

PARMA SAUSAGE

~SAUSAGE MENU~

FRESH SAUSAGE	SPECIALTY SAUSAGE
<p><u>Hot Italian</u> - \$5.50/lb Medium heat sausage w/ our red pepper blend & ground fennel.</p> <p><u>Mild Italian</u> - \$5.50/lb Traditional Northern Italian "sweet" spice blend & ground fennel. No heat.</p> <p><u>Spicy Sicilian</u> - \$5.50/lb Hot & spicy sausage w/ red pepper flake, coarse black pepper, & cracked fennel.</p> <p><u>Garlic</u> - \$5.50/lb Mostly garlic w/ white pepper, black pepper, & salt.</p> <p><u>Breakfast</u> - \$5.50/lb Savory country style sage sausage.</p> <p>***Hot, Mild, & Breakfast come in either links or ground 1 pound tubes***</p> <p>***Use fresh sausage within 4 days or freeze***</p>	<p><u>Meatball Mix</u> - \$7.50/lb Beef & pork mix w/ breadcrumb, egg, cheese, Italian herbs & spices.</p> <p><u>Fresh Chorizo</u> - \$6.50/lb Ground Spanish style chorizo w/ smoked paprika & white wine.</p> <p><u>Bangers</u> - \$6.50/lb UK style sausage w/ breadcrumb, white pepper, & mace.</p> <p><u>Veal Sausage</u> - \$12.00/lb Mild & savory sausage w/ bratwurst seasoning.</p> <p><u>Chipotle & Cheddar</u> - \$6.50/lb Diced chipotle pepper, cheddar cheese, garlic, onion, oregano.</p> <p><u>Linguica</u> - \$6.50/lb Portuguese sausage w/ dry sherry & smoked paprika.</p> <p><u>Creek</u> - \$6.50/lb Lemon & orange zest, a little red pepper flake, oregano.</p> <p>***All specialty sausage comes in frozen one pound increments. Keep frozen until ready to use***</p>
COOKED SAUSAGE	
<p><u>Kolbassi</u> - \$7.00/lb Smoky Polish sausage w/ mustard seed & garlic.</p> <p><u>Andouille</u> - \$7.00/lb Spicy Cajun sausage. Traditionally used in gumbo.</p> <p><u>Cooked Chorizo</u> - \$7.00/lb Spanish style chorizo w/ smoked paprika & white wine.</p> <p>***Sausage comes in fully cooked links, sealed one pound packages***</p> <p>***Use cooked sausage within 14 days or freeze***</p>	

All of our sausages
are made in house!

PARMA SAUSAGE

~SLICED MEAT MENU~

SLICED SALAMI	SLICED COOKED MEATS
<p><u>Genoa -</u> \$11 / lb Traditional hard salami w/ coarsely ground black pepper & garlic.</p> <p><u>Hot Sopressata -</u> \$11 / lb Coarsely ground spicy salami w/ red pepper flake, coarse black pepper, & cracked fennel.</p> <p><u>Mild Sopressata -</u> \$11 / lb Coarsely ground salami w/ cracked fennel, black pepper, & our mild spice blend.</p> <p><u>Rustico -</u> \$12 / lb Traditional salami blend w/ garlic & red wine.</p> <p><u>Dry Chorizo -</u> \$12 / lb Spanish style salami w/ smoked paprika & white wine.</p> <p>***1/4 lb minimum on sliced meats***</p>	<p><u>Capicollo -</u> \$11 / lb Slow cooked pork shoulder coated w/ our red pepper blend. Medium heat.</p> <p><u>Mild Capicollo -</u> \$11 / lb Slow cooked pork shoulder coated w/ our mild spice blend. No heat.</p> <p><u>Pepper Butt -</u> \$12 / lb Slow cooked pork shoulder coated in coarsely ground black pepper.</p> <p><u>Lonzetta -</u> \$12 / lb Slow cooked pork loin coated in rosemary & garlic.</p> <p><u>Mortadella -</u> \$8 / lb Italian bologna w/ whole black peppercorn.</p> <p><u>Salami Rosa -</u> \$8 / lb Mild & tender cooked salami. Great on an Italian hoagie.</p> <p>***1/4 lb minimum on sliced meats***</p>
SLICED WHOLE MEATS	
<p><u>Prosciutto -</u> \$22 / lb Imported prosciutto. Either from San Daniele or Parma. Aged 16+ months.</p> <p><u>Coppa Secca -</u> \$16 / lb Dry cured pork shoulder cured w/ our mild spice blend.</p> <p>***1/4 lb minimum on sliced meats***</p>	<div><p>All of our sliced meats are made in house!</p><p>*** w/ the exception of Prosciutto. ***</p></div>

PARMA SAUSAGE

~ADDITIONAL PRODUCTS~

SALAMI STICKS

1/2 lb sticks sold by the piece:

\$8 / each

Mild Cacciatore -

Traditional hard salami w/ coarse black pepper & garlic. Finely ground.

Hot Cacciatore-

Medium heat hard salami w/ red pepper blend. Finely ground.

Mild Sopressata -

Coarsely ground salami w/ cracked fennel, black pepper, & our mild spice blend.

Hot Sopressata -

Hot & spicy salami, coarsely ground w/ red pepper flake, coarse black pepper, & cracked fennel.

Rustico -

Traditional salami blend w/ garlic & red wine.

Dry Chorizo -

Spanish style salami w/ smoked paprika & white wine.

Pepperoni -

Dry aged like a salami for a firmer bite. Traditional smoky flavor.

SPECIALTY ITEMS

Pancetta -

\$14 / lb

Dry cured pork belly w/ our mild spice blend. Excellent for cooking purposes.

Guanciale -

\$14 / lb

Dry cured pork jowl w/ our mild spice blend. Excellent for cooking purposes.

Nduja -

**\$12.50 per
container**

Hot & spicy spreadable ground prosciutto w/ Calabrian red pepper and Calabrian infused oil. (1/2 lb container.)

SMOKED HAM

Smoked Hams -

Fully cooked, bone-in hams smoked for 16 hours. Available in:

- Whole Piece **\$3.99/ lb**
(average weight 16-20 lbs)
- Whole Piece Cut In Half **\$4.49/ lb**
(average weight 16-20lbs)
- Half Piece **\$4.49/ lb**
(average weight 10 lbs)

Available Thanksgiving, Christmas, & Easter. Reserve yours today

All of our products
are made in house!