



- Made with 100% Premium Australian Pork
- Naturally cured and casing.
- Coppa is cut solely from the pork loin, making it extremely lean. Best hand sliced as thin as possible, or on a slicer between 1–1.3ml.
- Lombo is a traditional delicacy made from pork loin and renowned for its aroma. It is rolled in salt and spices then air dried and then matured to allow the flavour to develop.
- Casalingo Salami is air dried and aged to perfection. This traditional Salami combines coarsely cut pork with our secret spice mix. Available in mild and hot.
- Flat Sopressa is a traditional authentic salami cured for four weeks under specially designed presses giving it a unique shape.
- Salami Classico is aged very slowly with our secret spice mix. It is extremely flavourful, balanced and smooth in texture. Available in hot.
- Sliced Pepperoni is a full flavoured salami made from finely minced pork and beef which is seasoned with a spice mix.
- All ideal for cold meat platters, pizza toppings, sandwich fillers, the perfect snacking, or add to pasta sauces or rice dishes.



Coppa Mild
900g x 18 - MD004



Lombo
1.1kg x 16 - MD009



Casalingo Salami Mild
1.6kg x 10 - MD012



Casalingo Salami Hot
1.6kg x 10 - MD013



Flat Sopressa
2kg x 9 - MD022



Salame Classico Mild
2kg x 9 - MD034



Salame Rosso Hot
2kg x 10 - MD038



Pepperoni
2.6kg x 7 - MD186

