THE BEST AUTHENTIC ITALIAN SAUSAGES IN THE UK

salsicciamo
italian artisans

trading on TRADITION

Salsicciamo is an unadulterated clean label sausage, based on age-old traditional Italian recipes, made locally in the UK every day.

We are artisan producers of authentic, fresh Italian sausages made here in the UK, thus guaranteeing products made on a daily basis from fresh.

Our mission is not only to sell a product of superior quality with authentic flavours but more importantly, to inform our clientele about the goodness and versatility of our products.

Salsicciamo is not a run-of-the-mill sausage. We have developed a range of products eliminating any type of artificial ingredients and our promise is to maintain the high quality and standards together with freshness, respecting and maintaining our old family traditions.

Our sausages are the result of some careful strategic-thinking and market research, undertaken 2 years before its launch by its Sicilian founder, Giuseppe Roberti, a skilled butcher in his own right.

Born in the UK, Giuseppe Roberti went back to Sicily when he was 10, whereupon he started to learn more about the production and preparation of meat products.

It was back in 2014 when he purchased a 'one-way ticket' to come back to the UK that he developed his vision of bringing some of his families recipes and sausage-making traditions to the ever-growing market here.

PASSION

My name is **Giuseppe Roberti** and I came from Sicily to the UK to produce sausages using my family's authentic recipes. Enjoy this unique fresh taste, made daily just for you.

Our product range is made with fresh premium pork cuts and we avoid using additives like nitrites or sulphites.

Our products are also gluten free. We only use selected cuts of approved UK reared pork as well as natural casings for all our sausages.

made in BRITAIN

Salsicciamo brings the most **innovative** recipe's to the sausage sector and we have transmitted all our passion and know-how to guarantee a unique eating experience.

our quality AWARDS

To be recognized as a premium producer and to receive awards for our products doesn't only underline the fact that we produce quality, but moreover it drives us to constantly improve for the benefit of our customers.

We also have obtained BRC certification

100% PRIME PORK CUTS

The quality of the meat we use is imperative. When developing our products, we were adamant on sourcing premium cuts of pork from UK farms dedicated to animal welfare. Our pork is carefully inspected before mincing, ensuring that Salsicciamo only uses the finest raw material.

HAND MADE

We are ambitious artisans who respect true Italian traditions, undertaking most processes by hand and priding ourselves on fine attention to detail. Our staff and their passion ultimately make the difference! We trim the meat and then link, prick and encase the sausages all by hand.

PREMIUM INGREDIENTS

No expense is spared on our ingredients. Everything is meticulously selected to guarantee our sausages are the finest you can buy, using premium ingredients such as organic sea salt from Trapani (Sicily).

EXTRA LEAN

We separate the lean pork and the fat by hand. Our sausages contain a vital balance of 10% fat (of which only 3% is saturated). This is essential to ensure a high-quality lean product, giving enough moisture and succulence to the sausage during the cooking process.

GLUTEN FREE

Our sausages are made from the finest quality fresh meat! NO bread, rusk or cereals are added to our mix, making Salsicciamo the ideal gluten free product for the health-conscious consumer.

NATURAL CASINGS

Many sausages in the UK are made using artificial or collagen casings. Not Salsicciamo! We only use 100% natural casing, guaranteeing the final product is genuine, no nonsense and natural from start to finish.

Tell us what your needs are and we'll endeavour to provide the best alternative we can, so get in touch.

- Traditional sausages
- Luganega sausages
- Sausage mince
- Meatballs
- Burger patties
- Bbq sausage wheels
- Skinless sausages
- Breakfast sausages
- Flavoured mince for pizza

CIAO HELLO

We supply retail customers, food service and wholesalers across the **UK**.

The salsiccia Luganega is a long, thin style sausage. Its ideal for lunch or a quick evening meal when fried in a pan or under the grill but it comes into its own when its BBQ time!

SALSICCIA LUGANEGA STYLE

pack size 400g - 1000g

Please see our Product List for full details.

The Traditional salsiccia is the large, meaty style sausage. Perfect when cooked in a tomato sauce or in a bean casserole.

SALSICCIA TRADITIONAL STYLE

pack size 400g - 1000g

Please see our Product List for full details.

Our sausage mince is an essential ingredient for dishes such as ragu' sauces, a variety of pasta, as an ingredient for risotto or as a pizza topping. Its unique in both flavour and texture.

