 oz.	
Sopressata	ND022	Simply sopressata. Sea salt and Tellicherry black pepper lets the pork shine through.	5.5 oz.	
Sopressata Piccante	ND023	Spicy sopressata. Sea salt and Tellicherry black pepper paired with imported Calabrian peppers.	5.5 oz.	
Finocchiona	ND024	Tuscan fennel salami seasoned with fennel seeds, fennel pollen, and a healthy glug of chianti wine. 🏆 2016 Good Food Award & 2018 Sofi Gold Award	5.5 oz.	
Salame Di Manzo	ND026	100% Wagyu salami. Simple flavors of black pepper, thyme, and Cabernet wine highlight the premium-quality beef.	5 oz.	
Nostrano	ND028	A Tempesta originale. Imported pink peppercorns salami. Sweet pepper flavors, a kiss of wine, and a unique floral finish.	5.5 oz.	
Chorizo	ND038	A bold, spanish-style salami. A healthy dose of Spanish pimentón with hints of smoke, Rioja wine, and a bit of garlic.	5.5 oz.	
Tartufo	ND044	Truffles, truffles, truffles! Studded with minced black truffles and simply seasoned with black Tellicherry black pepper and truffle-infused salt.	5.5 oz.	
Snack Sticks (Mild)	ND110	A variation of our pepperoni recipe, our mild snack sticks are nod to cacciatorini, with a thin, edible casing. We offer two snack sticks per unit.	2.5 oz.	24 per case
Snack Sticks (Hot)	ND111	A spicier variation of our pepperoni recipe. A nod to our cacciatorini, with a thin, edible casing. We offer two snack sticks per unit.	2.5 oz.	





Nduja, ND008

PRODUCT	CODE	DESCRIPTION	SIZE	CASE
Tartufo	ND004	This is our truffle salami that is seasoned with black truffle salt, minced black truffles, and black Tellicherry pepper.	12 oz.	10 per case
Sopressata Piccante	ND006	Spicy sopressata. Sea salt and Tellicherry black pepper lets the pork shine through.	12 oz.	10 per case
Finochietta	ND007	Finocchiona's little brother. Tuscan fennel salami with fennel seeds, pollen, and a healthy glug of chianti wine. 🏆 2016 Good Food Award & 2018 Sofi Gold Award	12 oz.	10 per case
Nduja	ND008	Spicy, spreadable salami. The crown jewel of our Calabrian roots. Pork, peppers, and sea salt.	1 lb.	5 per case
Uncured Pepperoni	ND029	A new American classic. Bold flavors from cayenne pepper, fennel seed, and premium paprika. Upgrade your pizza game.	1 lb.	10 per case
Sobrasada	ND039	An authentic interpretation of the classic spreadable salami of Mallorca. We use the famed acorn fed pork of Spain and season with garlic, and smoked pimentón.	12 oz.	10 per case





Chorizo, ND037

PRODUCT	CODE	DESCRIPTION	SIZE	CASE
Salame Di Manzo	ND003	100% Wagyu salami. Simple flavors of black pepper, thyme, and Cabernet wine highlight the premium-quality beef.	~4 lbs.	2 per case
Nduja in Orba	ND009	Our staple 'Nduja recipe stuffed into a traditional "Orba" casing, and aged for a minimum of 4 months before packaging.	~3-9 lbs.	1 per case
Finocchiona	ND012	Tuscan fennel salami seasoned with fennel seeds, fennel pollen, and a healthy glug of chianti wine. 🏆 2016 Good Food Award & 2018 Sofi Gold Award	~5 lbs.	2 per case
Sopressata	ND031	Simply sopressata. Sea salt and Tellicherry black pepper lets the pork shine through.	~5 lbs.	2 per case
Sopressata Piccante	ND032	Spicy sopressata. Sea salt and Tellicherry black pepper paired with imported Calabrian peppers.	~5 lbs.	2 per case
Chorizo	ND037	A bold, spanish-style salami. A healthy dose of Spanish pimentón with hints of smoke, Rioja wine, and a bit of garlic.	~5 lbs.	2 per case
Tartufo	ND040	Truffles, truffles, truffles! Studded with minced black truffles and simply seasoned with black Tellicherry black pepper and truffle-infused salt.	~5 lbs.	2 per case
Nostrano	ND049	A Tempesta originale. Imported pink peppercorns salami. Sweet pepper flavors, a kiss of wine, and a unique floral finish.	~5 lbs.	2 per case





