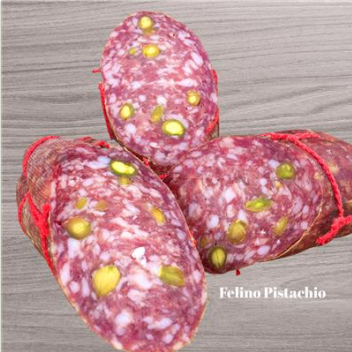









Product	Photo	Description	Price
<b>Pistachio Felino</b> <ul style="list-style-type: none"> <li>• 12 oz sticks</li> <li>• Hand Cut</li> <li>• All Natural</li> <li>• Nitrate Free</li> <li>• Sicilian Pistachios</li> </ul>		<p>Our Newest salami, a Sicilian style salami with whole Italian pistachios.</p> <p>A delicate salami that has just the perfect amount of creamy texture and crunch from the pistachios.</p>	<p><b>Order Code# -WFELP</b></p> <p>Cost per Case- email or call Unit per case - 12 Approx. Case Weight 8.75 -9 lb</p>
<b>Cacciatorini – chubbs</b> <ul style="list-style-type: none"> <li>• 13 Sticks per case</li> <li>• 10 oz per unit</li> <li>• All Natural</li> <li>• Nitrate Free</li> </ul>		<p>Our Cacciatorini is made with 100% pork, seasonings of rich black pepper, garlic, spices, and dry white wine. The aroma takes you straight to the streets of Italy and packs a sweet punch of flavor that will keep you coming back for more and more!</p> <p>Naturally air cured the Old-World way for 6-8 weeks</p>	<p><b>Order Code# - WN-Cacc</b></p> <p>Cost per Case- email or call Unit per case - 13 Approx. Case Weight 8 lb</p>
<b>SOUPY® Our Signature Salami</b> <ul style="list-style-type: none"> <li>• 16 Sticks per case</li> <li>• 8 oz sticks</li> <li>• Hand Cut</li> <li>• All Natural</li> <li>• Nitrate Free</li> </ul>		<p><b>New 10 oz size coming soon!</b></p> <p>A dry cured, dense, and flavorful sausage. We use a fine grind of pepper, very lean pork and a slightly different drying process than its sister sausage, the traditional sopressata. Fortuna's SOUPY® aka SUPRI®, Soupie an Old-World tradition that was brought here from Italy hundreds of years ago</p>	<p><b>Order Code# - WSOP</b></p> <p>Cost per Case- email or call Unit per case - 16 Approx Case Weight 9.</p> <p><b><u>Choose your heat</u> : from Sweet, mild, hot or extra hot</b></p>
<b>Genoa Salami</b> <ul style="list-style-type: none"> <li>• 16 Sticks per case</li> <li>• 10 oz sticks</li> <li>• Hand Cut</li> <li>• All Natural</li> <li>• Nitrate Free</li> </ul>		<p>One of our best sellers, all natural, nitrate &amp; gluten free salami...Our Genoa salami is made from coarse ground pork with fresh garlic, salt, fennel seeds, whole black peppercorns, and a small amount of white wine. Genoa is naturally air dry cured for about 10 weeks, and in the end of the curing process the drying room has aromatic hints of garlic and wine!</p>	<p><b>Order Code# - WBG</b></p> <p>Cost per Case- email or call Unit per case - 16 Approx Case Weight 9.5 lb</p>




