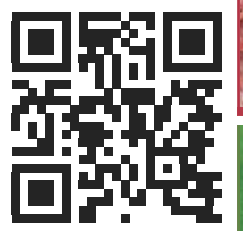




**CULINARY  
CREATIONS**





Scan this code to watch our curated collection of videos featuring easy, delicious recipes.

**Picture this:** You're enjoying your all-time favorite dish at a celebratory event, relishing all the intricate flavors and nuances. You can't help but say, "Mmm," and try your best to savor every last bite. But what if experiences like this weren't limited to special occasions?

At Fiorucci, we know that life can be hectic, but we want to encourage you to take the time to enjoy the little things in life, starting with your meals. Whether it's a pick-me-up snack, a simple sandwich or an easy weeknight dinner, we've filled these pages with recipes, products and ideas to inspire you to create moments of joy and indulgence every day.

We're passionate about bringing the best of Italian cuisine to your table – no matter the occasion. Our Italian meats and delicacies are made with the highest quality ingredients and time-honored recipes, ensuring that every bite bursts with authentic Italian flavor.

We invite you to explore our range of products and discover how they can elevate even the most ordinary dishes. Life can be fast-paced, but that doesn't mean you have to settle for mediocre food. **Let's make every meal a special one.**

*Cheers!*

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## MINI PIZZA RUSTICA PIES

### Chef's Tip:

Try adding finely chopped sun-dried tomatoes or artichokes to the egg mixture.



**Prep: 20 minutes plus softening • Bake: 15 minutes**

**Serves: 12 pies**

Nonstick cooking spray

- 1 package (14.1 ounces) refrigerated pie crusts
  - All-purpose flour for dusting
  - 6 slices **Fiorucci® Pre-Sliced Prosciutto**, halved crosswise
  - 6 large eggs
  - 1 cup whole milk ricotta cheese
  - 1 package (15 ounces) **Fiorucci® Panino Variety Tray**, cut into ½-inch pieces
  - 2 tablespoons chopped fresh parsley plus additional for garnish (optional)
1. Preheat oven to 425°F; spray 12-cup standard muffin pan with cooking spray.
  2. Soften pie crusts as label directs. On lightly floured work surface, unroll crusts; with rolling pin, roll each crust into 12-inch circle. With 4-inch round cookie cutter or glass, cut 12 circles from dough; press circles into bottom and up sides of prepared cups. Gather dough scraps and reroll into 12-inch circle. With 3-inch cookie cutter or glass, cut 12 circles from dough; discard remaining scraps. Press 1 piece of prosciutto into bottom and up sides of each prepared cup.
  3. In medium bowl, whisk eggs; reserve 1 tablespoon egg. Whisk cheese into eggs; fold in Panino and parsley. Fill prepared cups with egg mixture; top with 3-inch dough circles and pinch edges of dough together to seal. Brush with reserved 1 tablespoon egg; with paring knife, cut 2 small slits in top of each pie. Bake pies 15 minutes or until tops are golden brown and internal temperature reaches 160°F. Makes 12 pies.
  4. Serve pies garnished with parsley, if desired.

## PANINO VARIETY TRAY

Treat yourself to a snack that's as versatile as it is delicious. Featuring three irresistible meat and cheese combinations, our Panino variety tray makes a crowd-pleasing appetizer and flavorful addition to everyday meals like salads or pot pies. Plus, with no artificial flavors, colors or ingredients, you can feel good about indulging.





# ITALIAN-INSPIRED SHRIMP BANH MI WITH SALAMI PÂTÉ



Prep: 25 minutes • Serves: 4 sandwiches

### *Salami Pâté*

- 1 package (6 ounces) **Fiorucci® Sandwich Variety Pack** (Hard Salami, Pepperoni & Genoa Salami), chopped
- ¼ cup Italian-style breadcrumbs
- 2 tablespoons tomato paste
- 2 teaspoons granulated sugar
- 1 teaspoon fresh ground black pepper

### *Banh Mi*

- 1 tablespoon rice vinegar
- 2 teaspoons granulated sugar
- ½ teaspoon kosher salt
- ½ cup shredded carrots
- ½ cup thinly sliced cucumber
- ⅓ cup thinly sliced red onion
- ¼ cup thinly sliced jalapeño pepper
- 1 loaf (12 ounces) French baguette
- ½ cup mayonnaise
- 12 cooked 21-25 count peeled and deveined shrimp, halved crosswise, thawed if necessary
- 1 cup loosely packed basil leaves
- 2 tablespoons balsamic glaze

### **Salami Pâté**

- 1. Purée all ingredients in food processor until smooth, scraping down bowl occasionally. Makes about 1½ cups.

