



Based in Massachusetts, New England Charcuterie combines Old World traditions with New World flavors to create very unique artisanal smoked and cured meats beyond compare. Owner, Artisan and Chef Joshua Smith partners with the best farms and growers both locally and around the world to ensure the highest quality selection of hand crafted salami and pate.



Salami Mexican Mole
Product # KP766 • Size 24 x 7 oz.
Avg. 10 lb. case
Mexican chocolate salame made with ghost chili pepper.



Salami Reggiano Parmigiana
Product # KP774 • Size 24 x 7 oz.
Avg. 10 lb. case
Dry salame made with real Parimigiano Reggiano.



Salami Wild Boar and Venison
Product # KP774 • Size 24 x 7 oz.
Avg. 10 lb. case
Dry salame made with wild boar and venison.



Lomo Dry Cured Spanish Style Pork Loin
Product # KP768 • Size 4 x 1.5 lb.
Avg. 6 lb. Case
Dry cured pork loin, Spanish style.



Nduja, Dry Cured Pork Spreadable Salami
Product # KP776 • Size 6 x 1.8 lbs.
Avg. 11 lb. Case
Spreadable spicy calabrese salame.



Pate Bohemian Pork and Duck
Product # KP772 • Size 3 x 3.6 lbs.
Avg 11# Case
Pork and duck blended in a union with dried cherries and brandy

DELIVERS WITHIN 2 BUSINESS DAYS