<p><b>Dry Sausage / aka Abruzzese</b></p> <ul style="list-style-type: none"> <li>• 10 Sticks per case</li> <li>• 16 oz sticks</li> <li>• Hand Cut</li> <li>• All Natural</li> <li>• Nitrate Free</li> <li>• Hot or Sweet</li> </ul>		<p>Back to basics! Fortuna's has gone back to basics and now making a traditional style dry cured sausage, just like we all remember growing up with our Italian ancestors. Plain and simple is always the best!</p> <p>This salami is basically just like our Italian rope sausage we make but we dry cure it to perfection, naturally.</p>	<p><b>Order Code# - WDS22</b></p> <p>Cost per Case- email or call Unit per case - 10 Approx Case Weight 9.5-10 lb</p> <p><b>Choose- Hot or Sweet</b></p>
<p><b>Spianata Calabrese</b></p> <ul style="list-style-type: none"> <li>• 16 Sticks per case</li> <li>• 8 oz sticks</li> <li>• Hand Cut</li> <li>• All Natural</li> <li>• Nitrate Free</li> </ul>		<p>Spianata, A Calabrese Salami *Spianata- means flattened</p> <p>Fortuna's Reserve, Small Batch Production</p> <p>Spianata Piccante Calabrese is a typical Calabrian salami with Calabrese peppers, fennel, and perfect spice blend</p>	<p><b>Order Code# - WSPIN</b></p> <p>Cost per Case email or call Unit per case - 16 Approx Case Weight 8 lb.</p>
<p><b>Finocchiona – Tuscan Salami</b></p> <ul style="list-style-type: none"> <li>• 16 Sticks per case</li> <li>• 10 oz sticks</li> <li>• Hand Cut</li> <li>• All Natural</li> <li>• Nitrate Free</li> </ul>		<p>A Tuscan Style Salami</p> <p>The fennel with a hint of garlic in this salami can fill a room with the aroma of the fennel fields. Best of all, it is nitrate free!</p>	<p><b>Order Code# - WFin</b></p> <p>Cost per Case- email or call Unit per case - 16 Approx Case Weight 9.5-10 lb</p>
<p><b>Smoked SOUPY®</b></p> <ul style="list-style-type: none"> <li>• 12 Sticks per case</li> <li>• 12-14 oz sticks</li> <li>• Hand Cut</li> <li>• All Natural</li> <li>• Nitrate Free</li> </ul>		<p>We've taken our most popular salami SOUPY to new levels! We have taken our family recipe from over 100 years ago and added a twist of Spanish smoked paprika, quality high heating unit of cayenne pepper and other secret spices mixed with hand trimmed humanely farm raised pork and stuffed into natural casing, hand tied with cotton twine and naturally air dried. We use no nitrates or preservatives-making it the same way our family did over 100 years ago</p>	<p><b>Order Code# - WSMS</b></p> <p>Cost per Case- email or call Unit per case - 12 Approx Case Weight 9.5-10 lb</p>



<b>Pepperoni- A Best Seller</b> <ul style="list-style-type: none"> <li>• 13 Sticks per case</li> <li>• 10 oz sticks</li> <li>• 2 sticks per package</li> <li>• All Natural</li> <li>• Nitrate Free</li> <li>• Case Approx 8 lb per case</li> </ul>		<p>All-Natural/Nitrate &amp; Gluten-Free Pepperoni</p> <p>One of our top sellers! All pork with a perfect blend of smoke and spice. Perfect retail size of 10 oz per package</p>	<p><b>Order Code# -WNP10</b></p> <p>Cost per Case- email or call Unit per case - 13 Approx Case Weight 8 lb</p> <p>Shelf life - 12 months</p>
<b>Pepperoni Mini Pack</b> <ul style="list-style-type: none"> <li>• 15 Sticks per case</li> <li>• 8 oz sticks</li> <li>• Hand Cut</li> <li>• All Natural</li> <li>• Nitrate Free</li> </ul>		<p>All-Natural/Nitrate &amp; Gluten-Free Pepperoni</p> <p>Our Pepperoni is a one-of-a-kind best seller, and once you try it your customers be hooked! Available in new mini size sticks for a limited time just so you can taste it and see how delicious it is! Perfect for gift baskets</p>	<p><b>Order Code# - WNP-M</b></p> <p>Cost per Case- email or call Unit per case - 15 Approx Case Weight 8</p> <p>Shelf life - 12 months</p>
<b>Pepperoni Logs</b> <ul style="list-style-type: none"> <li>• 8 Sticks per case</li> <li>• 1.25-1.5 lb sticks</li> <li>• 2 " Diameter</li> <li>• All Natural</li> <li>• Nitrate Free</li> <li>• Sold by the lb approx. 10 lb cs</li> </ul>		<p>Sticks approx 1.25lb piece and up to 1.5 lb. Approx 2" diameter makes it great for pizza or sliced for sandwiches</p> <p>An extra lean pork mix with natural smoke and dry-cured for about 8 weeks, our pepperoni is like NO other. Whether it's on your pizza, in your Sunday dinner gravy, or simply sliced with some provolone and a glass of red wine.</p> <p>Shelf life 6-8 months- refrigerated</p>	<p><b>Order Code# - WNP-Log</b></p> <p>Cost per lb- email or call Unit per case - 8 Approx Case Weight 10 lb To be weighed at time of sale</p> <p>Shelf life - 12 months</p>
<b>N'duja -spreadable salami</b> <ul style="list-style-type: none"> <li>• 16 Sticks per case</li> <li>• 8 oz sticks</li> <li>• Made with Calabrian Pepper</li> <li>• All Natural</li> <li>• Nitrate Free</li> <li>• Case Pack approx. 10 lb</li> <li>• Sold by the case</li> </ul>		<p>'Nduja is a spicy, spreadable salami popular in Calabria Italy and now made here in the USA by Fortuna's! We use only the best Calabrian hot &amp; sweet peppers direct from Calabria, which gives the true authentic flavor of the "Nduja. This meaty treat is pronounced en-DOO-yah or en-DOO-jah depending on who you ask.</p> <p>Perfect on Pizza</p>	<p><b>Order Code# - WNDJ</b></p> <p>Cost per Case- email or call Unit per case - 16 Approx Case Weight 9.5 lb</p> <p>Shelf life – 4-6 months</p>