### **Banh Mi**

- 2. In medium bowl, whisk rice vinegar, sugar and salt. Add carrots, cucumber, onion and jalapeño; toss. Makes about 2 cups.
- 3. Cut baguette horizontally in half, but do not cut all the way through. Spread bottom half of baguette with mayonnaise; spread top half of baguette with salami pâté. Fill bread with shrimp, basil and carrot mixture; drizzle with balsamic glaze. Cut sandwich crosswise into 4 sandwiches.

### **Chef's Tip:**

Add some crushed red pepper to the carrot mixture to give these sandwiches some extra heat.

## SANDWICH VARIETY PACK

Whether you're craving an authentic Italian sandwich or an elevated snack with classic Italian tastes, our sandwich variety pack has everything you need. It offers ready-to-serve, pre-sliced hard salami, pepperoni and Genoa salami, all made from cured, aged and seasoned pork using treasured Italian family recipes.





## SALAMI & PROSCIUTTO-STUFFED SHELLS



### Chef's Tip:

Try substituting the marinara sauce with arrabiata sauce or vodka sauce for a different flavor profile.

## CHARCUTERIE VARIETY PACK

Elevate your meals with our charcuterie variety pack! Perfect for charcuterie trays, weeknight dinners or everyday snacking, this pack features a delicious assortment of flavor-filled meats that are sure to please. With each bite, you'll savor the rich notes and high-quality ingredients that make our Italian specialties a cut above the rest.



**Prep: 20 minutes plus standing • Bake: 30 minutes • Serves: 8**

- Nonstick cooking spray
  - 24 jumbo pasta shells
  - 1 package (6 ounces) Fiorucci® Charcuterie Variety Pack, chopped
  - 1 container (16 ounces) whole milk ricotta cheese
  - 4 garlic cloves, minced
  - 1½ cups shredded fontina cheese
  - 1 cup grated Parmesan cheese
  - 2 tablespoons chopped fresh basil plus additional for garnish (optional)
  - 1 tablespoon chopped fresh oregano
  - 1 jar (24 ounces) marinara sauce
1. Preheat oven to 350°F; spray 13 x 9-inch baking dish with cooking spray. Prepare shells as label directs. Drain pasta; rinse under cold water until cool.
  2. In large bowl, stir variety pack, ricotta cheese, garlic, ½ cup fontina cheese, ½ cup Parmesan cheese, basil and oregano. Makes about 3 cups.
  3. Spread ½ cup sauce in bottom of prepared dish. Fill shells with variety pack mixture; place filling side up in dish. Top stuffed shells with remaining sauce; cover dish tightly with aluminum foil and bake 20 minutes. Remove foil; sprinkle stuffed shells with remaining 1 cup fontina cheese and ½ cup Parmesan cheese. Bake stuffed shells, uncovered, 10 minutes or until heated through and cheese is melted; let stand 5 minutes before serving. Makes 24 stuffed shells.
  4. Serve stuffed shells sprinkled with basil, if desired.



