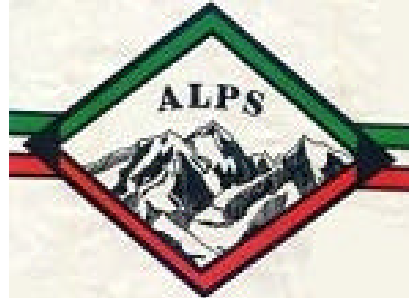


DICARLO FOOD SERVICE

Gourmet



Cacciatorini

108024 1/10 lb. avg.

Small sized salami made of pork. Seasoned with black pepper, spices, garlic and dry white wine, then hung over a slow burning charcoal until it dries. Aging is done for at least 30 days.

Air dried Italian salami. Made with coarsely ground pork, seasoned with black pepper and garlic (and hot pepper for the hot sopressata). A natural slow aging cure lasting three to eight weeks brings out the distinctive flavor.



Sopressata - Sweet

108020 4/5 lb. avg.

Sopressata - Hot

108022 4/4 lb. avg.

Sopressata - Foot Long

Sweet: 108015 1/12 lb. avg.

Hot: 108010 1/12 lb. avg.