TEMPESTA™
Artisan Salumi

SALUMI PRODUCT CATALOG

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TEMPESTA™
Artisan Salumi

PRE-SLICED SALAMI

PRODUCT		CODE	DESCRIPTION	SIZE	CASE
	**Chorizo**	ND038SL	A bold, spanish-style salami. A healthy dose of Spanish pimentón with hints of smoke, Rioja wine, and a bit of garlic. Conveniently pre-sliced for beautiful boards or on-the-go snacking.	3 oz.	12 per case
	**Finocchiona**	ND024SL	Tuscan fennel salami seasoned with fennel seeds, fennel pollen, and a healthy glug of chianti wine. Conveniently pre-sliced for beautiful boards or on-the-go snacking.	3 oz.	12 per case
	**Genoa**	ND060SL	Our Genoa Salami stands out with a bold blend of puréed fresh garlic infused in red wine, roasted garlic, and cracked black pepper. Slowly aged for full flavor, it delivers a rich balance of garlic and red wine in every slice. Conveniently pre-sliced for beautiful boards or on-the-go snacking.	3 oz.	12 per case
	**Nostrano**	ND028SL	A Tempesta originale. Imported pink peppercorns salami. Sweet pepper flavors, a kiss of wine, and a unique floral finish. Conveniently pre-sliced for beautiful boards or on-the-go snacking.	3 oz.	12 per case
	**Sopressata**	ND022SL	Simply sopressata. Sea salt and Tellicherry black pepper lets the pork shine through. Conveniently pre-sliced for beautiful boards or on-the-go snacking.	3 oz.	12 per case
	**Sopressata Piccante**	ND023SL	Spicy Sopressata, made zesty with the inclusion of Calabrian chilies from our Nonno's garden. Conveniently pre-sliced for beautiful boards or on-the-go snacking.	3 oz.	12 per case
	**Tartufo**	ND044SL	Truffles, truffles, truffles! Studded with minced black truffles and simply seasoned with truffled sea salt. Conveniently pre-sliced for beautiful boards or on-the-go snacking.	3 oz.	12 per case

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RETAIL SALAMI: SHELF-STABLE

PRODUCT		CODE	DESCRIPTION	SIZE	CASE
	**Chorizo**	ND038	A bold, spanish-style salami. A healthy dose of Spanish pimentón with hints of smoke, Rioja wine, and a bit of garlic.	4.5 oz.	12 per case
	**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**	4.5 oz.	
	**Nduja**	ND001	Spicy, spreadable salami. The crown jewel of our Calabrian roots. Pork, peppers, and sea salt. **2023 Good Food Award Winner**	4.5 oz.	
	**Nostrano**	ND028	A Tempesta originale. Imported pink peppercorns salami. Sweet pepper flavors, a kiss of wine, and a unique floral finish.	4.5 oz.	
	**Salame Di Manzo**	ND026	100% Wagyu salami. Simple flavors of black pepper, thyme, and Cabernet wine highlight the premium-quality beef.	4 oz.	
	**Salsiccia Secca Piccante**	ND002	Palate filling mélange of proprietary spices, crafted in a traditional casing, expresses the essence of Fiasche family recipes.	4.5 oz.	
	**Spianata (Mild)**	ND650	Old school home style, traditional pressed, sopressata	Varies	15 per case
	Spianata (Hot)	ND651	Old school home style, traditional pressed, hot sopressata	Varies	
	**Sopressata**	ND022	Simply sopressata. Sea salt and Tellicherry black pepper lets the pork shine through.	4.5 oz.	12 per case
	**Sopressata Piccante**	ND023	Spicy Sopressata, made zesty with the inclusion of Calabrian chilies from our Nonno's garden.	4.5 oz.	
	**Tartufo**	ND044	Truffles, truffles, truffles! Studded with minced black truffles and simply seasoned with truffled sea salt.	4.5 oz.	

