

**A PRIORI REGIONAL  
CHEESE & SALUMI**



**A PRIORI**

**SPECIALTY FOOD  
IMPORTING & DISTRIBUTION**



**CAPUTO'S**  
CHEESE CAVES

Discover the honored tradition of affinage with Caputo's Cheese Caves. In state-of-the-art Caves, Caputo's honors the tradition of affinage, coaxing out new and distinct flavors as cheese ripens to perfection.

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**CREATED**

Aged in our Caves to become wholly new and unique. Each is exclusive to Caputo's and would not otherwise exist without lengthy and attentive affinage.



# TONY'S FLOWERS

## UNPASTEURIZED COW & SHEEP MILK

In remembrance of our founder, Tony Caputo, this raw cow's and sheep's milk cheese is packed in edible herbs and flowers. House aged with love from start to finish in Caputo's Cheese Caves in Salt Lake City, Utah.

10% of sales from Tony's Flowers are donated to The Tony Caputo Foundation, a 501(c)3 non-profit supporting people experiencing poverty in Salt Lake City.



Tony's Flowers,  
Caputo's Cave Aged  
CCC-22500  
1 / 15lb

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## HOUSE AGED CHEDDAR

### PASTEURIZED COW'S MILK

"Best in Show" award winner at the inaugural Utah Cheese Awards. Fudgy and flaky after its 10+ months in Caputo's Cheese Cave.

Using completely unaged, pressed curds from Utah's Beehive Cheese, we wrap the whole wheels in butter soaked cloth and age them for six months in Caputo's Cheese Caves. We then strip them and repeat the process with duck fat, transforming them with notes of root cellar and sweet horseradish not present in Beehive's own cheese.



Caputo's House  
Aged Cheddar  
CCC-12100  
1 / 20lb

# HOUSEMADE BURRATA

Hand shredded bits of fresh curd are soaked in fresh cream and neatly bound by a thin shell of mozzarella. Mozzarella's creamier, dreamier little brother.

Paper thin mozzarella easily breaks beneath a butter knife or spoon to reveal a creamy, dense interior of curd and cream. Well seasoned and fresh. The cheese equivalent of a fluffy cloud.



Caputo's Housemade  
Burrata  
CCC-13100  
1 / 0.5lb



## TRANSFORMED

These wheels arrive as already well-made, delicious cheeses. They are then transformed with the intent of developing more aged versions of the original.



# CHABRIN RESERVE PASTEURIZED GOAT'S MILK

Six months of aging in our caves gives Chabrin Reserve a softer, supple paste and newly developed toasty, caramelized nuance.

Grassy, caramelized, sweet and nutty flavors are balanced by subtle yet distinct goatiness and acidity in a dense, almost fudgy paste.



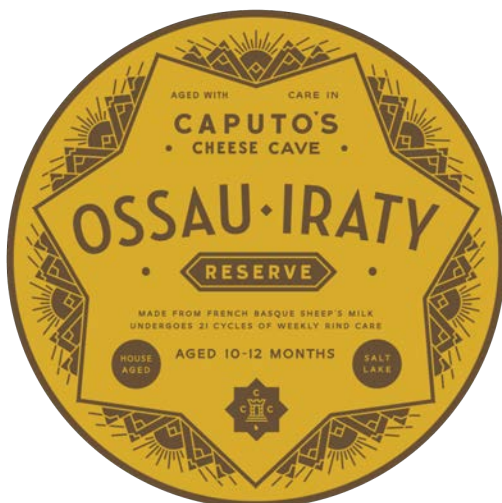
Caputo's Chabrin  
Reserve  
CCC-21100  
1 / 6.6lb

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# OSSAU IRATY RESERVE PASTEURIZED SHEEP'S MILK

Six months of aging in our Caves helps develop nutty, wildflower-esque nuances to balance notes of barnyard and musk. The sheep's milk musk is juxtaposed with notes of caramelized grass and toasted nuts in a supple, tahini-like texture.

It should be a crime to serve this cheese even slightly chilled. Take full advantage of our affinage program by serving at room temperature.



Caputo's Ossau  
Iraty Reserve  
CCC-21200  
1 / 8.8lb

# DOUBLE SKULL TALEGGIO

## PASTEURIZED COW'S MILK

Taleggio gets the VIP treatment in our caves with daily washing with Epic Brewing's Double Skull Doppelbock. Stinky and funky in all the right ways.

Unlike the aroma, the paste of this cheese is a lovely balance of savory umami and sweet creaminess. Unctuous and dense in the mouth with an appealingly funky, crystalline edible rind.



