OUR SALAMI $22 per lb.

AGRUMI
One of our most beloved new world creations, Agrumi is fragrant and colorful with cardamom, orange peel, and red chili flakes.

CLASSIC
While we honor the classic cured meats of the old world, we can’t help adding our spin on it, this time with garlic and a hint of ginger.

FINOCCHIONA
We use traditional cracked black pepper and fennel with a touch of curry, making this anything but Grandma’s finocchiona.

HOT SOPRESSATA
The vibrant red of our Hot Sop is a not-so-subtle hint that you’ll get a tasty kick from the cayenne pepper.

MOLÉ
This longtime favorite was inspired by the magical fusion of sweet, savory, and spicy flavors made famous in the kitchens of Mexico.

MUSTARD
Yellow and brown mustard seed get an extra kick with added chili flakes.

SMOKED PAPRIKA
Our smoky flavor with a little heat in the finish make this a favorite for pizza.

CHEESE & OTHER PAIRINGS
Please ask our deli for more information on selection and pricing.
SEASONAL SALAMI $22 per lb.

ANISE
The sweet aroma of anise with a little pepper come together in perfect flavor harmony.

OREGANO
A mild salami with lots of oregano added and a little garlic for depth of flavor.

ROSMARINO
Just a hint of rosemary combined with peppercorns to create an aromatic flavor.

WINTER
Our festive winter salami, studded with red and green peppercorn.

SPECIAL MEATS

COPPA $35 per person
Carved from the center of a pork shoulder and rolled in chili flakes, coppa is the perfect addition to any cured meat platter or sandwich.

CULATELLO $50 per lb.
Often referred to as the “king of prosciuttos,” this heritage breed boneless prosciutto is aged for 9 months, creating a delicate, buttery meat that practically melts on your tongue.

GUANCIALE $22 per lb.
Cured pork jowls are a must-have for chefs and the secret ingredient in carbonara.

PANCETTA $22 per lb.
Cured pork belly seasoned with pepper, rolled and hand tied. This is perfect as a bacon substitute.

ORDER ONLINE AT SALUMIDELI.COM
404 OCCIDENTAL AVE SOUTH, SEATTLE, WA 98104
MONDAY THROUGH SATURDAY 11AM-3PM