<p><b>Sopressata – Hot or Sweet</b></p> <ul style="list-style-type: none"> <li>• 12 Sticks per case</li> <li>• 10-12 oz sticks</li> <li>• Choose Hot or Sweet</li> <li>• Case Pack 9.5 lbs</li> <li>• All Natural -Nitrate Free</li> <li>• Sold by the case</li> </ul>		<p>Sopressata is a much coarser grind than our other salami, our mildly hot has a touch of red pepper flakes, we add whole peppercorns, and a hint of garlic mixed with lean natural pork.</p> <p>Choose Hot or Sweet <b><u>NEW SIZE</u></b> – 10 oz</p>	<p><b>Order Code# - Hot : WN-TSPH Or Sweet: WN-TSPS</b></p> <p>Cost per Case- email or call Unit per case - 12 Approx Case Weight 9.5</p> <p>Shelf life - 12 months</p>
<p><b>Tartufo Salami (truffle)</b></p> <ul style="list-style-type: none"> <li>• 25 Sticks per Case</li> <li>• New 5 oz sticks</li> <li>• Black summer Truffles</li> <li>• Case pack – Approx 8 lbs</li> <li>• All Natural</li> <li>• Nitrate Free</li> <li>• Sold by the case</li> </ul>		<p>Our trending &amp; so exciting lean pork salame, our Black truffle salami has been a dream of ours for the past few years. Salame al tartufo, Italian style has a wonderful aroma that you'll notice as soon as it is cut open. The truffle flavor is intense and delicious but not overpowering.</p> <p>Black summer Truffles</p>	<p><b>Order Code# - WN-TART</b></p> <p>Cost per Case- email or call Unit per case - 25 Approx Case Weight 8 lb</p> <p>The earthiness flavor is perfect paired with a ubriaco cheese and a rich red wine.</p>
<p><b>Parmigiano Salami</b></p> <ul style="list-style-type: none"> <li>• 25 Sticks per Case</li> <li>• 5 oz sticks</li> <li>• Case pack – Approx 8 lbs</li> <li>• All Natural</li> <li>• Nitrate Free</li> <li>• Sold by the case</li> </ul>		<p>Everyone loves Parmigiano cheese so why not make a salami with it right? Well, we did and it's creamy and leaves you with a tangy parmesan pallet! Perfect appertivo or on a charcuterie board. It is a mild, plain and simple dry cured sausage with simple ingredients: natural pork, parmigiana Reggiano, pepper</p>	<p><b>Order Code# - WN-ParmS</b></p> <p>Cost per Case- email or call Unit per case - 25 Approx Case Weight 8 lb</p> <p>Shelf life - 12 months</p>
<p><b>Pancetta Calabrese</b></p> <ul style="list-style-type: none"> <li>• Random Weight Pc</li> <li>• Hand Cut</li> <li>• Keep Refrigerated</li> <li>• Shelf life 6 months</li> <li>• Made in USA</li> <li>• Case pack – Approx 8 lbs</li> </ul>		<p>Produced from fresh, hand-selected, trimmed pork bellies that are cured and seasoned with freshly cracked black pepper, red pepper, salt, and we add true Calabrian hot and sweet pepper and naturally dry cured! Add to your spicy charcuterie board, dice it and fry and add to your carbonara.....endless</p>	<p><b>Order Code# - WPan-CAL</b></p> <p>Cost per lb- email or call Unit per case - Varies Approx Case Weight 8 lbs To be weighed at time of sale</p> <p>Ready to Eat- Calabrese style is flat - like slab bacon</p>