## SALAMI & MOZZARELLA-STUFFED ZUCCHINI



**Prep: 20 minutes • Roast: 30 minutes**

**Serves: 8 zucchini halves**

- 4 medium zucchini (about 2 pounds), ends trimmed, cut lengthwise in half
  - 3 tablespoons olive oil
  - 1½ cups chicken broth
  - ½ (12-ounce) package herb seasoned stuffing mix
  - 3 garlic cloves, minced
  - 1 teaspoon chopped fresh rosemary
  - 3 packages (1.5 ounces each) **Fiorucci® Genoa Salami & Mozzarella Panino**, cut into ½-inch pieces
1. Preheat oven to 400°F; line rimmed baking pan with nonstick aluminum foil. With small spoon, leaving about ½-inch wall, scoop out inside portion of each zucchini half; coarsely chop zucchini pulp. Place zucchini, cut side down, on prepared pan; brush both sides with 2 tablespoons oil. Roast zucchini 10 minutes or until tender-crisp, turning once.
  2. In medium saucepot, heat broth to a boil over medium-high heat; stir in stuffing mix. Remove from heat; cover and let stand 5 minutes. Fluff with fork.
  3. In large skillet, heat remaining 1 tablespoon oil over medium-high heat. Add zucchini pulp; cook 2 minutes or until tender, stirring frequently. Add garlic and rosemary; cook 30 seconds or until fragrant, stirring frequently. Remove from heat; stir in Panino and stuffing. Makes about 2½ cups.
  4. Fill zucchini with stuffing mixture; roast 20 minutes or until cheese is melted and zucchini is tender. Makes 8 stuffed zucchini.

## GENOA SALAMI & MOZZARELLA PANINO

Indulge in an all-purpose salami favorite but better! Made from select cuts of dry-aged, red wine-marinated pork, our Genoa salami & mozzarella Panino makes a great protein-packed anytime snack or ready-to-plate appetizer.





## CALABRIAN CROSTINI



**Prep: 15 minutes • Bake: 10 minutes**  
**Serves: 12 (2 crostini slices per serving)**

- 1 loaf (14 ounces) ciabatta bread, sliced ½-inch thick crosswise (about 24 slices)
  - 3 tablespoons olive oil
  - 1 cup whole milk ricotta cheese
  - 3 packages (3 ounces each) **Fiorucci® Pre-Sliced Calabrese**
  - 4 whole pickled Calabrian chili peppers, thinly sliced crosswise
  - 1 cup quartered cherry tomatoes
  - ¼ cup fresh parsley leaves
1. Preheat oven to 400°F; line 2 rimmed baking pans with parchment paper. Place ciabatta slices on prepared pans; brush both sides with oil. Bake ciabatta slices 10 minutes or until golden brown.
  2. Spread ciabatta slices with cheese; top with Calabrese, peppers, tomatoes and parsley. Makes 24 crostini.

### Chef's Tip:

Toasted bread can be cooled completely, then stored in a sealed zip-top plastic bag at room temperature up to 3 days.

## PRE-SLICED CALABRESE

Spice up everything from appetizers, salads and sandwiches to pizzas, casseroles and charcuterie boards with our pre-sliced Calabrese. Its convenient format and resealable package make it easy to taste authentic Calabrian flavors whenever hunger strikes. Plus, it's packed with protein, contains no artificial flavors, colors or ingredients and is ready to eat and serve.





## FIG, SALAMI & GORGONZOLA-STUFFED SKILLET BREAD



### Chef's Tips:

- Use a block of cheese and crumble it rather than purchasing pre-crumbled cheese for a creamier texture.
- Keep your cast-iron skillet clean without soap by scrubbing it gently with coarse salt and a kitchen towel, then rinse with warm water, dry and season as usual.

**Prep: 20 minutes plus cooling • Bake: 30 minutes**  
**Serves: 8**

- 1 package (8 ounces) cream cheese, softened
  - 12 dried Black Mission figs, stemmed and quartered
  - 1 cup crumbled Gorgonzola cheese  
All-purpose flour for dusting
  - 1 fresh pizza dough boule (16 ounces)
  - 2 packages (3 ounces each) **Fiorucci® Pre-Sliced Charcuterie Salami**
  - 2 tablespoons chopped fresh parsley plus additional for garnish (optional)
  - 1 large egg yolk
  - 1 tablespoon evaporated milk
  - ½ teaspoon kosher salt
  - ½ teaspoon fresh ground black pepper  
Honey for garnish (optional)
1. Preheat oven to 450°F. In medium bowl, stir cream cheese, figs and Gorgonzola cheese.
  2. On lightly floured work surface, roll or stretch dough into 13 x 9-inch rectangle. Leaving 1-inch border, spread dough with cheese mixture; top with 1 package salami and parsley. Starting from long end, roll up dough; lay remaining 1 package salami over dough and form dough into a spiral. Place dough spiral in 10-inch cast-iron skillet.
  3. In small bowl, whisk egg yolk and milk; brush top of dough with egg mixture, and sprinkle with salt and pepper. Bake bread 30 minutes or until golden brown and salami is very crisp; cool 10 minutes.
  4. Cut bread into 8 wedges; drizzle with honey and sprinkle with parsley, if desired.