Caputo's Double  
Skull Taleggio  
CCC-23100  
1 / 4lb

# GROTTE CAPUTO

## PASTEURIZED COW'S MILK

Imagine a hybrid of piquant Asiago and a sweet, nutty 4 year old Gouda.

To accomplish this marriage of Southern and Northern European style cheese, we age it anaerobically in Caputo's Cheese Caves for 16 months. After about 12 months, the Asiago starter cultures die off, and more Gouda-like cultures take over.



Grotte Caputo  
CCC-22100  
1 / 20lb

# GROTTE TARTUFO

## PASTEURIZED COW'S MILK

A hybrid of Italian Asiago and Dutch Gouda cheeses, slathered in housemade truffle butter and aged in our caves. Luxuriously rich and decadent.

Just like its brother (Grotte Caputo), Grotte Tartufo is occasionally crunchy with an easy crumbliness. Those sweet, toasted nut flavors we know and love are now balanced with umami flavor and aroma from its white truffle coating.



Grotte Tartufo  
CCC-22200  
1 / 20lb



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# COPPER CAPUTO

## PASTEURIZED COW'S MILK

Cave collaboration with The Copper Onion Restaurant. A reduction of Montmorency cherries, Luxardo liqueur, and brandy enrobe this cow's milk cheese in tart, boozy glory.

Crunchy, yet pleasantly moist paste encased with the musty yet sweet cherry and spirit reduction.



Copper Caputo  
CCC-22300  
1 / 20lb





# REVIVED

The arduous journey from Europe to the States is rough on these delicate cheeses. Health and flavor are improved by rehabilitation in our Caves.



## CASATICA DI BUFALA PASTEURIZED WATER BUFFALO'S MILK

This Northern Italian soft-ripened, custardy delight sits in a plump, bloomy rind that just barely restrains its sweet, luscious paste. Decadence at its finest.

Pillowy soft paste and a mild, delicate rind let the lightly acidic, sweet, and grassy flavors from water buffalo milk shine through. Casatica begs for effervescent wine.





# CHABRIN

## PASTEURIZED GOAT'S MILK

The goat tomme cousin of Ossau Iraty. Smooth, sweet paste with mild notes of caramelized milk and fresh grass.

A thin, natural rind gives way to a bone-white, pliable paste with a fresh, grassy nose. Only the faintest tang of goat's milk at the end of its sweet, long finish.



Caputo's Revived  
Chabrin  
CCC-31200  
2 / 6.6lb

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# OSSAU IRATY

## PASTEURIZED SHEEP'S MILK

Once made by monks in the French Pyrenees, Ossau Iraty boasts over 3,000 years of cheesemaking tradition. Full flavored, pliant, and a joy to melt.

This semi-firm paste feels luxuriously rich and buttery in the mouth. Notes of fresh grass and sweet cream play nicely with a toasted wheat and nut finish.



Caputo's Revived  
Chabrin  
CCC-31200  
2 / 6.6lb

## RACLETTE RAW MILK UNPASTEURIZED COW'S MILK

The choicest champion of melting cheeses, beloved throughout Europe. Our raw milk version is resuscitated in our cheese caves for the ultimate melting experience.

Before melting, Raclette has a fruity flavor and salty finish and distinct, pungent aroma. Keep with tradition and melt over potatoes or any root vegetable.



Caputo's Revived  
Raclette Raw Milk  
CCC-31500  
1 / 14lb

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## TALEGGIO D.O.P. PASTEURIZED COW'S MILK

After three weeks of rehabilitative care in our Cheese Caves, these washed rind wheels emerge fudgy, funky, and at their peak of flavor.

Microscopic crystals on the rind juxtapose the interior's fudgy, dense texture. While the paste is sweet and buttery, the rind will add a layer of funkiness for those seeking out a barnyardy thrill.

While some say Taleggio's characteristic aroma stinks, we say it smells delicious.



Caputo's Revived  
Taleggio  
CCC-31600  
2 / 5lb

# TOME VACHE BASQUE UNPASTEURIZED COW'S MILK

From additional aging in our caves, the resulting cheese is a semi-firm, creamy, dense paste full of our Caves' own terroir (natural, environmentally imparted flavor).

You'll first notice musky, wet barn on the nose before you take a bite. The aroma gives way to a dense fudge texture, with notes of damp wood and stewed milk. Yes, we know how that sounds. Yes, it is altogether delicious.



Caputo's Revived  
Tome Vache Basque  
CCC-31700  
2 / 9lb



# DOMESTIC CHEESE

From storied hills of New England, rolling plains of Idaho, and deep into high deserts of Utah, our domestic cheeses capture a uniquely American terroir.



