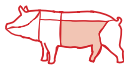


BELLY



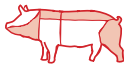
PANCETTA AMERICANA ◊

Dry cured pork belly, seasoned with rosemary, peppercorns, and bay. Rolled or flat format.

TAMWORTH COUNTRY CURED BACON ◊

Pasture raised Tamworth pork from the Missouri Ozarks. Smoked over apple wood.

SPECIALTY



GUANCIALE AMERICANO ◊

Dry cured pork jowl with a simple rosemary spice blend. Adds a silky quality to any dish.

IOWA WHITE SPREAD ◊

Cured prosciutto fat, lightly spiced and ground smooth. Spread on warm bread, or substitute for butter in biscuit or tart dough.

PROSCIUTTO

ACORN EDITION ◊

Pasture or woodland raised, acorn fed pork. 100% Berkshire, Woodland Tamworth or organic Berkshire cross. Incredibly smooth and sweet.

TAMWORTH PROSCIUTTO ◊

Pasture raised Tamworth pork from the Missouri Ozarks. Nutty and complex with a caramel finish.

ROSSA BERKSHIRE PROSCIUTTO ◊

100% Berkshire pork. Silky and tender with a beautiful deep rose color, rich meaty flavor, and a buttery finish.

ORGANIC PROSCIUTTO

GREEN LABEL ◊

Certified organic pork from Becker Lane Organic Farm. Fruit forward, building to a rich umami with a sweet finish.

PROSCIUTTO AMERICANO ◊

Humanely raised, antibiotic-free pork. Clean and sweet, with a floral minerality.

PROSCIUTTO PICCANTE ◊

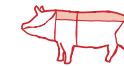
Fully aged Prosciutto Americano rubbed with freshly ground fennel and red pepper. Vibrant and complex.

SPECK AMERICANO ◊

Fully aged Prosciutto Americano, lightly smoked over apple wood. Sweet and subtly smoky.

All of our products are made with pork raised humanely and without the use of sub-therapeutic antibiotics. Just pork, sea salt and spices. No nitrates or nitrites.

SHOULDER | BACK



COPPA AMERICANA ◊

Dry cured collar rubbed with smoked Pimenton de la Vera and unsweetened cocoa. Deep, musky, and robust.

COPPA PICCANTE ◊

Dry cured collar rubbed with Pimenton de la Vera Picante, cumin, and red chili. Savory with a spicy swagger, not overwhelming heat.

LOMO AMERICANO &

LOMO PICCANTE ◊

Dry cured pork loin rubbed with Pimenton de la Vera based spicing. New in 2012.

BERKSHIRE LONZA ◊

Dry cured Berkshire pork loin with fennel, rosemary, red chili, and black pepper. Tender and delicate.



PANCETTA AMERICANA



TAMWORTH BACON



TAMWORTH PROSCIUTTO



ROSSA BERKSHIRE PROSCIUTTO



SPECK AMERICANO



COPPA AMERICANA



LOMO PICCANTE