

A full and delicious variety of Citterio's renowned Italian-style specialty meats

In our full-service deli department, CITTERIO's classics are available in their original whole forms from which your choices can be custom-sliced.

When planning to entertain, be sure to consult the experts in our service deli about the special platters or sandwiches they can prepare for you featuring these CITTERIO specialties. Fully prepared, fresh and flavorful, these appetizing platters are real party-pleasers for your guests – and the ultimate for you in convenience.

If you prefer, you can enjoy the special convenience of picking up most of these CITTERIO specialties in our self-service sections.

Look for packages like those below with the CITTERIO *fresco* labels. These represent a revolutionary new packaging system that locks in the "just-sliced" freshness and flavors of these widely popular delicacies.

You'll be able to keep your CITTERIO *fresco* selections in your refrigerator for several days -- fully confident that they'll be fresh and ready-to-serve for on-the-go lunches, as an Antipasto before a family meal ... or as a welcome hors d'oeuvre for unexpected guests.

The name -- CITTERIO -- represents a commitment to quality in the making ever since 1878 with the founding of the firm in Italy. Today, CITTERIO also creates these traditional, Italian-style specialties with the same unparalleled quality in the clean, dry air high in the Pocono Mountains of Pennsylvania.

Always say "Citterio" (chee-teh-ree-o) to show you insist on quality and great Italian traditions!



Antipasto Italiano!

This tempting selection of thinly sliced, dry-air aged specialty meats is what Italians refer to as "*affettati di salumi*". Traditionally, these are served with unsalted breadsticks or crusty bread ... often, with marinated roasted peppers or artichoke hearts, olives, shavings of Parmigiano ... or with fresh, melon, pears or figs. With a fine Italian wine, of course. And, always, with plenty of satisfaction and nutritional value, too!

Buon appetito!



**ANTIPASTO
CITTERIO!**
Distinctive. Appetizing. Full of flavors.
And very typically *Italiano*!



CITTERIO®

THE WORLD'S MOST CELEBRATED ITALIAN SPECIALTY MEATS

DISTINCTIVE AND TRADITIONALLY ITALIAN
IN FLAVOR AND QUALITY

One taste – and you'll know why!

SO MANY APPETIZING WAYS TO ENJOY THESE CITTERIO SPECIALTIES:
AS A NOURISHING LUNCH OR SNACK ... AS A PRELUDE TO FAMILY DINNERS ...
AND ALWAYS AS A VERY WELCOME HORS D'OEUVRE WHEN ENTERTAINING!



PROSCIUTTO

All natural. No preservatives, nothing artificial. Here in the States – just as they do in Italy – Citterio's Curing Masters concentrate on bringing out the pure, naturally sweet flavor of each Prosciutto. The distinctive Italian taste and flavor of Prosciutto Citterio are perfected through their classic and intentionally unhurried aging program, up to a year or more.

PROSCIUTTO DI PARMA

Also available from Italy is Citterio's internationally acclaimed Prosciutto di Parma. This is Citterio's own signature version of this delicacy which is branded with the official Ducal Crown of approval, a symbol of its unique excellence. Prosciutto, domestic or imported from Italy, is traditionally enjoyed by Italians just with plain breadsticks or a crusty bread. Often it's accompanied with fresh melon, pears or figs.



ROSMARINO®

The ultimate flavor highlight for sandwiches, salads or pasta. Citterio's popular Rosemary Ham is massaged with dried Rosemary, then slow-roasted to develop its tenderness and aromatic taste. Roll into bite-sized appetizer.



SOPRESSATA

Citterio's signature version of a long-time favorite. Subtly seasoned, it's authentic with the taste and texture of coarsely ground cuts of fresh pork -- typical of the traditional hand-cut specialties made in old-country farm kitchens. The rich, classic flavor is brought out by natural, deliberately slow aging. Equally delicious in an Antipasto or in a *Panino*.



SPECK

Natural, wood-smoked version of Prosciutto, popular for centuries as Antipasto or in cooking. Adds an intriguing accent to salads (arugula and roasted chestnuts!) or in soups, a pasta sauce or a risotto. Particularly delicious in a *frittata* or *omelette*.

SOPRESSATA HOT

Delightfully spicier version of the traditional Italian-style country Salame. It offers a pleasing counterpoint in Antipasto with Italian olives, marinated artichokes, Pecorino Romano cheese. Enjoy it as an accent in salads, omelets or pastas,, on pizza or steamed vegetables. Really luscious in a *Panino* with roasted, sweet red pepper and Provolone cheese.



MORTADELLA WITH PISTACHIO

Slow-roasted in classic brick ovens. Delicately accented with selected spices and pistachios. Ideal for enriching *Panini* or sandwich triangles with tomato slices, green olive or artichoke spread.



COPPA

Coppa Citterio is made from selected and seasoned pork shoulder butt, slowly and naturally aged to bring out the tenderness plus the full, robust flavor and aroma so popular in the Old World. Available Hot (Piccante) or Sweet (Dolce). Also available is Citterio's Cooked Capicola, Hot and Sweet.



PANCETTA

Premium, Italian-style Bacon with a delicious difference. It's leaner, tightly rolled into a Salame shape, delicately seasoned and slowly aged to develop the distinctive flavor so popular with chefs. Great for Pasta Carbonara, or for an Italian "BLT" with arugula, sun-dried tomatoes, artichoke spread.

GENOA SALAME

Premium, Italian-style version of this popular Salame. Citterio's is slowly aged to create its distinctive flavor and richness. Ideal for Antipasto, for sandwiches or, cut up, as an accent on a hearty country salad or in sauces for pizza, pasta or steamed vegetables.



PREMIUM COOKED HAM

Citterio's own delicious version of a New York favorite! Premium quality plus slow oven-roasting ensure melt-in-your-mouth tenderness. It's 97% lean, high in protein and honest, clean-tasting ham flavor.

