



BENIAMINO

Meats

NIAGARA'S FINEST PIG

#YouBringTheBread





BENIAMINO

Meats

Mild Catanzaro Soppressata

This Soppressata has complex flavours from both sweet and Hungarian paprikas. This product is made with pepper paste and red wine which is very traditional in the Calabrese area when making salumi.



Sweet Fennel Soppressata

Our Fennel Soppressata has no spice to it, typically called "Sweet". The product is fully flavoured with toasted fennel seed which gives the product a distinct medium robustness of flavour. A must on any charcuterie board.



Hot Calabrese Soppressata

Our best seller, this Soppressata has complex flavours from both hot and Hungarian paprikas. Hot pepper paste, red wine and a touch of fennel seed is used for great flavour and colour.



Mild Calabrese Soppressata

This soppressata has complex flavours from both sweet and Hungarian paprikas. This product is made with pepper paste and red wine which is very traditional in the Calabrese area when making salumi.





BENIAMINO
Meats

Hot Calabrese Cacciatore

Our Hot Calabrese Cacciatore has complex flavours from both hot and Hungarian paprikas. Hot pepper paste, red wine and a touch of fennel seed is used for great flavour and colour.



Sweet Cacciatore

A simple yet tasty product, 100% Ontario pork is lightly enhanced with black pepper corns to allow the meat to shine. Suitable to any pallet and a perfect paring for cheese and wine.



Sweet Fennel Cacciatore

This Cacciatore has no spice to it, typically called "sweet". The product is fully flavoured with toasted fennel seed which gives the product a distinct medium robustness of flavour. A must on any charcuterie board.





BENIAMINO

Meats

Mild Catanzaro Cacciatore

This easy going Cacciatore or dried sausage is a fan favorite. Mild in heat with fully flavour. Made with sweet pepper paste, red wine and black pepper corns. An extremely balanced taste with beautiful colour.



Giulio Liver Cacciatore

Based on family traditions, this product contains 30% pork liver as well as orange and garlic. A rustic salumi with great meaty and umami flavour with light citrus notes.





BENIAMINO

Meats

Coppa

The Coppa or capocollo is a delicacy as the product yield is only 2 per hog. The muscle comes from the neck and has the most beautiful meat to fat ratio for the perfect melt in your mouth product. The meat is simply cured with the needed salt and enhanced with light black pepper/chilli flakes. The flavour is natural with enhancements which allows you to properly taste the quality of the meat. One of our best sellers, a must for any gathering.



Pancetta

Rolled pancetta with great sweet notes naturally from the meat. Use it on a charcuterie board or to cook with. This versatile product is not cured with any other flavour enhancement, a beautiful product.



Guanicale

The jowl of the pig. This salumi product is great for cooking with based on the fat ratio. The Guanicale is coated in black pepper for a mild finish. Great umami notes naturally from the muscle.





Beniamino Meats LTD

beniaminomeats@gmail.com

www.beniaminomeats.ca

@beniaminomeats



**MADE WITHOUT
ADDED FILLERS**

**PORK RAISED WITHOUT
ADDED HORMONES**

**GLUTEN FREE
DAIRY FREE**