Caputo's Cave Aged  
Tony's Flowers  
CCC-22500  
1 / 15lb



Caputo's  
Copper Caputo  
CCC-22300  
1 / 20lb



Caputo's  
Grotte Caputo  
CCC-22100  
9 / .33lb



Caputo's  
House Aged Cheddar  
CCC-12100  
1 / 20lb



Caputo's  
Housemade Burrata  
CCC-13100  
1 / 20lb





Bayley Hazen  
Blue Jasper Hill Farm  
CHS-14322  
1 / 6lb



Beehive  
Barely Buzzed Coffee  
Lavender Rubbed  
BHC-21100  
1 / 20lb



Beehive  
Promontory Cheddar  
BHC-11100  
1 / 20lb



Lark's Meadow  
Cloud Veil  
CHS-14380  
1 / 2.5lb



Lark's Meadow  
El Bosque  
CHS-14372  
6 / 1lb



Lark's Meadow  
Poco Rojo  
CHS-14373  
12 / 0.3lb



Liuzzi  
Ricotta di Bufala  
LUZ-21300  
6 / 8oz



Liuzzi  
Ricotta Salata  
LUZ-31100  
4 / 3lb



Liuzzi  
Split Smoked Scamorza  
LUZ-41100  
1 / 12lb



Nettle Meadow  
Kunik  
CHS-14323  
4 / 1lb



Nettle Meadow  
Amber Kunik  
CHS-14324  
6 / .5lb



Nettle Meadow  
Sappy Ewe  
CHS-14326  
9 / .33lb



Nettle Meadow  
Stinky Ewe  
CHS-14329  
1 / 8lb



Nettle Meadow  
Honey Lavender  
Fromage Blanc  
CHS-14328  
8 / 5oz



Nettle Meadow  
Farm Chevre  
CHS-14330  
6 / 12oz



Nettle Meadow  
Farm Chevre  
CHS-14334  
8 / 5oz



Parish Hill  
Cornerstone  
CHS-14384  
1 / 8lb



Parish Hill  
Humble  
CHS-14328  
1 / 4lb



Park City Creamery  
Hidden Treasure Brie  
Style Cheese w/Truffles  
PCC-11200  
8 / 0.3lb



Park City Creamery  
Silver Queen Goat  
Cheese w/Vegetable Ash  
PCC-11400  
9 / .03lb



Park City Creamery  
Treasure Brie Style  
Cheese  
PCC-11100  
8 / 0.3lb



Pleasant Ridge  
Reserve Uplands Cheese  
CHS-14376  
1 / 10lb



Rogue River  
Blue  
CHS-14252  
1 / 5lb



Narragansett Creamery  
Stracchino Crescendo  
CHS-11200  
6 / 10oz

# FRENCH CHEESE

Legends of the curd permeate deep past the paste in France. Our selection features historical haymakers and new age rock stars alike.



Brie Fermier  
Ferme de la Tremblaye  
CHS-12082  
2 / 2.2lb



Brie Mon Pere  
CHS-12061  
1 / 7lb



Brillat Savarin Delin  
CHS-12013  
3 / 1.1lb







Caputo's  
Chabrin Reserve  
CCC-21100  
1 / 6.6lb



Caputo's  
Ossau Iraty Reserve  
CCC-21200  
1 / .8.8lb



Caputo's  
Revived Chabrin  
CCC-31200  
2 / 6.6lb



Caputo's  
Revived Ossau Iraty  
CCC-31400  
1 / 8.8lb



Caputo's  
Revived Raclette Raw Milk  
CCC-31500  
1 / 14lb



Caputo's  
Revived Tome Vache  
Basque  
CCC-31700  
2 / 9lb



Comte 12-15 month  
Rodolphe Le Meunier  
CHS-14309  
1 / 80lb



Comte 18-24 month  
Marcel Petite Reserve  
CHS-14308  
1 / 88lb



Delin Cremeux  
Bourgogne  
CHS-12109  
1 / 4lb



Epoisses AOC  
Berthaut, Burgundy  
CHS-12016  
6 / 250g



Fourme au Moelleux  
Rodolphe Le Meunier  
CHS-12074  
2 / 4lb



Fromager d'Affinois  
CHS-12001  
2 / 4.4lb



Raclette Pasteurized  
CHS-12104  
1 / 13lb



Roquefort Papillon,  
Black Label  
CHS-12003  
4 / 3lb



# GREEK CHEESE

Unsung heroes of the dairy industry, Greece produces classics perfect for melting, cooking, and snacking alike. Ours focus on ethical sourcing and concentration of flavor.



