



FRONTE FINE CHARCUTERIE

Made with Family recipes over 65 years old only using all natural ingredients and aged to perfection, these products are all USA made. A great line up for Restaurants, Bistros, and Gourmet Markets. Our line is made with no chemicals or preservatives. Included with our Duck Head program.

****NEW!! #220110- Pancetta – (3 / 5lb Avg)***

“Italian Bacon” pork belly that is cured in sea salt, nutmeg, pepper and fennel. It's then dried for 3 months. Outside of Italy, most pancetta comes rolled or “rotolata” style.

#222112- President’s Prosciutto (10.75 lb Avg)

Prosciutto is made from either a pig's or a wild boar's ham (hind leg or thigh) Very Simple Ingredients; Product is aged up to 15 months using Sea Salt and Pepper. Very Lean - Minimal fat, no refrigeration necessary until opened. 180 day shelf life.

#216113- Genoa Salami (2/ 3.5 lb Avg)

Zesty in flavor with a rich, red texture, our Genoa Salami is crafted using white wine and fine select spices. Genoa style Salami (w/ peppercorns) natural casing, dry aged one month. 85% lean, no refrigeration necessary until opened. 180 day shelf life

#216128- Old World Sopressata (20/ 8oz Chubs)

A premium dry cured Italian sausage (pork) . “Old World Style” Sopressata. Just like they hang in the traditional Italian delicatessen,. Two pieces attached for excellent eye appeal. Also a great alternative to pepperoni!! 180 day shelf life

#216222- Hot Capicollo (6/ 3 lb Avg)

We make our Capocollo from the finest cut of pork, the solid muscle between the head (“capo”) and the shoulder (“collo”). It is cured with just the right amount of seasoning and hung to age for up to 4 months. 180 day shelf life

#216112- Mortadella w/ Pistachios (2/ 6lb Avg)

We follow the same Mortadella recipe that was developed more than 500 years ago by the monks of Bologna and Modena. A heat cured pork sausage with Pistachio nuts, our Mortadella is baked for 24 hours at low heat to enhance taste and aroma.

#124702- Pepper Shooters (7.5 lb Bucket)

Big cherry peppers stuffed with prosciutto and sharp provolone cheese, packed in vinegar and oil with a touch of white wine. Average count of 55 to 60 pepper shooters per tub. An excellent item to add to any wine and cheese plate!

#214853- Spanish Chorizo Cantimpalo (3/ 4.5 lb Avg)

Staying true to its origin, our Chorizo is crafted with white wine and imported Spanish paprika. Coarsely ground pork seasoned to perfection is what makes our Chorizo stand out from the rest. Dry cured one month, natural casing, 180 day shelf life.