## PRE-SLICED CHARCUTERIE SALAMI

Experience the true taste of old-world craftsmanship with our artisanal charcuterie salami, made from the same premium cuts of pork as our classic prosciutto, then air-dried and aged like a traditional salami for a unique flavor profile we like to call “prosciutto-inspired salami.” It makes the perfect topping for pizza and sandwiches and is also a protein-rich addition to charcuterie boards, wraps, salads, calzones and casseroles. Perfectly seasoned with savory spices, this versatile Italian specialty will elevate any occasion.





## QUICK PEPPERONI & PICKLED PEPPER NACHOS



**Prep: 10 minutes • Bake: 10 minutes • Serves: 4**

Nonstick cooking spray

½ (12-ounce) bag yellow corn tortilla chips

2 cups shredded white Cheddar cheese

6 **Fiorucci® Pepperoni & Pepper Jack Paninos**  
(3 packs, 1.5 oz. each or 1 pack of 4.5 oz. size), chopped

2 Roma tomatoes, chopped

⅓ cup drained and chopped banana pepper rings

⅓ cup drained and chopped pickled jalapeños

½ cup sour cream

¼ cup sliced black olives

1 tablespoon chopped fresh cilantro

1. Preheat oven to 425°F; spray rimmed baking pan with cooking spray.
2. Spread chips on prepared pan; top with cheese, chopped Paninos, tomatoes, banana pepper rings and jalapeño peppers. Bake nachos 10 minutes or until golden brown and cheese melts. Makes about 8 cups.
3. Serve nachos topped with sour cream and olives; sprinkle with cilantro.

### Chef's Tip:

For added protein, include chopped cooked chicken or pork; serve alongside a green salad for a complete meal.

## PEPPERONI & PEPPER JACK PANINO

Meet our new pepperoni & pepper jack cheese Panino, available in two sizes for convenient, on-the-go snacking. It offers a good source of protein and calcium and is great for those following keto-friendly, paleo or Mediterranean eating styles. Whether you toss it into a school or work lunch or need a quick pick-me-up snack, this Panino variety is calling your name.





## WARM SALAMI & BUTTERNUT SQUASH COUSCOUS SALAD

### Chef's Tip:

Try other grains in place of the couscous such as farro, wheat berries or barley, or a small pasta shape like orzo.

**Prep: 10 minutes • Cook: 18 minutes • Serves: 8**

- 1 medium shallot, minced
  - $\frac{1}{3}$  cup plus 2 tablespoons olive oil
  - 2 tablespoons red wine vinegar
  - 1 tablespoon coarse mustard
  - $\frac{1}{2}$  teaspoon kosher salt
  - $\frac{1}{2}$  teaspoon fresh ground black pepper
  - $\frac{1}{4}$  cup pine nuts
  - $\frac{3}{4}$  cup couscous
  - 2 cups diced butternut squash
  - 1 package (6 ounces) **Fiorucci® 100% Natural Uncured Genoa Salami**, halved crosswise
  - 1 package (5 ounces) baby spinach
  - $\frac{1}{3}$  cup crumbled bleu cheese
1. In glass jar or container with lid, vigorously shake shallot,  $\frac{1}{3}$  cup oil, vinegar, mustard, salt and pepper until blended. Makes about  $\frac{3}{4}$  cup.
  2. In small skillet, toast pine nuts over medium-low heat 3 minutes or until golden brown and fragrant, stirring frequently; transfer to plate to cool.
  3. Prepare couscous as label directs; cover to keep warm.
  4. In large skillet, heat remaining 2 tablespoons oil over medium heat. Add squash and salami; cook 10 minutes or until squash is tender, stirring occasionally.
  5. In large serving bowl, toss spinach, couscous and squash mixture. Makes about 8 cups.
  6. Serve salad sprinkled with cheese and pine nuts drizzled with vinaigrette.

