



- All hand made and crafted.
- Made with free-range Premium Australian Pork
- Naturally cured up to 12 months to create an authentic flavours and rich in taste
- Naturally casing
- Cacciatore Italiano is a mild, traditional Italian salami. Flavoured with salt and black pepper. Serve thinly sliced for sandwiches or toppings, or served as an appetiser with cheese and a dry white wine.
- Cacciatore Calabrese is a versatile, dry aged salami that can be served thinly sliced for sandwiches or toppings, or served as an appetiser with cheese and a dry white wine.
- Calabrese is a traditional salami which originates from southern Italy. It is flavoured with our "papa's" home made chilli, red wine and capsicum sauce.
- Calabrese Schiacciata spicy salami seasoned with chilli.
- Salsiccia Calabrese is a spicy salami formed into a distinctive horseshoe and seasoned with chili, salt and black pepper and mature for at least 30 days
- Perfect addition to any platter and delicious with a bold red wine.



Cacciatore Italiano
500 g-1 kg R/W - QS12



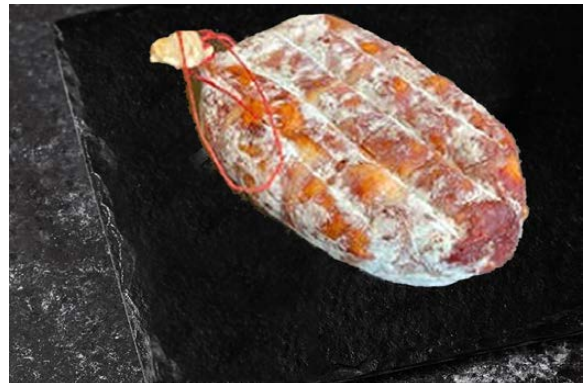
Cacciatore Calabrese
500 g-1 kg R/W - QS13



Calabrese
500 g -1 kg R/W - QS14



Salsiccia Calabrese
300 g - 500 g R/W - QS15



Calabrese Schiacciata
500 g -1 kg R/W - QS15