Feta Dodoni  
CHS-16014  
4 / 2kg



Halloumi Retail Pack  
CHS-16001  
12 / 8.8oz



Kefalograviera Dodoni  
CHS-16013  
1 / 25lb



Manouri Sheep Cheese  
CHS-16011  
4 / 4.4lb



Myzithra Rousas  
CHS-16007  
12 / 2lb

# ITALIAN CHEESE

From mixed milk softies to grana style superstars, Italian cheese reigns supreme in our curd line up.



Alta Langa  
Blu di Langa  
CHS-15100  
2 / 4.5lb



Alta Langa  
Canet  
CHS-15104  
8 / 4oz



Alta Langa  
Cravet  
CHS-15106  
15 / 3oz



Alta Langa  
La Tur  
CHS-11023  
6 / 0.5lb





Alta Langa  
Nocciolo  
CHS-15101  
9 / 3oz



Alta Langa,  
Robiola Bosina  
CHS-11053  
12 / 0.55lb



Alta Langa  
Toma di Capra  
CHS-15105  
1 / 4lb



Alta Langa  
Truf 3 Latti  
CHS-15103  
1 / 3lb



Asiago Pressato DOP  
Fresh  
CHS-11008  
1 / 25lb



Boschetto Tartufo  
Truffles, Forteto  
CHS-11049  
6 / 1.5lb



Cacio de Roma  
CHS-11000  
2 / 4lb



Caputo's  
Double Skull Taleggio  
CCC-23100  
1 / 4lb



Caputo's  
Revived Casatica di Bufala  
CCC-31100  
3 / 3lb



Caputo's  
Revived Taleggio  
CCC-31600  
2 / 5lb



Dolomiten Konig, King  
of the Dolomites  
CHS-11013  
1 / 19lb



Fior d'Arancio  
CHS-13058  
2 / 5lb



Fontina Val d'Aosta  
CHS-11016  
1 / 18lb



Gelmini Mascarpone  
CHS-14358  
6 / 17.5oz



Gelmini Mascarpone  
CHS-14361  
12 / 8.8oz



Gorgonzola Dolce DOP  
CHS-11017  
4 / 3lb



Grana Padano  
CHS-11091  
1 / 75lb



Locatelli Pecorino  
Romano  
CHS-12104  
1 / 12lb



Mitica Provolone  
Piccante  
CHS-11171  
1 / 65lb



Muffato  
CHS-11077  
1 / 20lb





Ocelli  
Testun al Barolo  
CHS-11147  
2 / 8lb



Ocelli  
Testun Foglie Castagno  
CHS-11148  
1 / 5lb



Parmigiano Reggiano  
2 Yr DOP  
CHS-11036  
1 / 85lb



Parmigiano Reggiano  
DOP Bertinelli  
CHS-11201  
1 / 85lb



Parmigiano Reggiano  
Small Wedge  
CHS-11220  
15 / 7oz



Pecorino Fiore Sardo  
DOP  
CHS-11159  
2 / 7lb



Pecorino Romano Fulvi  
Small Wedge  
CHS-11221  
12 / 7oz



Pecorino Romano Quarters,  
Genuine Fulvi  
CHS-11041  
4 / 16lb



Sapore del Piave  
CHS-11126  
1 / 20lb



Sottocenere w/ Truffles  
CHS-11058  
1 / 12.97lb

# NORTHERN EUROPEAN CHEESE

Trust the chilly weather nations to make a cozy kaas. From genre bending goudas to iconic aged cheddars, this selection is food for the soul.



OG Kristal  
CHS-15232  
1 / 20lb



Danish Fontina  
CHS-15000  
1 / 15lb



Alp Blossom  
Wild Flower Rind Cheese  
CHS-15231  
1 / 13.5lb



Chiriboga Blue  
CHS-15219  
1 / 5.5lb





Appenzeller Extra  
(Black Label)  
CHS-15234  
1 / 14lb



Appenzeller  
Cream Added  
CHS-15235  
1 / 14lb



Challerhocker  
CHS-15217  
1 / 15lb



Gruyere  
Michael Hanke  
CHS-15236  
1 / 72lb



Red Witch  
CHS-15247  
1 / 13lb



Ur-Eiche  
CHS-15237  
1 / 13lb



Delft Blue  
CHS-15245  
1 / 10lb



Ewephoria 1 Year Aged  
CHS-15248  
1 / 10lb



Fourmage  
(4 Milk Cheese)  
CHS-15246  
1 / 10lb



Noord Hollander, 4-Year  
Double Aged Gouda  
CHS-14297  
1 / 25lb



Cropwell Bishop  
Blue Stilton  
CHS-15239  
1 / 17lb



Quicke's  
Devonshire Red  
CHS-15244  
1 / 56lb



Quicke's  
Farmhouse Cheddar  
CHS-15238  
1 / 6lb



# SPANISH CHEESE

Sheep's milk classics, goat's milk favorites, and one of the most punchy blues we know. Don't say ewe.... This funky selection surprises and delights.