## 100% NATURAL UNCURED GENOA SALAMI

Prepared using our classic recipe originating from Genoa, Italy, our uncured Genoa salami is made from 100% antibiotic-free, vegetarian-fed pork that's completely free of added chemicals, growth hormones or preservatives, and no artificial flavors, colors or ingredients. It's also free of gluten, lactose, MSG and trans fat but full of mouthwatering flavor. Packed with aromatic spices like garlic, pepper and anise, it's a perfect addition to salads, appetizers, pasta dishes or snack packs for on-the-go eating.





## SHEET-PAN PEPPERONI FRIES



**Prep: 10 minutes • Bake: 35 minutes • Serves: 6**

- 1 bag (20 ounces) frozen seasoned waffle fries
  - 2 cups shredded whole milk mozzarella cheese
  - ½ cup grated Parmesan cheese
  - 1 cup pizza sauce
  - 1 package (6 ounces) **Fiorucci® 100% Natural Uncured Pepperoni**
  - ¼ teaspoon crushed red pepper flakes
  - Chopped fresh basil for garnish (optional)
1. Preheat oven to 425°F; line rimmed baking pan with nonstick aluminum foil. Spread fries on prepared pan; bake 25 minutes or until golden brown, turning once.
  2. Sprinkle fries with cheeses and drizzle with ½ cup pizza sauce; top with pepperoni and crushed red pepper. Bake fries 10 minutes or until golden brown and cheese is melted. Makes about 5 cups.
  3. Serve fries with remaining ½ cup pizza sauce sprinkled with basil, if desired.

### Chef's Tip:

Top fries with additional toppings, such as Fiorucci prosciutto, bell peppers, mushrooms and/or olives for additional flavor and texture.

## 100% NATURAL UNCURED PEPPERONI

You've never tried pepperoni like this. Slow-aged and perfectly spiced, our 100% natural pepperoni lets you enjoy all the classic flavor of zesty, air-dried pepperoni without the chemicals, additives, nitrites or nitrates. You can add this naturally smoky pepperoni to more than pizzas – toss it on fries, sandwiches, charcuterie boards, salads and pastas.





## HOT HONEY SOPRESSATA CHEESY TOASTS

**Prep: 10 minutes • Bake: 15 minutes • Serves: 4 toasts**

- 4 slices Italian bread
  - 1 tablespoon olive oil
  - 1 cup shredded fontina cheese
  - ½ cup crumbled Gorgonzola cheese
  - 1 package (6 ounces) **Fiorucci® 100% Natural Uncured Sopressata**
  - 1 cup loosely packed baby arugula
  - 2 tablespoons hot honey
1. Preheat oven to 425°F; line rimmed baking pan with nonstick aluminum foil. Place bread on prepared pan; brush both sides with oil. Bake bread 10 minutes or until golden brown.
  2. Top bread with cheeses and sopressata; bake 5 minutes or until cheese is melted. Makes 4 toasts.
  3. Serve toasts topped with arugula and drizzled with hot honey.

### Chef's Tip:

Try substituting the baby arugula with frisée lettuce or thinly sliced radicchio.

## 100% NATURAL UNCURED SOPRESSATA

If you're craving something tangy, peppery and hearty, add our uncured sopressata to your cart. Made from 100% antibiotic-free pork containing no artificial flavors, colors, ingredients, preservatives, nitrates or nitrites, this delicately spiced sausage is dry-aged, wine-marinated and seasoned with garlic, salt and black peppercorns. It's perfect for charcuterie boards, salads, pastas, egg-based breakfast dishes and pizzas.







ALL ABOUT  
100% NATURAL

Our 100% natural products are as versatile and delicious as they are fresh, making them perfect for everything from appetizers and snacks to robust salads and hearty pastas.

