



# SALUMERIA BIELLESE

New York, NY

The Home of Artisan Meats Since 1925.

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## About Salumeria Biellese

The Biellese family has been in business since 1925 with a retail store in Manhattan and a production plant in Newark, N.J. Their ancestors came to the USA from the province of Biella in the Piedmont region of Italy – a place revered for its tradition of curing meat. Salumeria Biellese uses only the highest quality ingredients from local farms and their salumi features 100% Berkshire pork. With its beautiful marbling and intense meatiness, the Berkshire breed is the perfect match for the Biellese family's heirloom spice blends. When it comes to production, Salumeria Biellese is a purist and their method is simple: salt, rest, dry and wait.

## Featured Items



SPMEAT11A



SPMEAT11N



SPMEAT11H



SPMEAT11I

SPMEAT11A	Rosetta de Lyon	3.5 LB
SPMEAT11C	Mortadella	6.5 LB
SPMEAT11E	Cacciatorini Al Diavolo	6 LB
SPMEAT11H	Capicola	4.5 LB
SPMEAT11I	Prosciutto Cotto	8 LB
SPMEAT11L	Pepperoni	5.75 LB
SPMEAT11M	Pancetta Pepato	6.5 LB
SPMEAT11N	Sweet Coppa	3.25 LB
SPMEAT11O	Lardo Mangalitsa	2 LB
SPMEAT11U	Hot Coppa	2 LB
SPMEAT11X	Wild Boar Cacciatorini	5 LB
SPSAU1A	Fresh Merguez Sausage	5 LB
SPSAU4AA	Fresh Chorizo Sausage	5 Lb
SPSAU9C	Guanciale	5 LB

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