

SAN GIUSEPPE SALAMI CO.®



BY GIACOMO

*Discover
Tradition*

Wholesale Catalog

A Salumeria in North Carolina?

From the earliest days, Italian culture and tradition were integral to my family's daily life. As the child of Italian immigrants, I grew up surrounded by the joys of authentic Italian cuisine, with my parents' restaurants and delis on Long Island serving as my culinary training ground.

Years later, I took those cherished lessons and brought them to North Carolina, where my wife Laura and I founded Giacomo's Italian Market in 1999. Recognizing an even greater need, we soon established the San Giuseppe Salami Company, named after the village where my mother was raised.

Today, we are proud to continue the time-honored traditions of our ancestors by crafting each product by hand with the utmost care and attention to quality. We use only locally sourced pork in our efforts to bring the flavors of Italy to families across North Carolina.

Even as our small business has grown, our mission remains unchanged: to provide authentic, high-quality products that you can trust. From our family to yours, we hope you'll join us in celebrating the rich culinary heritage passed down through generations.

Buon Appetito —

Giacomo Santomauro

Founder of San Giuseppe Salami Co.





Retail

Our retail line boasts a delightful selection of *nine* unique flavors, ensuring that there's a perfect option for every palate! Whether you enjoy bold and adventurous combinations or prefer classic, comforting flavors, we have something that will satisfy everyone. Explore our diverse offerings and discover your new favorite flavor today!



Retail Salami Product List

MFG#	Description	Pack Size
#55	Sweet Sopressata Chub	12/6oz.
#56	Hot Sopressata Chub	12/6oz.
#57	Milano Salami Chub	12/6oz.
#58	Salami Classico Chub	12/6oz.
#59	Salami Vesuvio Chub	12/6oz.
#60	Pepperoni Chub	12/6oz.
#81	Lamb Milano Chub	12/6oz.
#26	Spanish-Style Dry Aged Chorizo	24/4oz.
#88	Finocchiona Salami Chub	12/6oz.



Winner 2024



Explore Flavors

Sweet Sopressata Fennel | Fresh Garlic | Wine

The perfect complement to our Hot Sopressata, our Sweet Sopressata is mild and fresh. Seasoned with fresh garlic, white wine, and a blend of fresh herbs — this combination of flavors gives our Sweet Sopressata a distinct taste of the old world, transporting you to the traditional Italian countryside with every bite.



Pepperoni Red Pepper | Ground Anise

Many commercial pepperoni varieties taste similar due to the use of standard spice blends. However, in our quest for innovation, we have meticulously crafted a proprietary blend that is rich in flavor and is certain to bring out the best in any pizza, sandwich, or charcuterie board.

Salami Vesuvio Aged Provolone | Red Pepper | Spicy

Chunks of hand-cut Imported Aged Provolone Cheese — expertly paired with a blend of red pepper, cayenne, and coarsely ground NC-Pork, creating a flavorful and aromatic combination that is rich and spicy.

**Resealable
Pouch Design**



Explore Flavors

Hot Sopressata

Fennel | Red Pepper | Wine | Fresh Garlic

Our award-winning Hot Sopressata is crafted with a delicate hint of cayenne and red pepper, delighting your palate with a pleasantly spicy flavor profile that is wonderfully balanced and not overwhelming.



Classico Salami

Salt | Pepper

Our Classico Salami is a testament to the fact that salami can be delicious without being overly complex. It's renowned as our "most traditional" salami, characterized by a perfectly balanced blend of salt and pepper that enhances its flavor profile.



Milano Salami

Fresh garlic | Wine | Black Peppercorn

A definite "must-try" for newcomers. Our Milano Salami boasts robust flavors with intricate notes of fresh garlic, white wine, and black peppercorns, resulting in a rich and indulgent taste experience. With its perfect balance of savory and aromatic elements, this salami is an ideal choice to elevate your snacking preferences.



Deli

Our deli line features a selection of high-quality ingredients sourced directly from local farms and producers throughout the Carolinas. Each product is expertly handcrafted in small batches to guarantee exceptional freshness and flavor. In addition to using traditional techniques passed down through our families generations, we take pride in creating our products without artificial shelf extenders. This means you can enjoy food that is not only delicious but also made from recognizable and trustworthy ingredients.



