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 raised on family farms, in our efforts to bring the flavors of Italy to families tables.

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.

GABAGOOL

Retail

Our retail line boasts a delightful selection of *six* 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!

- Flavor Notes: Salt | Pepper
- Perfect for snacking at home, entertaining or on-the-go travel.
- Gluten Free
- Nitrate and Nitrite Free
- Resealable Pouch

Classico Salami

MFG #36

12/6oz.

- Flavor Notes: Fennel | Fresh Garlic | Wine
- Perfect for snacking at home, entertaining or on-the-go travel.
- Gluten Free
- Nitrate and Nitrite Free
- Resealable Pouch

Sweet Sopressata

MFG #34

12/6oz.

- Flavor Notes: Fennel | Fresh Garlic | Red Pepper
- Perfect for snacking at home, entertaining or on-the-go travel.
- Gluten Free
- Nitrate and Nitrite Free
- Resealable Pouch

Hot Sopressata

MFG #35

12/6oz.

- Flavor Notes: Fennel | Fresh Garlic | Black Peppercorn
- Perfect for snacking at home, entertaining or on-the-go travel.
- Gluten Free
- Nitrate and Nitrite Free
- Resealable Pouch

Milano Salami

MFG #14

12/6oz.

NCSFA BEST IN TASTE AWARD
Winner 2025

- Flavor Notes: Aged Provolone | Red Pepper
- Perfect for snacking at home, entertaining or on-the-go travel.
- Gluten Free
- Nitrate and Nitrite Free
- Resealable Pouch

Salami Vesuvio

MFG #37

12/6oz.

- Flavor Notes: Red Pepper | Ground Anise
- Perfect for snacking at home, entertaining or on-the-go travel.
- Gluten Free
- Nitrate and Nitrite Free
- Resealable Pouch

Pepperoni

MFG #26

12/6oz.

- Smoked paprika and fresh garlic create a bold, smoky flavor.
- Ideal for stews, seafood, tapas, or charcuterie.
- Gluten Free

Spanish Style Chorizo

MFG #24

24/4oz.

Seafood & Chorizo Paella

Ingredients

- 2 tbsp olive oil
- 6 oz San Giuseppe Aged Spanish Chorizo, sliced into coins or half-moons
- 1 small onion, finely diced
- 4 cloves garlic, minced
- 1 red bell pepper, diced
- 1½ cups bomba rice (or short-grain paella rice)
- 1 tsp smoked paprika
- ½ tsp sweet paprika
- ½ tsp saffron threads, bloomed in 2 tbsp warm stock
- 4 cups seafood stock, warmed
- 1 cup crushed or grated tomato
- Kosher salt, to taste
- 8 large shrimp, peeled and deveined
- 8–10 mussels, scrubbed and debearded
- 6 oz calamari, cleaned and sliced into rings

Instructions

1. Heat olive oil in a wide paella pan or large shallow skillet over medium heat. Add San Giuseppe Aged Spanish Chorizo and cook until the fat renders and the edges begin to crisp. Remove chorizo and set aside, leaving the flavorful oil in the pan.
2. Add onion and bell pepper to the pan and sauté until softened, about 5 minutes. Stir in garlic and cook until fragrant. Add crushed tomato and cook until thick and jammy, about 5–7 minutes.
3. Stir in the rice, smoked paprika, sweet paprika, and saffron (with its liquid). Cook for 1–2 minutes, coating the rice in the sofrito and chorizo-infused oil.
4. Pour in the warm seafood stock and season lightly with salt. Stir once to distribute evenly, then nestle the cooked chorizo back into the pan. Bring to a gentle simmer and do not stir from this point on. Cook for about 10 minutes.
5. Arrange shrimp, mussels, and calamari on top of the rice. Continue cooking until the rice is tender, the seafood is cooked through, and the mussels have opened, about 8–10 minutes.
6. Increase heat slightly for the last 1–2 minutes to form a crisp layer on the bottom (listen for a gentle crackle—don't let it burn).
7. Remove from heat, cover loosely, and let rest for 5 minutes. Finish with fresh parsley and lemon wedges.

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 hand-crafted 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.

- **NO MSG, BHA or BHT**
- 100% Chicken, encrusted in black peppercorn.
- Hand-crafted for authentic, deli style flavor — perfect for sandwiches or snacking.

Deli Style Peppered Chicken

MFG #04

2/5#

- **NO MSG, BHA or BHT**
- 100% Chicken, smoked for a rich, savory flavor.
- Hand-crafted for authentic, deli style flavor — perfect for sandwiches or snacking.