Cabrales  
CHS-13003  
2 / 6lb



Drunken Goat  
CHS-13086  
2 / 5lb



Drunken Goat  
Small Wedge  
CHS-13077  
12 / 6oz



La Peral Blue  
CHS-13011  
6 / 6lb





Leonora Cheese  
CHS-13037  
2 / 4lb



Manchego 6 Months  
El Trigal  
CHS-13014  
2 / 6lb



Manchego Reserva  
in wooden box  
CHS-15217  
2 / 6lb



Manchego  
Small Wedge  
CHS-13079  
12 / 6oz



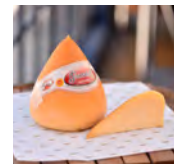
Maxorata  
CHS-13023  
2 / 7lb



Montealva  
CHS-11068  
1 / 4lb



Roncal, Spanish Cheese  
CHS-13048  
2 / 6.5lb



San Simon,  
Galician Smoked  
CHS-13017  
4 / 2lb



# SMALL FORMAT CHEESE

## SMALL FORMAT

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Alta Langa  
Canet  
CHS-15104  
8 / 4oz



Alta Langa  
Cravet  
CHS-15106  
15 / 3oz



Alta Langa  
La Tur  
CHS-11023  
6 / 0.5lb



Alta Langa  
Nocciole  
CHS-15101  
9 / 3oz



Alta Langa,  
Robiola Bosina  
CHS-11053  
12 / 0.55lb





Caputo's  
Housemade Burrata  
CCC-13100  
1 / 20lb



Epoisses AOC  
Berthaut, Burgundy  
CHS-12016  
6 / 250g



Nettle Meadow  
Amber Kunik  
CHS-14324  
6 / .5lb



Nettle Meadow  
Sappy Ewe  
CHS-14326  
9 / .33lb



Lark's Meadow  
El Bosque  
CHS-14372  
6 / 1lb



Lark's Meadow  
Poco Rojo  
CHS-14373  
12 / 0.3lb



Park City Creamery  
Hidden Treasure Brie  
Style Cheese w/Truffles  
PCC-11200  
8 / 0.3lb



Park City Creamery  
Silver Queen Goat  
Cheese w/Vegetable Ash  
PCC-11400  
9 / .03lb



Park City Creamery  
Treasure Brie Style Cheese  
PCC-11100  
8 / 0.3lb



# PRE-PACKAGED

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Halloumi Retail Pack  
CHS-16001  
12 / 8.8oz



Liuzzi  
Split Smoked Scamorza  
LUZ-41100  
12 / 8oz



Manchego  
Small Wedge  
CHS-13079  
12 / 6oz



Narragansett Creamery  
Stracchino Crescendo  
CHS-11200  
6 / 10oz



Parmigiano Reggiano  
Small Wedge  
CHS-11220  
15 / 7oz



Pecorino Romano Fulvi  
Small Wedge  
CHS-11221  
12 / 7oz



# MINI TUBS

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Gelmini Mascarpone  
CHS-14358  
6 / 17.5oz



Liuzzi  
Ricotta di Bufala  
LUZ-21300  
6 / 8oz



Nettle Meadow  
Honey Lavender  
Fromage Blanc  
CHS-14328  
8 / 5oz



Nettle Meadow  
Farm Chevre  
CHS-14330  
8 / 5oz

# SALUMERIA BIELLESE

European craft with Italian-American heritage. Founded 100 years ago in NYC, these Slow Food legends create some of the best salumi this side of the Atlantic.



