



NDUJA ARTISANS SALUMERIA

All of our meats are made with heritage breed pork that is raised humanely without the use of antibiotics. Our pigs are fed a vegetarian diet, and never any by-products. Our meats contain no synthetically produced nitrates or nitrites, and only those of that which are naturally occurring in sea salt and celery powder.

RETAIL SALAMI



Product	Code	Description	Pack Size	Amount
Nduja	NDO01	This is our signature product after which the company is named. It is a spicy, spreadable salami originating from Calabria. Pork, peppers, and sea salt... Delicious simplicity.	12/6 oz.	
Salsiccia Secca Piccante	NDO02	A Calabrian dry sausage seasoned with hot peppers.	12/9 oz.	
Soppressata	NDO22	A simple salami seasoned with black Tellicherry pepper.	12/5.5 oz	
Soppressata Piccante	NDO23	Our staple Calabrian style spicy salami seasoned with imported Calabrian peppers.	12/5.5 oz	
Finocchiona	NDO24	Tuscan fennel salami seasoned with fennel seeds, fennel pollen, and Chianti wine.	12/5.5 oz	
Cacciatorini Piccante	NDO25	Spicy Hunter's sausage made with hot Calabrian pepper powder and dried regional Italian peppers from Abruzzo and Molise.	12/5.5 oz	12/Case
Salami di Manzo	NDO26	100% American Wagyu salami seasoned with black pepper, thyme, and Cabernet wine.	12/5 oz.	
Nostrano	NDO28	Meaning "our own", this is our own creation, and it a salami seasoned with imported Pink Peppercorns.	12/5.5 oz	
Cremosa Tartufata	NDO36	Spreadable black truffle salami! Seasoned with black truffle salt, minced black truffles, and sweet Calabrian peppers.	12/4.5 oz	
Chorizo	NDO38	Classic flavors of smoked Spanish pimenton, Rioja wine, and garlic.	12/5.5 oz	
Tartufo	NDO44	This is our truffle salami that is seasoned with black truffle salt, minced black truffles, and black Tellicherry pepper.	12/5.5 oz	



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FOODSERVICE & SPECIALTY



'NDUJA

This is our signature product after which the company is named. It is a spicy, spreadable salami originating from Calabria. Pork, peppers, and sea salt...
Delicious simplicity.
Sold by case of 5ea / 1#
NDO08



PEPPERONI

An American classic, and our perfect pizza style meat. It is a 100% dry aged product, this sets ours apart from the others.
Seasoned with cayenne peppers, fennel seeds, and imported paprika.
Sold by case of 10ea / 1#
NDO29



SOPPRESSATA PICCANTE IN CRESPONE

Our spicy soppressata recipe stuffed into a traditional "crespone" natural casing.
Sold 7/ cs / average 5#
NDO06



CREMOSA TARTUFATA

Spreadable black truffle salami!
Seasoned with black truffle salt, minced black truffles, and sweet Calabrian peppers.
Sold by case of 10/12 oz
NDO36



TARTUFO

This is our truffle salami that is seasoned with black truffle salt, minced black truffles, and black Tellicherry pepper.
Sold by case of 10ea / 12 oz
NDO04



FINOCHIETTA

Tuscan fennel salami seasoned with fennel seeds, fennel pollen, and Chianti wine.
- 2016 Good Food Award -
Sold by case of 10ea / 12 oz
NDO07



PUBLICAN TAVERN

Mild Peperone Sticks made in collaboration with One Off Hospitality.
Sold 24 ea/2.5 oz./case
ND115



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LARGE FORMAT SALAMI



FINOCCHIONA

Tuscan fennel salami seasoned with fennel seeds, fennel pollen, and Chianti wine.

- 2016 Good Food Award -
Sold 2/ cs / 3# average
NDO12



TARTUFO

This is our truffle salami that is seasoned with black truffle salt, minced black truffles, and black Tellicherry pepper.

Sold 2/ cs / 5# average
NDO40



SALAME DI MANZO

100% American Wagyu salami seasoned with black pepper, thyme, and Cabernet wine.

Sold 2/ cs / 4# average
NDO03



'NDUJA IN ORBA

Our staple 'Nduja recipe stuffed into a traditional "Orba" casing, and aged for a minimum of 4 months before packaging.

Sold by piece / 3-7# average
NDO09



CHORIZO

Classic flavors of smoked Spanish pimenton, Rioja wine, and garlic.

Sold 2/ cs / 5# average
NDO37



SOPPRESSATA DOLCE

A simple salami seasoned with black Tellicherry pepper.

Sold 2/ cs / 5# average
NDO31



SOPPRESSATA PICCANTE

Our staple Calabrian style spicy salami seasoned with imported Calabrian peppers.

Sold 2/ cs / 5# average
NDO32

WHOLE MUSCLE



CULATELLO

Made in the traditional manner with only sea salt, black pepper, and red wine. Aged for minimum 1 year.
Sold by the piece
ND120



SPECK

Smoked Mountain Ham prepared as per the Alto Adige style with black pepper, garlic, rosemary, bay, thyme, and smoked in sessions as it dries.
Sold by case 2 / 3#
ND033



COPPA DOLCE

Cured pork collar that is seasoned with juniper berry, black pepper, and fennel pollen.
Sold by case 3ea / 2# average
ND014



COPPA PICCANTE

One of our best sellers! This is a pork collar spiced with hot Calabrian pepper, black Tellicherry pepper, and fennel pollen.
Sold by case 3ea / 2# average
ND015



WAGYU BRESAOLA

100% American Wagyu eye of round cured with fresh herbs, and spiced with juniper berry, black pepper, and fennel pollen.
Sold by case 2ea / 2# average
ND013



LARDO

This cured pork back fat is made very special with imported Iberico de Bellota from Spain. Cured with black Tellicherry pepper, juniper berry, fennel pollen, and fresh herbs.
Sold by case 3ea / 1.75# average
ND020



GUANCIALE

Pork jowl cured with fresh herbs, black Tellicherry pepper, garlic, fennel pollen, and a pinch of Calabrian pepper.
Sold by case 4ea / 1.25# average
ND016



PANCETTA TESA

Pork belly cured with fresh herbs, juniper berry, black Tellicherry pepper, fennel pollen, and Calabrian pepper.
Sold by case 3ea / 1.5# average
ND034

COOKED PRODUCTS



MORTADELLA

Our Berkshire rendition of the classic from Emilia Romagna.
Sold by case 1ea / 15# average
ND130



MORTADELLA PISTACCHIO

Our Berkshire rendition of the classic from Emilia Romagna but with added Pariani DOP Sicilian Pistachios.
Sold by case 1ea / 15# average
ND131



PORCHETTA COTTA

Our cooked, deli-style Porchetta that is seasoned with Sea Salt, Rosemary, Garlic, and finished with a touch of smoke.
ND140



TEMPESTA
Artisan Salumi

These three products we have launched under our new brand "TEMPESTA".