Unlike other products that rely on added chemicals, growth hormones and preservatives, our lineup of 100% natural and all-natural labeled Italian specialties does not include any artificial flavors, colors, ingredients, nitrates or nitrites. We use only real flavors and ingredients to create our products, which are made from 100% vegetarian-fed pork never ever administered antibiotics. This commitment to minimally processed ingredients ensures our customers enjoy the freshest, most flavorful foods possible.

**By relying on the freshness and flavor of natural ingredients,** we offer a delicious low-carb, low-sugar option for those looking to improve their well-being and boost energy. With natural ingredients becoming increasingly crucial in today's food landscape, we are proud to offer a line of products that meets this demand.

**Our 100% natural and all natural lines of meat and snacking products** range from scrumptious ready-to-eat snacks like Paninos and Appetaggios featuring fresh, rBST-free mozzarella cheese with peaches wrapped in hard salami, to delectable uncured meats and charcuterie slices, which are ideal additions to a wide range of recipes.

**No matter your dietary preferences, our all-natural products are a perfect fit.** Whether you follow a keto or paleo diet that prioritizes protein and healthy fats or a Mediterranean diet that emphasizes fruits and cheeses, our product line has something for everyone.

**Our keto-friendly snacks** like prosciutto and hard salami Paninos make a satisfying indulgence, while our fruit-forward Appetaggios with cranberry flavored mozzarella cheese wrapped in hard salami are an excellent match for the Mediterranean diet. For those following the paleo diet, our lean charcuterie meats pair perfectly with fresh fruits, vegetables and nuts, creating a wholesome spread.

**With our all-natural products, you don't have to choose between taste and your personal dietary preferences.** Our range of options caters to various dietary needs, so you can stock up on your favorites with confidence.



## SAVORY STUFFED APPLES



Prep: 20 minutes • Bake: 25 minutes

Serves: 4 stuffed apples

- 3 tablespoons unsalted butter (2 tablespoons melted)
  - 1 medium carrot, chopped
  - 1 medium celery rib, chopped
  - ½ medium yellow onion, chopped
  - 1 teaspoon chopped fresh sage
  - 1 package (5 ounces) **Fiorucci® All Natural Hard Salami, Cranberry & Mozzarella Appetaggio**, thinly sliced crosswise
  - 2 slices rye bread, cut into ½-inch pieces
  - 4 large Pink Lady apples
  - ½ cup chicken stock
1. Preheat oven to 375°F. In large skillet, melt 1 tablespoon butter over medium-high heat. Add carrot, celery and onion; cook 5 minutes or until tender, stirring occasionally. Stir in sage; cook 1 minute or until fragrant, stirring occasionally.
  2. Transfer carrot mixture to medium bowl; fold in Appetaggio and bread. Makes about 2 cups.
  3. Slice ½ inch from top of each apple. With small end of melon baller or small spoon, leaving ¼-inch wall, carefully remove core, seeds and flesh from the inside of each apple, making sure bottom and sides are intact. Arrange apples, cavity side up, in 9-inch square baking dish. Fill cavities with Appetaggio mixture; drizzle with remaining 2 tablespoons melted butter. Pour stock into dish around apples.
  4. Bake apples 25 minutes or until apples are tender and filling is heated through, rotating dish halfway through cooking. Spoon juices remaining in dish over apples and serve warm. Makes 4 stuffed apples.

### Chef's Tip:

Granny Smith or Honeycrisp apples would also work great in this recipe.

## ALL NATURAL HARD SALAMI, CRANBERRY & MOZZARELLA APPETAGGIO

Taste the perfect balance of meat, cheese and fruit with a bite of our all natural hard salami, cranberry and mozzarella Appetaggio. With strips of cranberry mozzarella hand-wrapped with a slice of soft, smoky salami, this duo creates an irresistible combination. They're ready to eat and serve, making them an excellent option for snacking or entertaining.