Salumeria  
Biellese Bresaola  
BIE-11100  
1 / 7lb



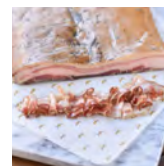
Salumeria  
Biellese Culatello  
BIE-11200  
1 / 6lb



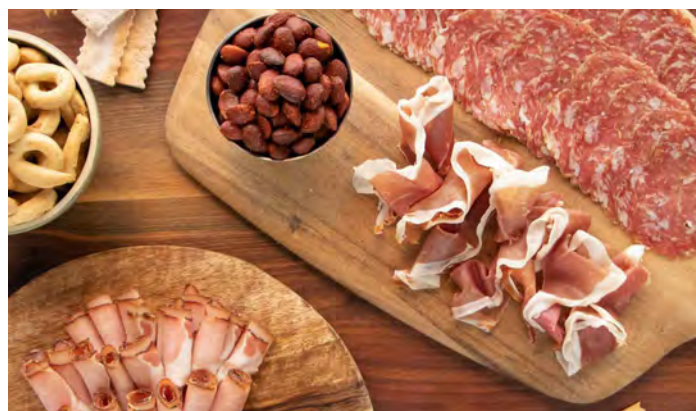
Salumeria  
Biellese Finocchiono  
BIE-11300  
1 / 10lb



Salumeria  
Biellese Guanciale  
BIE-11400  
1 / 5lb



Salumeria  
Biellese Pancetta Pepato  
BIE-11500  
1 / 12lb





# ELEVATION MEATS

Named for the mile-high city of Denver, Elevation strives to create traditional classics for a higher scale of enjoyment.



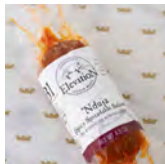
Elevation Meats  
Barley Wine and  
Mustard Seed Salami  
EVM-11000  
8 / 5oz



Elevation Meats  
Fennel Pollen Salami  
EVM-11300  
8 / 5oz



Elevation Meats  
Mole Salami  
EVM-11400  
8 / 5oz



Elevation Meats  
Nduja Spreadable Salami  
EVM-11450  
8 / 4oz





Elevation Meats  
Lonza  
EVM-21300  
3 / 3lb



Elevation Meats  
Black Truffle  
Chicken Pate  
EVM-41100  
12 / 6oz



Elevation Meats  
Brandy & Sage  
Chicken Pate  
EVM-41200  
12 / 6oz



Elevation Meats  
Farmstead  
Chicken Pate  
EVM-41300  
12 / 6oz







# CREMINELLI

Launched in the basement of Caputo's Market & Deli in Salt Lake City, these humble beginnings have flourished into national acclaim and worldwide recognition.



Creminelli  
Salame Barolo  
CRE-11100  
9 / 5.5oz



Creminelli  
Salame Casalingo  
CRE-11200  
9 / 5.5oz



Creminelli  
Salame Piccante  
CRE-11300  
9 / 5.5oz



Creminelli  
Salame Sopressata  
CRE-11400  
9 / 5.5oz





Creminelli Finocchio  
CRE-11250  
9 / 5.5oz



Creminelli Salame  
Tartufo w/ Black Truffle  
CRE-11500  
9 / 5.5oz



Creminelli  
Salame Whiskey  
CRE-11600  
9 / 5.5oz



Creminelli  
Salame Wild Boar  
CRE-11250  
9 / 5.5oz



Creminelli  
Calabrese  
CRE-21100  
3 / 2.77lb



Creminelli  
Finocchiona  
CRE-21400  
3 / 2lb



Creminelli  
Milano  
CRE-21500  
2 / 4.59lb



Creminelli  
Sopressa Veneta  
CRE-21800  
3 / 2lb



Creminelli  
Varzi  
CRE-21900  
3 / 2.67lb



Creminelli  
Original Salami Minis  
CRE-21100  
12 / 2.6oz



Creminelli  
Black Pepper  
Salami Minis  
CRE-31200  
12 / 2.6oz



Creminelli  
Whiskey Salami Minis  
CRE-31300  
12 / 2.6oz



Creminelli  
Chipotle Salami Minis  
CRE-31400  
12 / 2.6oz



Creminelli  
Parmesan Salami Minis  
CRE-31500  
12 / 2.6oz



Creminelli  
Bulk Sliced Pepperoni  
CRE-51100  
8 / 2.5lb





# OLYMPIA PROVISIONS

Elias Cairo has a Utah heart, European training, and the resources of Portland at his fingertips. Fittingly, Olympia Provisions is refreshingly innovative and always delicious.