SAUSAGE MINCE

pack size 500g - 1000g

Please see our Product List for full details.

Le polpette (Italian meatballs) brings a smile and the taste of the Mediterranean to your table. Comfort food for the whole family.

MEATBALLS

pack size 300g - 875g

Please see our Product List for full details.

A burger with a difference and a truly unique flavour, made with pork. Ideal for grilling, to put on the BBQ or as a simple meal ready in minutes.

BURGER PATTIES

pack size 500g

Please see our Product List for full details.

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NATIONAL DISTRIBUTOR

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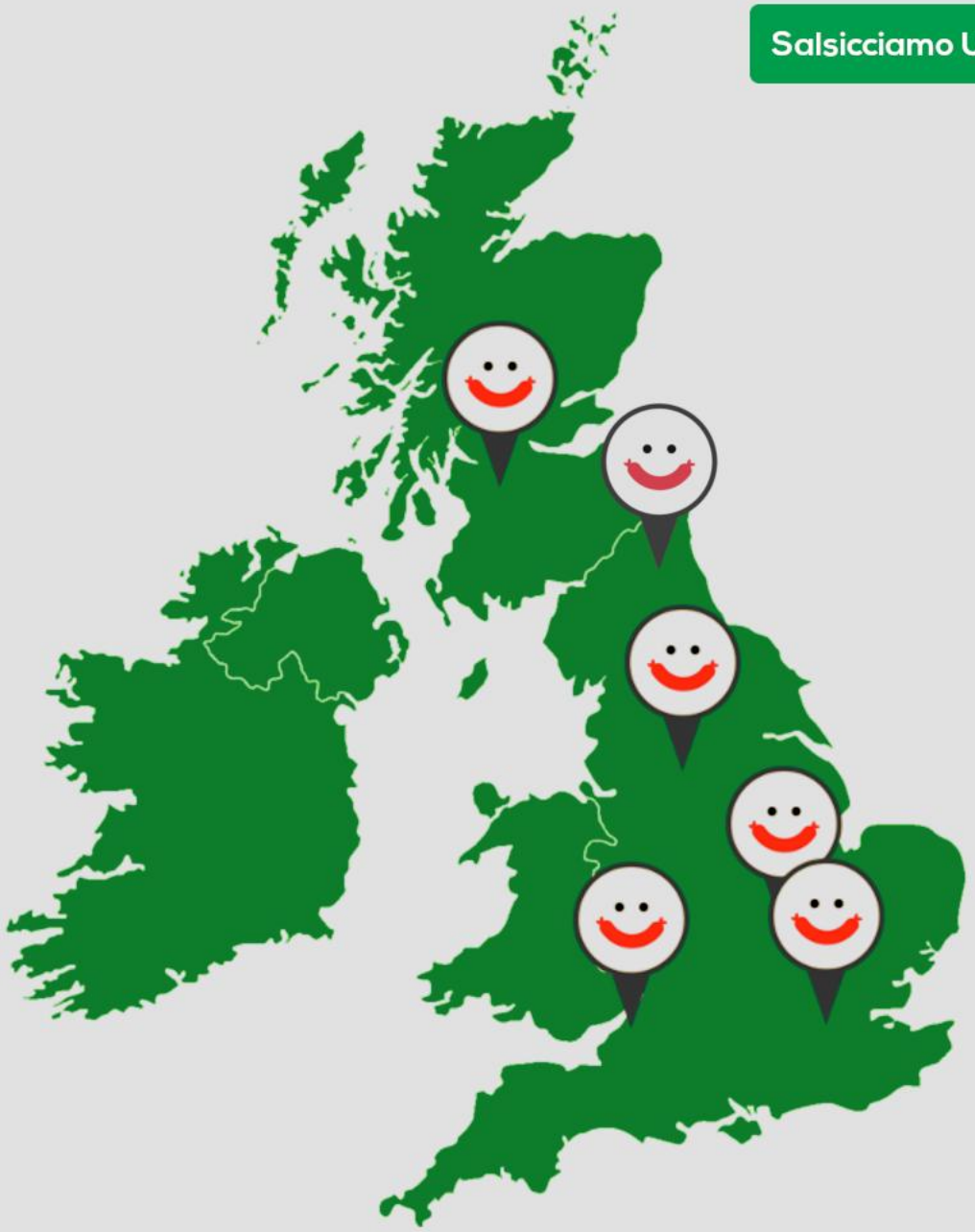

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THANK YOU
for your attention

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