## SUMMERY SALAMI & PEACH CHOPPED SALAD



**Prep: 15 minutes • Serves: 8**

- 3 cups chopped hearts of romaine
- 1 cup chopped celery
- 1 cup chopped radicchio
- 1 cup loosely packed basil leaves
- 1 cup loosely packed mint leaves
- ½ cup chopped red onion
- 1 package (5 ounces) **Fiorucci® All Natural Hard Salami, Peach & Mozzarella Appetaggio**, cut crosswise into ½-inch pieces
- 1 large avocado, halved, pitted and chopped
- 1 cup chopped, drained sliced peaches or 2 medium yellow peaches, halved, pitted and chopped
- ½ cup honey roasted pecans
- ½ cup lemon vinaigrette

In large serving bowl, toss romaine, celery, radicchio, basil, mint and onion; top with Appetaggios, avocado, peaches and pecans. Serve salad drizzled with vinaigrette. Makes about 8 cups.

### Chef's Tip:

For a homemade lemon vinaigrette: whisk ¼ cup lemon juice, 1½ tablespoons apple cider vinegar, 1 tablespoon honey mustard, 2 teaspoons lemon zest, and ½ teaspoon each salt and pepper in a medium bowl; whisking constantly, slowly drizzle in ½ cup olive oil until emulsified. Makes about 1 cup.

## ALL NATURAL HARD SALAMI, PEACH & MOZZARELLA APPETAGGIO

Experience a flavor explosion with our all natural hard salami, peach & mozzarella Appetaggio that provides the perfect harmony of meaty, cheesy and fruity goodness. The peach flavors infuse sweetness into mild mozzarella, and the smoky spice of hard salami brings a punch of flavor.





## SNACKING BETTER WITH FIORUCCI

Who said snack time has to be boring or complicated? Fiorucci's Italian specialties are game-changers when it comes to quick bites, providing that extra-special something you need to take a snack from ordinary to extraordinary. From simple bites like antipasto skewers to savory sliders and delectable baguettes topped with goat cheese and salami, use our ideas to unlock an entire realm of recipes ideal for munching.

### Easy & Delicious Ideas to Take Your Snacks to the Next Level

- **Build a charcuterie board with our products and get creative!** Pair sopressata with Brie, add some heat with Calabrese and don't forget to include fresh fruits, crisp vegetables, salty nuts and spreads to make your board even more delicious.
- **Try a Bloody Mary grilled cheese** (see our recipe on page 35!), or add some pepperoni and mozzarella to a bagel for a pizza-inspired snack.
- Spread cream cheese on a slice of salami and roll it up for easy, tasty bites that are perfect for taking on the go.
- Wrap fresh mozzarella and cranberries in slices of hard salami for a Mediterranean-inspired snack, or try our hard salami, cranberry & mozzarella Appetaggio for a premade snack with the perfect balance of flavors.
- Dip slices of salami, pepperoni, sopressata or prosciutto into hummus, guacamole or spicy mustard.
- Stuff cherry tomatoes with a mixture of cream cheese and chopped salami for a bite-size snack.

Whether you need a quick pick-me-up or a tasty treat, our gourmet Italian specialties will add excitement and flavor to your day. **Get creative and let your snacking imagination run wild!**





## CANDIED PROSCIUTTO



**Prep: 5 minutes plus cooling • Bake: 7 minutes • Serves: 8**

- ¼ cup plus 2 tablespoons dark brown sugar
  - ½ teaspoon fresh ground pink peppercorns
  - ¼ teaspoon cayenne pepper
  - Olive oil cooking spray
- 2 packages (3 ounces each) **Fiorucci® Pre-Sliced Prosciutto di Parma**
1. Preheat oven to 375°F. In small bowl, combine brown sugar, pink pepper and cayenne pepper.
  2. Line 2 rimmed baking pans with parchment paper; spray with cooking spray. Place prosciutto in single layer on prepared pans; sprinkle with brown sugar mixture. Bake prosciutto 7 minutes or until caramelized and crisp, rotating pans between racks halfway through baking; cool completely on pans.

### Chef's Tip:

Use candied prosciutto for a crunchy, sweet element in a salad (like bacon bits) or get adventurous and add it to a dessert for a salty and savory kick (think vanilla-honey buttercream cupcakes with candied prosciutto chips!).

## PRE-SLICED PROSCIUTTO DI PARMA

Transport your taste buds to Italy with our delicately aged and dry-cured Prosciutto di Parma. Aged for 12 to 18 months, each premium bite offers a unique, nutty flavor and silky texture that transforms every dish into a special occasion. Pair it with cheese, melons, dates and bread, or use it to make candied prosciutto to elevate salads, green beans, pizza, pasta or anytime snacking.