Deli Style Smoked Chicken

MFG #15

2/5#

- **NO MSG, BHA or BHT**
- Hand-crafted for authentic, deli style flavor — perfect for sandwiches or snacking.

Deli Style Ham

MFG #05

2/5#

- **NO MSG, BHA or BHT**
- Seasoned with a house blend of Italian herbs and spices.
- Hand-crafted for authentic, deli style flavor — perfect for sandwiches or snacking.

Ham Capacolla

MFG #08

2/5#

- **NO MSG, BHA or BHT**
- Naturally seasoned with fragrant, fresh rosemary.
- Hand-crafted for authentic, deli style flavor — perfect for sandwiches or snacking.

Rosemary Ham

MFG #07

2/5#

- **NO MSG, BHA or BHT**
- Traditional Black Forest style with rich, smoky flavor.
- Hand-crafted for authentic, deli style flavor — perfect for sandwiches or snacking.

Black Forest Ham

MFG #06

2/5#

- **NO MSG, BHA or BHT**
- Brined for three days, our Corned Beef is a deli favorite with a rich, savory taste.
- Tender, flavorful and perfect for sandwiches or deli platters.

Corned Beef

MFG #17

2/10#

- **NO MSG, BHA or BHT**
- Gentle maple sweetness that complements premium cuts of pork.
- Ideal for slicing, sandwiches or breakfast plates.
- *Seasonal Item*

Maple Smoked Ham

MFG #38

2/5#

Salami

Perfect for entertaining or stocking your deli counter, our medium salami offers the same bold, authentic flavors our retail line boasts. Ideal for creating shareable charcuterie boards, each 1.25Lb. stick seamlessly serves 20-30 guests.

Winner 2025

- Seasoned with Cheyenne and Red Pepper flakes, Salami Vesuvio is spicy salami, perfectly balanced by hand-cut chunks of imported aged provolone cheese.
- Ideal for charcuterie displays.

Salami Vesuvio - 1.25" Diameter

MFG #28

5/1.25#

- Traditional Italian salami seasoned with fennel seeds and black peppercorn.
- Excellent with cheeses, wines, breads or as a part of antipasti and charcuterie.

Finocchiona Salami - 1.25" Diameter

MFG #55

5/1.25#

- A crowd pleasing staple for pizzas, charcuterie and snacks — seasoned with ground anise, paprika and fresh garlic.
- Slices cup and crisp beautifully when baked, but don't oil out due to a fine, lean grind.

Pepperoni - 1.25" Diameter

MFG #23

5/1.25#

- Rolled in Black Summer Truffle zest for a rich earthy aroma and savory, delicate finish.
- A unique and upscale option for charcuterie. displays.

Tartufo Salami - 1.25" Diameter

MFG #29

5/1.25#

- Notes of imported Italian Gorgonzola Dolce complement savory pork.
- A unique and upscale option for charcuterie.
- Perfect in retail as singles, or gift packs.

Salame Al Gorgonzola - 1.25" Diameter

MFG #60

10/.62#

- Flavor Notes: See **Salami Vesuvio**, **Tartufo Salami** & **Finocchiona Salami**

Premium Trio - 1.25" Diameter

MFG #52

3/1.25#

Deli Salami

The largest format we offer, weighting in at 3lbs., with a diameter of 3 inches, our deli format salami is your go-to for building a classic Italian hero or casual snacking. Available in five flavors, we offer pairings for all of our deli meats alongside our hand-crafted deli format salami.

- A crowd pleasing staple for pizzas, charcuterie and snacks — seasoned with ground anise, paprika and fresh garlic.
- Slices cup and crisp beautifully when baked, but don't oil out due to a fine, lean grind.

Deli Pepperoni - 3" Diameter

MFG #20

2/3#

- Traditional southern Italian recipe with mild, savory flavor — balanced seasoning with notes of fresh garlic and black pepper.
- Perfect for sandwiches or antipasti.

Deli Sweet Sopressata - 3" Diameter

MFG #18

2/3#

- Traditional southern Italian recipe with bold, spicy flavor — seasoned with red pepper flakes and fresh garlic for heat that builds without overpowering.
- Perfect for pizzas, sandwiches or antipasti.