<p><b>Guanciale</b></p> <ul style="list-style-type: none"> <li>• Plain or Herb</li> <li>• Each pc approx. 1.5</li> <li>• Hand Cut</li> <li>• Keep Refrigerated</li> <li>• Shelf like 6 months</li> <li>• Made in USA</li> <li>• Case pack – Approx 8 lbs</li> <li>• Sold by the lb.</li> </ul>		<p>Shelf life is 2-3 months refrigerated or Freeze</p> <p>Guanciale (pronounced gwan-cha-leh) is a triangular cured meat from a pig's jowl, with one or two streaks of lean meat. It is different from pancetta, which comes from the pig's belly. Guanciale is aged at least 3 months after being lightly rubbed with salt and covered with ground black pepper &amp; herbs. Soft creamy texture Ready To Eat</p>	<p><b>Order Code# - WGN22</b></p> <p>Cost per lb- email or call Unit per case - Varies Approx Case Weight 8 lbs To be weighed at time of sale</p> <p>HOW TO EAT Serve sliced thin on a charcuterie board or add to pasta sauces</p>
<p><b>Lonza – Cured pork loin</b></p> <ul style="list-style-type: none"> <li>• Case pack- Approx 10 lb</li> <li>• Each Pc 2-3 lb each</li> <li>• Extra lean</li> <li>• Random units per case</li> <li>• Keep Refrigerated</li> <li>• Shelf like 6 months</li> <li>• Made in USA</li> <li>• Sold by the lb.</li> </ul>		<p>Shelf life is 2-3 months refrigerated.</p> <p>Lonza is an air-dried cured pork loin seasoned with a bit of black pepper &amp; fennel. Extremely lean, you must slice lonza paper-thin and add a generous dose of extra-virgin olive oil to fully bring out its rich flavor. Very lean and tender, it's been described as "the sister to prosciutto". Ready to Eat</p>	<p><b>Order Code# - WLONZ</b></p> <p>Cost per lb- email or call Unit per case - Varies Approx Case Weight 8 lbs To be weighed at time of sale</p> <p>A must for your charcuterie boards for something different and exciting</p>
<p><b>Piccolo Mortadella</b></p> <ul style="list-style-type: none"> <li>• Made with Sicilian Pistachios</li> <li>• Whole Peppercorns</li> <li>• Made in the USA</li> <li>• 1 lb each</li> <li>• 8 units per case</li> <li>• Keep Refrigerated</li> <li>• Shelf like 6 months</li> <li>• Sold by the lb.</li> </ul>		<p>Shelf life is 2-3 months refrigerated.</p> <p>MADE IN USA WITH IMPORTED PISTACHIOS Bologna Italy is famous for its Mortadella, and one taste and you will see why this old family recipe has taken over the USA! Made-in-the-USA mini mortadella A creamy texture and loaded with lardo and pistachios. Ready to Eat</p>	<p><b>Product Code- WPICM</b></p> <p>Cost per lb- email or call Unit per case - Varies Approx Case Weight 8 lbs To be weighed at time of sale</p>

## Coppa – Dry Cured Capicola

- Case pack Approx 9-10 lbs
- Each Coppa 2-3 lbs
- Random Weight
- Imported from Italy
- Sold by the case/ per lb



Shelf life is 3-6 months refrigerated.

Serving hints: Use anywhere you have used Prosciutto or Pancetta, especially charcuterie boards.

Coppa makes the best Italian Combo Hero. Slice thin for sandwiches, panini or rolled on an antipasto platter, wonderful served with sharp cheese

**Product Code: WCP-Italy**

Cost per lb- email or call  
Unit per case - Varies  
Approx Case Weight 10 lb  
To be weighed at time of sale

HOT OR SWEET

## Coppa- Pre-Sliced

- 16 packages per case
- 3 oz each pkg
- Imported from Italy
- Sliced in the USA
- Approx 6-8 slices each



Shelf life is 3-6 months refrigerated.

Serving hints: Use anywhere you have used Prosciutto or Pancetta

Sliced thinly for sandwiches, panini or rolled on an antipasto platter, wonderful served with sharp cheese

**Product code: WCP-sliced**

Cost per Case email or call  
Unit per case - 16  
Approx Case Weight 3 lbs

## Prosciutto- Pre-Sliced

- 16 packages per case
- 3 oz each pkg
- Imported from Italy
- Sliced in the USA
- Approx 6-8 slices each



Shelf life is 3-6 months refrigerated.

Serving hints: Sliced thin for sandwiches, panini or rolled on an antipasto platter, wonderful served with sharp provolone or add it to your pasta sauce diced up for a unique flavor or even in frittata.

**Product code: WPROS-sliced**

Cost per Case- email or call  
Unit per case - 16  
Approx Case Weight 3 lbs

## Stuffed Cherry Peppers

- 12 Jars per case
- Shelf Stable
- 24 oz jar, approx 15 peppers in jar, size changes seasonally



OVERSTUFFED CHERRY PEPPERS with rolled Italian cold cuts and cheese

Hand stuffed the old fashioned way into super crisp hot cherry peppers and the finest meats; prosciutto, mortadella, capicola, genoa pinwheeled with provolone cheese. Packed in olive oil, soy oil and vinegar

**Product code: WRM24**

Cost per Case- email or call  
Unit per case - 12



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