



Authentic

ITALIAN MEATS

SALAMI

Calabrese Piccante This is traditional salami from southern Italy made with chili peppers and paprika. It has a large grain and sweet spicy flavour. Available in 125g pre-sliced packages, 250g salamis, 150g stick packages, 500g stick packages and sliced to order in the deli.

Campagnolo This is typical salami from the Modena countryside. It has a large grain, subtle peppery taste and is aged longer than our other salamis. Available sliced to order in the deli.

Contadino This is subtly flavoured salami with peppercorn. It has a large grain, firm texture and is string tied. Available sliced to order in the deli.

Finocchio Aptly named the Italian word for fennel, this salami has a soft texture and wonderful fennel flavour. Available in 125g pre-sliced packages, 250g salamis, 150g stick packages, 500g stick packages and sliced to order in the deli.

Milano This is typical northern Italy salami with a sweet, traditional flavour. Its medium grain gives it a tender, smooth texture. Available in 125g pre-sliced packages, 250g salamis, 150g stick packages and sliced to order in the deli.

Napoli Originally from southern Italy, this salami has a delicious garlic flavour and large grain. Available in 125g pre-sliced packages and sliced to order in the deli.

Tartufo This salami is made with indulgent black truffle flavour and is addictively pungent, earthy and garlicky. Available in 125g pre-sliced packages, 250g salamis and sliced to order in the deli.

Toscana This western Italian salami is made with black and white pepper. With a large grain, it's meant to be fantastically meaty and chewy. Available in 250g salamis and sliced to order in the deli.

Ungherese This Hungarian-style salami has the finest grain and is the most tender of our salamis. It has a sweet, smoky and garlicky flavour that is hard to resist. Available in 250g salamis, 150g stick packages, 150g stick packages, 500g stick packages and sliced to order in the deli.

COOKED MEATS

Modena Ham Each heavenly Modena ham is made from a single leg and has a full-bodied, natural taste. Also available herbed with rosemary. Available as large retail hams, in 125g pre-sliced packages and sliced to order in the deli.

CURED MEATS

Coppa A crowd favourite, well-marbled pork shoulder is brined, cased and dry cured for several months, resulting in a deep red colour and bold, rich flavour. Available in 125g pre-sliced packages and sliced to order in the deli.

Pancetta Since it's made from pork belly, pancetta is often called Italian bacon. But unlike bacon, dry cured pancetta doesn't need to be cooked, so you can dig in to that wonderfully porky flavour faster. Available sliced to order in the deli.

Prosciutto Ham, salt and time – this is how we make prosciutto. Thin strips of our tender prosciutto will melt in your mouth thanks to an extended aging time (at least 12 months) that allows it to dry from the outside in without needing as much salt as lesser-aged hams. Available in 125g pre-sliced packages and sliced to order in the deli.

Speck Speck is also a salted and dry cured ham, but with the addition of smoke. Hams are lightly smoked over beechwood for a beautiful aroma and taste. Available sliced to order in the deli.



In 1927, Celestino and Cesarina Simonini set up a small processing plant in Modena, Italy. Almost ninety years and four generations later, the Simonini family has expanded the business into a name synonymous with superior cured Italian pork products. In 2016 they began a partnership with Alberta based Sunterra Meats, part of an innovative and fully integrated family-run food company with farming, processing and retail operations, to bring high quality prosciutto and salami to Canadians. Using the Simonini family recipes and Sunterra's highest standard processing techniques, Soleterra d'Italia offers gourmet charcuterie of uncompromised quality.