Olympia Provisions  
Kasekraimer  
OLY-11200  
6 / 12oz



Olympia Provisions  
Smoked Chorizo  
OLY-11300  
6 / 12oz



Olympia Provisions  
Fresh Loukaniko  
OLY-11500  
6 / 12oz



Olympia Provisions  
Breakfast Sausage  
Retail Pack  
OLY-11911  
6 / 12oz





Olympia Provisions  
Kielbasa  
OLY-11900  
6 / 12oz



Olympia Provisions  
Frankfurters Retail Pack  
OLY-11910  
6 / 12oz



Olympia Provisions  
Summer Sausage  
OLY-11400  
10 / 12oz



Olympia Provisions  
Loukanika  
OLY-21100  
15 / 5oz



Olympia Provisions  
Saucisson Sec  
OLY-21300  
15 / 5oz



Olympia Provisions  
Sopressata  
OLY-21400  
15 / 5oz



Olympia Provisions  
Capicola  
OLY-31150  
4 / 2lb



Olympia Provisions  
Landrauschinken  
OLY-31200  
12 / 4.5lb



Olympia Provisions  
Mortadella ai Pistacci  
OLY-31300  
2 / 4lb



Olympia Provisions  
Chorizo El Rey  
OLY-31600  
2 / 2lb



Olympia Provisions  
Salami Etna  
OLY-31700  
2 / 2.5lb



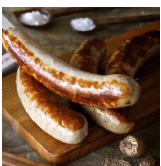
Olympia Provisions  
Sweetheart Ham  
OLY-31800  
4 / 2lb



Olympia Provisions  
Mini Pork Rillettes  
OLY-41200  
6 / 8oz



Olympia Provisions  
Cotecchino  
OLY-81100  
10 / 12oz



Olympia Provisions  
Bratwurst Bulk  
OLY-91100  
2 / 5lb



Olympia Provisions  
Frankfurters Bulk  
OLY-91200  
2 / 5lb



Olympia Provisions  
Italian Sausage Bulk  
OLY-91300  
2 / 5lb



Olympia Provisions  
Kielbasa Sausage Bulk  
OLY-91500  
2 / 5lb



Olympia Provisions  
Chorizo El Rey Bulk  
OLY-31600  
2 / 5lb

# PROSCIUTTO

Delicate texture, bold flavor, and iconic stylings dominate our selection of prosciutti from around the world. Showcase charcuterie with name recognition and taste to match.



Prosciutto Crudo  
Fontana, Praga  
MEA-12002  
1 / 16lb



Speck, Alto Adige,  
Recla  
MEA-12004  
1 / 11lb



Jamon Serrano 17  
Month Redondo  
Iglesias/Mitica  
MEA-12027  
1 / 12lb



Prosciutto di Parma  
18 Month San Marco  
Rolled (Addobbo)  
MEA-12043  
1 / 17lb



Boneless Jamon Iberico  
Puro de Bellota (Ham),  
Dehesa Cordobes  
MEA-12053  
1 / 8lb





Bone-in Jamon Iberico  
Puro de Bellota (Ham),  
Dehesa Cordobesa  
MEA-12054  
1 / 16lb



Prosciutto  
Toscano DOP  
MEA-12080  
1 / 15lb



Rovagnati Prosciutto  
Cotto Gran Biscotto  
ROV-11300  
2 / 15.5lb



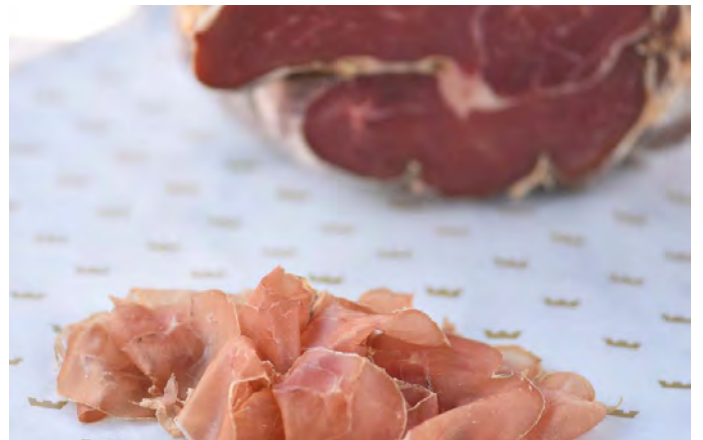
San Daniele,  
Prosciutto, Dok Dall'Ava  
MEA-12083  
1 / 19lb



Salumeria Biellese  
Culatello  
BIE-11200  
1 / 6lb



Smoking Goose  
Duck Prosciutto  
SMG-14200  
15 / 8oz





# ROVAGNATI

Grown from Milan based family roots in the 1940s to a global powerhouse of traditional Italian salumi today, Rovagnati is internationally recognized for their care.