Deli Hot Sopressata - 3" Diameter

MFG #03

2/3#

- Smooth, uniform bite that sets it apart from coarser salamis.
- Spiced with fresh garlic, black peppercorns and white wine.
- Reliable flavor makes it the perfect ingredient for deli sandwiches or antipasti.

Deli Milano Salami - 3" Diameter

MFG #19

2/3#

- Seasoned with calabrian peppers for a bold, fiery kick.
- With our course grind, you get a distinct marbling on each slice.
- Pairs well with our deli style chicken for a memorable Spicy Italian sub.

Deli Calabrese Salami - 3" Diameter

MFG #21

2/3#

Specialty

Our artisan 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 fresh 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 your palate.

- Slowly aged to develop a rich and complex taste.
- Deep red in color with white fat ribbons
- Ideal for charcuterie boards, antipasti, or small plates.

Dry-Aged Capicola

MFG #12

2/3#

- Slowly aged to develop a rich and complex taste.
- Infused with Calabrian Peppers, Cheyenne and Paprika.
- Ideal for charcuterie boards, antipasti, or small plates.

Hot Dry-Aged Capicola

MFG #65

2/3#

- Traditional cured pork belly seasoned with a classic spice blend and encrusted with fresh herbs.
- Ideal for pastas, risottos, pizzas, or as a flavor base in cooking.

Pork Pancetta

MFG #13

3/1.2#

- Inspired by the classic preparation from Northern Italy.
- Crafted from lean, top-quality cuts of beef for a delicate flavor.
- Perfect for antipasti, salads, or paired with cheese and wine.

Bresaola

MFG #11

3/1.5-2#

GOURMET HONEY SPREAD
Salted Honey
9 oz (255g) net wt.

Fresh Line

Crafted for busy kitchens, our fresh line offers premium ingredients chefs can rely on to enhance their menus. Designed for versatility and ease of use, these meats hold up beautifully across applications — whether served as a signature entree, folded into pasta, layered on sandwiches, or featured in daily specials — helping kitchens execute efficiently without compromising on quality.

- Hand-rolled craftsmanship — never machine formed.
- Versatile menu item, ideal for pastas, subs, small plates or as a pizza topping.

Smashballs (Meatballs)

MFG #51

72/2.5oz

- No heat, all flavor — perfectly seasoned to appeal to a wide range of customers.
- Versatile menu item perfect for pastas, grilling, or center-of-plate dishes.

Sweet Italian Links

MFG #45

5/2.5#

Cooked

Our fully cooked offerings are designed for fast-casual dining. Robustly seasoned, lightly smoked, and ready to serve, these products add depth and character to pastas, bowls, sandwiches or specials — no extra prep required.

- Perfectly seasoned with a blend of garlic, pepper and spices for true Louisiana character.
- Elevates classic southern dishes and adds bold twists to everyday favorites.

Andouille Sausage

MFG #32

5/2.5#

try this!

Creamy Cajun Andouille Pasta

Ingredients

- 12 oz pasta (penne, rigatoni, or fettuccine work great)
- 12 oz andouille sausage, sliced into coins
- 2 tbsp olive oil or butter
- 1 small onion, diced
- 1 red bell pepper, sliced
- 3 cloves garlic, minced
- 1–1½ tbsp Cajun seasoning (adjust to heat preference)
- ½ tsp smoked paprika (optional but excellent)
- 1 cup heavy cream
- ½ cup chicken broth (or pasta water)
- ½ cup grated Parmesan
- Salt & black pepper, to taste
- Crushed red pepper flakes (optional)
- Fresh parsley or green onions, chopped

Instructions

1. Boil in well-salted water until al dente. Reserve ½ cup pasta water, then drain.
2. Heat olive oil or butter in a large skillet over medium-high heat. Add the sliced andouille and cook until nicely browned on both sides. Remove and set aside.
3. In the same skillet, add onion and bell pepper. Sauté 3–4 minutes until softened. Add garlic, Cajun seasoning, and smoked paprika. Stir for about 30 seconds until fragrant.
4. Pour in chicken broth and scrape up all the good bits. Reduce slightly, then add heavy cream. Simmer 3–5 minutes until thickened.
5. Add the browned andouille back in, then toss in the pasta. Stir to coat everything, adding reserved pasta water if needed for a silkier sauce.
6. Stir in Parmesan, season with salt, pepper, and red pepper flakes to taste.
7. Finish with fresh parsley or green onions. Serve hot with extra Parm on top.

Contact Us

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SAN GIUSEPPE SALAMI CO. BY GIACOMO

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