Deli Meat Product List

MFG#	Description	Pack Size
#49	Ham Capocola	2/5#
#72	Rosemary Ham	2/5#
#01	Black Forest Ham	2/5#
#50	Deli Style Ham	2/5#
#64	Deli Style Peppered Chicken	2/5#
#75	Smoked Chicken	2/5#
#23	Corned Beef	3/8#



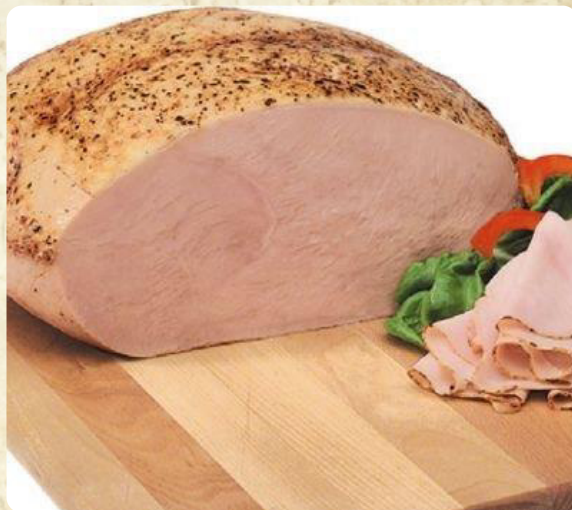
Deli Meat

Black Forest Ham, where the perfect balance of smoky, sweet, and salty flavors comes together to create a truly exceptional culinary experience.



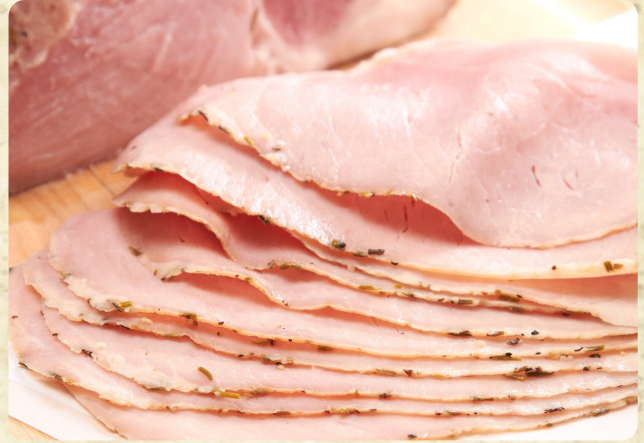
Experience the depth of flavor that comes from authentic Italian seasoning with our **Ham Capocollo**. Perfect for sandwiches, antipasto platters, or as a flavorful addition to your favorite recipes; this exquisite ham is not just any ordinary deli meat.

Discover the savory delight of our **Deli Style Peppered Chicken**, crafted from 100% premium chicken breast for a wholesome meal option. This delicious deli item is expertly seasoned with a unique blend of spices and encrusted with bold black pepper, offering a perfect balance of flavor without overpowering the natural taste of the chicken.



Deli Meat

Our **Rosemary Ham** is seasoned with fresh rosemary grown right on our property, ensuring the most vibrant, aromatic taste in every bite. Made from premium cuts of pork, our Rosemary Hams herbaceous flavor is ideal for gourmet sandwiches, charcuterie or simply enjoyed on its own.



Enjoy a true taste of North Carolina in every bite with our **Deli Style Ham** — Crafted in small batches with high-quality North Carolina pork, our Deli Style Ham delivers a flavor and freshness you can taste. Each Ham is carefully prepared using traditional methods, allowing the natural richness of the pork to shine through.

Our **Corned Beef** is a time-honored favorite, prepared with exceptional care and rich tradition. The slow-curing process ensures a tender texture and a deep, robust taste that makes it perfect for sandwiches, hash or corned beef dinners.



Salami

Perfect for entertaining or stocking your deli counter, our medium and deli size salami offers the same bold, authentic flavors our retail line boasts. Ideal for slicing thin for sandwiches, charcuterie boards or antipasto platters.



Salami Product List

MFG#	Description	Pack Size
#07	Salami Vesuvio Medium	5/1.25#
#09	Tartufo Salami Medium	5/1.25#
#54	Pepperoni Medium	5/1.25#
#14	Finocchiona Salami Medium	5/1.25#
#85	Premium Trio	3/1.25#
#02	3" Deli Milano Salami	2/3#
#03	3" Deli Pepperoni	2/3#
#04	3" Deli Sweet Sopressata	2/3#
#05	3" Deli Hot Sopressata	2/3#



Specialty

Our artisanal cured meats open up a world of creativity for charcuterie boards, elevate gourmet recipes, and inspire unique pairings. Each selection is meticulously crafted, featuring an array of proprietary spices and herbs that enhance its natural flavors. Our slow-curing process allows the meats to develop rich, sophisticated profiles, revealing layers of unexpected depth and complexity that delights the palate.



Specialty Product List

MFG#	Description	Pack Size
#35	Dry Aged Capicola	2/3#
#84	Bresaola	3/1.5-2#
#09	Pork Pancetta	3/1.2#
#22	Andouille Sausage	5/2.5#



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LEARN MORE