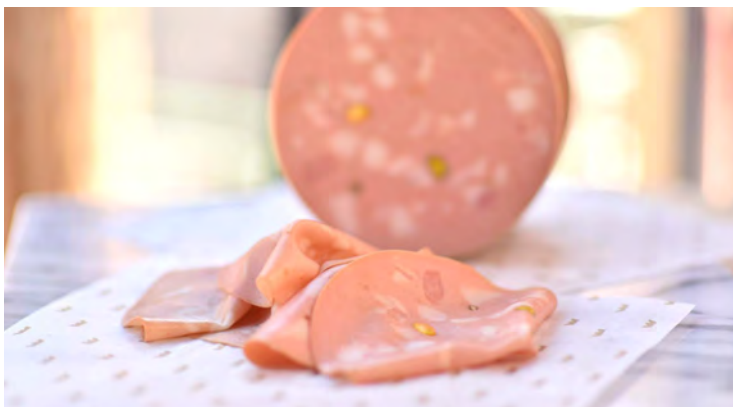
Rovagnati Mortadella  
Pistachio Italian  
ROV-11100  
3 / 12.5lb



Rovagnati Porchetta  
ROV-11200  
2 / 8lb



Rovagnati Prosciutto  
Cotto Gran Biscotto  
ROV-11300  
2 / 15.5lb







# SMOKING GOOSE

Elias Cairo has a Utah heart, European training, and the resources of Portland at his fingertips. Fittingly, Olympia Provisions is refreshingly innovative and always delicious.



Smoking Goose  
Gin and Juice  
SMG-11100  
10 / 8oz



Smoking Goose  
Stagberry  
SMG-11200  
10 / 6oz



Smoking Goose  
Spruce and Candy Salame  
SMG-12100  
10 / 7-8oz



Smoking Goose  
Duck Prosciutto  
SMG-14200  
15 / 8oz



Smoking Goose  
Delaware Fireball  
SMG-11300  
10 / 5oz





Smoking Goose  
Salame Toscano  
SMG-13100  
5 / 3lb



Smoking Goose  
Dodge City  
SMG-11400  
2 / 8lb



Smoking Goose  
Salame Cotto Whole  
SMG-11500  
2 / 6lb



Smoking Goose  
Spruce Tip Wagyu  
Bresaola  
SMG-14100  
5 / 1.5lb



Smoking Goose  
Pig and Fig Terrine  
SMG-16100  
10 / 8oz



Smoking Goose  
Rabbit & Pork Cheek  
Terrine  
SMG-16200  
10 / 8oz

# PATES & TERRINES

Textural decadence with distinctive, bold flavors define these spreadable meats. From fine chopped rillettes to silky pates, they beg to be slathered and savored.



Elevation Meats  
Black Truffle  
Chicken Pate  
EVM-41100  
12 / 6oz



Elevation Meats  
Brandy & Sage  
Chicken Pate  
EVM-41200  
12 / 6oz



Elevation Meats  
Farmstead  
Chicken Pate  
EVM-41300  
12 / 6oz



Olympia Provisions  
Mini Pork Rillettes  
OLY-41200  
6 / 8oz





Smoking Goose  
Pig and Fig Terrine  
SMG-16100  
10 / 8oz



Smoking Goose  
Rabbit & Pork Cheek  
Terrine  
SMG-16200  
10 / 8oz





# IBERICO

Pata Negra, the unique breed of Iberian hogs, roam freely across acres of oak groves, and widely regarded for distinctive and superlative flavors.



Bone-in Jamon Iberico Puro de Bellota (Ham), Dehesa Cordobesa  
MEA-12054  
1 / 16lb



Boneless Jamon Iberico Puro de Bellota (Ham), Dehesa Cordobesa  
MEA-12053  
1 / 8lb



Cabecero Dehesa Cordobesa Iberico  
MEA-12010  
6 / 1.5



Lardo Iberico de Bellota, Dehesa Cordobesa  
MEA-12061  
6 / 1.1lb



Morcilla Iberica de Bellota  
MEA-120896  
6 / 6oz



# PIACENTINA

Authentic DOP dry-cured meats from the province of Piacenza in the region of Emilia Romagna.



Coppa Piacentina DOP  
MEA-12096  
4 / 2lb



Pancetta Piacentina DOP  
MEA-12097  
2 / 4lb



# VEGAN

The art and techniques of salumi making traditionally showcase meat, but don't rely on its inclusion for taste perfection. Our vegan alternatives are uniquely delicious.



Vegan Fig Salami  
w/ Orange Zest and  
Aleppo Pepper  
MEA-11098  
12 / 6.4oz



Vegan Fig Salami  
w/ Smoked Paprika  
MEA-11099  
12 / 6.4oz



Vegan Fig Salami  
w/ Pistachio and Cinnamon  
MEA-11100  
12 / 6.4oz