Pancetta Tesa, ND034

PRODUCT	CODE	DESCRIPTION	SIZE	CASE
Uncured Bresaola	ND013	Air-dried 100% Wagyu beef. Rubbed with sea salt, black pepper, juniper, fennel pollen and fresh herbs. 🏆 2019 Sofi Bronze Award	1.5-2.5 lbs.	2 per case
Coppa	ND014	Sweet, dry-aged pork collar. Flavored with black pepper, juniper berries and fresh herbs.	1.5-2.5 lbs.	3 per case
Coppa Piccante	ND015	Spicy, dry-aged pork collar. Flavored with black pepper, juniper berries, dried chillies and fresh herbs.	1.5-2.5 lbs.	3 per case
Guanciale	ND016	Air-dried pork jowl. Rubbed with sea salt, black pepper, garlic and fresh herbs.	~1-2 lbs.	4 per case
Iberico Lardo	ND020	Dry-cured back fat from the famed Iberico de Bellota pigs of Spain. Seasoned with sea salt, black pepper, juniper berry and fresh herbs.	~1-2 lbs.	3 per case
Speck	ND033	Smoked Mountain Ham prepared Alto Adige-style. Seasoned with black pepper, garlic, rosemary, bay and thyme. 🏆 2017 Best Whole Muscle, Charcuterie Masters	3 lbs.	2 per case
Pancetta Tesa	ND034	Air-dried pork belly. Rubbed with fresh herbs, juniper berry, Tellicherry black pepper, fennel pollen and Calabrian pepper.	1.5 lbs.	3 per case
Maple Bacon	ND088	Bacon! Cured with maple sugar, for a subtle sweetness, and smoked with maple wood, for that kitchen-filling fragrance even a vegan will love.	8 lbs.	N/A
Culatello	ND120	The King of salumi. Made from the center cut of the leg and cured for 12 months with only salt, pepper and Chianti wine. 🏆 2019 Sofi Gold Award	2.5-3 lbs.	1 per case
Country Ham	ND230	Slow-aged for 2 years. Newman Farm Heritage Berkshire hog's leg cured simply and smoked over hickory wood. A Southern regional American tradition.	10 lbs.	1 per case





Mortadella Pistacchio, ND131

PRODUCT	CODE	DESCRIPTION	SIZE	CASE
Hot Capicola	ND064	Made from the same cut as “Coppa”, capicola is first brined in a flavorful, aromatic liquid for a few days, dry-rubbed with hot Calabrian Peppers, and then encased in netting for cooking. The Capicola is slow-roasted to keep it supple and juicy.	3-4 lbs.	2 per case
Angus Corned Beef (Prime)	ND082	Certified Angus (Prime) Beef Round, brined, traditionally seasoned and cooked until tender.	15 lbs.	1 per case
Wagyu Pastrami	ND085	Wagyu Beef, seasoned in a flavorful brine for a few days before getting rubbed in molasses and spices. Slow-smoked and cooked in sessions with maple wood.	5-7 lbs.	2 per case
Maple Bacon	ND087	Pork belly cured with 100% pure maple sugar and then we slow smoke it over maple wood.	4.5 lbs.	2 (Slab)
	ND088		5 lbs.	2 (Sliced)
Mortadella (Peppercorn)	ND130	Our Berkshire rendition of the classic from Emilia Romagna. Laced with whole black peppercorns and cubes of back fat.	~8.25 lbs.	2 per case
Mortadella (Pistacchio)	ND131	Our Berkshire rendition of the classic from Emilia Romagna. Studded with whole black peppercorns, cubes of back fat and Pariani DOP Sicilian Pistachios.	~8.25 lbs	2 per case
Porchetta (Deli-style, Ready to Eat)	ND140	Seasoned with sea salt, rosemary, garlic, and finished with a touch of smoke. It is made with complementing flavors of an “Arista” style Porchetta, but prepared for the delicatessen.	~10 lbs.	1 per case
Calabrian Pate	ND260	A uniquely delicious Tempesta original, made from a blend of pork and chicken, with Medjool dates and Calabrian chillies.	~3-4 lbs.	3 per case
Pâté di Casa	ND261	An elegantly smooth chicken pâté, made unctuous with the addition of chicken skin.	6 oz.	12 per case
Black Truffle Pâté	ND262	A silky-smooth, decadent chicken liver pâté made with Tuscan black truffles.	6 oz.	
Brandy & Sage Pâté	ND263	Our house chicken liver pâté, seasoned with a savory blend of sage and brandy.	6 oz.	





Raw Porchetta (Ready to Roast), ND210

PRODUCT	CODE	DESCRIPTION	SIZE	CASE
Italian Sausage (Mild)	ND018L	Sweet Italian sausage classically seasoned with fennel, black pepper, wine.	10 lbs.	1 (Linked)
	ND018		10 lbs.	1 (Bulk)
Italian Sausage (Hot)	ND019	Our version of spicy Italian sausage is classically seasoned with fennel, black pepper, wine. The addition of imported Calabrian pepper adds an intense, yet balanced heat.	10 lbs.	1 (Linked)
Morcilla	ND051	A 100% pork morcilla made with pork blood, pork fat, LOADS of fresh sweet onions, and a perfect array of complementary spices including sweet smoked pimenton and garlic.	5 lbs.	2 (Cont. Coil)
Longaniza	ND053	We use traditional seasonings in this classic Spanish alternative to Chorizo. Available in bulk or cased in the typical continuous spiral.	5 lbs.	2 (Cont. Coil)
	ND053B		5 lbs.	2 (Bulk)
Porchetta (Ready to Roast)	ND210	Seasoned, rolled, tied, and scored for easy cooking right out of the package our ready to roast porchetta is seasoned with sea salt, fresh rosemary, garlic, sweet Calabrian pepper and other complementing spices used traditionally with an "Arista" style roast.	8 lbs.	1 per case