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RETAIL SALAMI: KEEP REFRIDGERATED

PRODUCT		CODE	DESCRIPTION	SIZE	CASE
	**Snack Sticks (Mild)**	ND115	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 oz.	24 per case
	**Snack Sticks (Hot)**	ND111	A spicy variation of our cacciatorini inspired snack stick. Satiating and great on the go!	2 oz.	
	**Mini Mortadella: Peppercorn** *(Keep Refridgerated)*	ND134	Our Berkshire rendition of the classic from Emilia Romagna. Studded with whole black peppercorns and cubes of back fat.	8 oz.	12 per case ***(Special Order)***
	**Mini Mortadella: Pistacchio** *(Keep Refridgerated)*	ND135	Our Berkshire rendition of the classic from Emilia Romagna. Studded with whole black peppercorns, cubes of back fat and Pariani DOP Sicilian Pistachios. **2022 Good Food Award**	8 oz.	
	**Pâté: Chicken Liver** *(Keep Refridgerated)*	ND261	An elegantly smooth chicken pâté, emulsified with chicken skin for a rich texture.	6 oz.	12 per case
	**Pâté: Black Truffle** *(Keep Refridgerated)*	ND262	A silky-smooth, decadent chicken liver pâté made with Tuscan black truffles.	6 oz.	
	**Pâté: Brandy & Sage** *(Keep Refridgerated)*	ND263	Our house chicken liver pâté, seasoned with a savory blend of sage and brandy.	6 oz.	
	**Smoked Pork Bratwurst** *(Keep Refridgerated)*	ND182	Our own proprietary spice blend and addition of whole milk for an incredible creaminess really sets our version apart from others. Once the sausages are stuffed they are slow smoked with 100% Maple hardwood.	1 lb.	10 per case
	**Wagyu Beef Hot Dogs** *(Keep Refridgerated)*	ND182	Premium, handcrafted hot dogs made with rich, flavorful Wagyu beef, expertly blended with natural spices, mustard, and salt for a juicy, well-balanced bite. Gluten-free, made from beef raised on a vegetarian diet with no antibiotics or added hormones.	1 lb.	16 per case

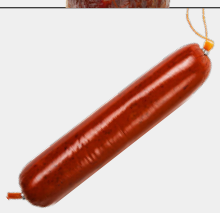
TEMPESTA™
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FOOD SERVICE & LARGE-FORMAT SALAMI

PRODUCT		CODE	DESCRIPTION	SIZE	CASE
	**Chorizo** *(Large Diameter)*	ND037	A bold, spanish-style salami. A healthy dose of Spanish pimentón with hints of smoke, Rioja wine, and a bit of garlic.	2.75 lbs.	4 per case
	***Cocktail Series:*** **Mezcal Margarita** *(Large Diameter)*	ND501	This bold, smoky salami blends aged mezcal, lime zest, and guajillo chilis for a savory twist on the classic Mexican cocktail.	2.5 lbs.	4 per case
	***Cocktail Series:*** **Old Fashioned** *(Large Diameter)*	ND503	A sophisticated salami blending premium pork with bourbon, Angostura bitters, and bright orange zest.	2.5 lbs.	4 per case
	***Cocktail Series:*** **Summer Spritz** *(Large Diameter)*	ND502	This salami captures the light, refreshing essence of an Aperol Spritz with premium pork infused with bitters, Prosecco notes, and vibrant orange zest.	2.5 lbs.	4 per case
	**Finocchiona** *(Large Diameter)*	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**	2.75 lbs.	4 per case
	**Genoa** *(Large Diameter)*	ND060	A unique blend of fresh and roasted garlic infused with red wine, enhanced by black pepper and perfected through slow aging.	3.75 lbs.	4 per case
	**Salame Di Manzo** *(Large Diameter)*	ND003	100% Wagyu salami. Simple flavors of black pepper, thyme, and Cabernet wine highlight the premium-quality beef.	2.5 lbs.	4 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 pimentòn.	12 oz.	10 per case

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FOOD SERVICE & LARGE-FORMAT SALAMI

PRODUCT		CODE	DESCRIPTION	SIZE	CASE
	**Sopressata** *(Large Diameter)*	ND031	Simply sopressata. Sea salt and Tellicherry black pepper lets the pork shine through.	2.75 lbs.	4 per case
	**Sopressata Piccante** *(Food Service, Small Diameter)*	ND006	Spicy Sopressata, made zesty with the inclusion of Calabrian chilies from our Nonno's garden.	12 oz.	7 per case
	Sopressata Piccante *(Large Format, Large Diameter)*	ND032		2.75 lbs.	4 per case
	**Nduja** *(Food Service)*	ND008	Spicy, spreadable salami. The crown jewel of our Calabrian roots. Pork, peppers, and sea salt. **2023 Good Food Award**	1.6 lbs.	5 per case
	**Nduja in Orba** *(Large Format, Traditional Casing)*	ND009	Our staple 'Nduja recipe stuffed into a traditional "Orba" casing, and aged for a minimum of 4 months before packaging. **2023 Good Food Award**	3-7 lbs.	Sold per unit
	**Pepperoni** *(Food Service, 10" Stick)*	ND029	A new American classic. Bold flavors from cayenne pepper, fennel seed, and premium paprika. Upgrade your pizza game.	1 lb.	10 per case
	Pepperoni *(Large Format, 18" Stick)*	ND086		2 lbs.	5 per case
	**Tartufo**	ND040	Truffles, truffles, truffles! Studded with minced black truffles and simply seasoned with truffled sea salt.	2.75 lbs.	4 per case

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WHOLE MUSCLE: SHELF-STABLE

PRODUCT		CODE	DESCRIPTION	SIZE	CASE
	**Bresaola**	ND013	Air-dried 100% Wagyu beef. Rubbed with sea salt, black pepper, juniper, fennel pollen and fresh herbs. **2019 Sofi Bronze Award**	2 lbs.	2 per case
	**Coppa**	ND014	Dry-aged pork collar. Flavored with black pepper, juniper berries and fresh herbs.	2 lbs.	3 per case
	**Coppa Piccante**	ND015	Spicy, dry-aged pork collar. Flavored with black pepper, juniper berries, dried chillies and fresh herbs. **2024 Good Food Award**	2 lbs.	3 per case
	**Duck Prosciutto**	ND183	Moulard duck breast cured with amarena cherries, warming spices, coriander.	12 oz.	4 per case
	**Guanciale**	ND016	Air-dried pork jowl. Rubbed with sea salt, black pepper, garlic and fresh herbs.	1.5 lbs.	4 per case

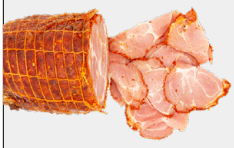
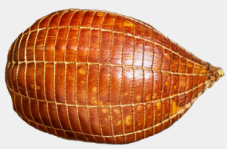
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WHOLE MUSCLE: SHELF-STABLE

PRODUCT		CODE	DESCRIPTION	SIZE	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
	**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
	**Pancetta Arrotolata**	ND035	Rolled Pancetta aged six weeks. Lightly seasoned in black pepper and garlic as well as hints of other natural spices. (*Keep Refrigerated*)	3 lbs.	3 per case
	**Speck**	ND033	Smoked Mountain Ham prepared Alto Adige-style. Seasoned with black pepper, garlic, rosemary, bay and thyme. Cured skinless means zero trim loss and a balanced, light smoky aroma. **Charcuterie Masters**	4-6 lbs.	2 per case
	**Wagyu Coppa**	ND185	A First of Its Kind–Crafted from premium Wagyu beef, this unique take on traditional coppa is expertly seasoned with spices, maple sugar, cultured celery powder, natural flavorings, garlic, and lemon. A bold, rich, and perfectly balanced cured delicacy unlike any other.	8-10 lbs.	2 per case

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FULLY COOKED: LARGE FORMAT/FOOD SERVICE

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.	5-6 lbs.	2 per case
	**Mortadella: Peppercorn**	ND130	Our Berkshire rendition of the classic from Emilia Romagna. Studded 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. **2022 Good Food Award**	8.25 lbs	2 per case
	**‘Ndujadella**	ND136	Introducing a true original: the first-of-its-kind Mortadella infused with Tempesta Artisan Salumi’s signature ’Nduja.	~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.	10-12 lbs.	2 per case
	**Smoked Turkey Breast**	ND193	We start by brining the turkey for 24 hours in warming spices and maple sugar. Following this luxurious bath, the bird is very lightly coated in spices and hot-smoked, which is where it takes on its deep amber color through to its finish.	8 lbs. per piece	2 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.	6-7 lbs.	2 per case

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FRESH/FROZEN UNCOOKED

PRODUCT		CODE	DESCRIPTION	SIZE	CASE
Photo Unavailable	**Italian Sausage (Mild)**	ND018L	Sweet Italian sausage classically seasoned with fennel, black pepper, wine.	10 lbs.	1 (Cont. Coil/30 links)
		ND018		10 lbs.	2 (Bulk)
Photo Unavailable	**Italian Sausage (Hot)**	ND019L	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 (Cont. Coil/30 links)
		ND019		10 lbs.	2 (Bulk)
Photo Unavailable	**Longaniza**	ND053	We use traditional seasonings in this classic Spanish alternative to Chorizo. Available in bulk or cased in the typical continuous spiral.	10 lbs.	1 (Cont. Coil)
	**Porchetta (Ready to Roast)**	ND210	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.	10-12 lbs.	2 per case