## BLOODY MARY GRILLED CHEESE



**Prep: 15 minutes • Cook: 20 minutes**  
**Serves: 4 sandwiches**

- 8 slices French bread
  - 4 packages (2 ounces each) **Fiorucci® Uncured Pepperoni & Aged Cheddar Snack Packs**
  - 4 (¼-inch-thick) slices large beefsteak tomato
  - ½ cup drained hamburger-style dill pickle chips
  - 2 large eggs
  - 1 cup Bloody Mary mix
  - 1 teaspoon prepared horseradish
  - 1 teaspoon Worcestershire sauce
  - Nonstick cooking spray
1. Place 4 bread slices on work surface; top with pepperoni, Cheddar, tomato, pickles and remaining 4 bread slices.
  2. In wide, shallow dish, whisk eggs, Bloody Mary mix, horseradish and Worcestershire sauce.
  3. Spray large nonstick skillet with cooking spray; heat over low heat 1 minute. In 2 batches, dip sandwiches in egg mixture, allowing excess to drip off, and add to skillet; cook 10 minutes or until golden brown and cheese melts, turning once.

### Chef's Tip:

For a French toast-style grilled cheese without the Bloody Mary flavor, substitute milk for the Bloody Mary mix and omit the prepared horseradish and Worcestershire sauce.

## UNCURED PEPPERONI & AGED CHEDDAR SNACK PACKS

Snack smarter, not harder! These convenient snack packs offer a great source of protein and calcium without sacrificing taste or nutrition. Filled with 5 slices each of savory pepperoni and rich aged Cheddar, they're perfect for on-the-go snacking or infusing complex flavors into your favorite recipes.





# LEMONY WHITE BEAN HUMMUS BOARD



Prep: 25 minutes • Serves: 12

- 4 garlic cloves
  - 1/3 cup fresh lemon juice
  - 2 cans (15 ounces each) cannellini beans, drained and rinsed
  - 1/3 cup tahini
  - 2 tablespoons chopped fresh parsley plus additional for garnish
  - 1 tablespoon lemon zest
  - 1 teaspoon kosher salt
  - 1/2 cup olive oil plus additional for garnish
  - 1 package (15 ounces) **Fiorucci® 100% Natural Panino Variety Pack**
  - 1 package (10 ounces) cherry tomatoes
  - 1 box (9.5 ounces) Mediterranean herb pita crackers
  - 1 box (8 ounces) rosemary and olive oil crackers
  - 1 package (8.8 ounces) cooked beets, sliced
  - 1 container (4 ounces) mixed Italian olives
  - 3 medium orange, red and/or yellow bell peppers, sliced
  - 1 small English cucumber, thinly sliced crosswise
1. In food processor, pulse garlic and 2 tablespoons lemon juice until coarsely chopped; scrape bowl with rubber spatula. Add beans, tahini, parsley, lemon zest, salt and remaining lemon juice; process until smooth. With processor running, slowly pour oil through feed tube and purée until smooth. Makes about 3 cups.
  2. Spread hummus in center of large cutting board; arrange Paninos, tomatoes, crackers, beets, olives, peppers and cucumber around hummus on board. Garnish hummus with parsley and drizzle with oil.

## Chef's Tips:

- Hummus can be prepared with traditional garbanzo beans, if preferred.
- Try adding a colorful vegetable like cooked beets when puréeing the hummus for a pop of color and added nutrients.

## 100% NATURAL PANINO VARIETY PACK & INDIVIDUAL PANINO SNACK PACKS

Create your dream charcuterie board with our 100% natural Panino variety pack featuring three meat and cheese combos, or choose from our convenient Panino snack packs, available in three delicious flavors, including pepperoni, prosciutto and hard salami, for on-the-go snacking. Containing no artificial colors, flavors, ingredients or preservatives and made with antibiotic-free, vegetarian-fed pork and rBST-free mozzarella cheese, this better-for-you snack is great for entertaining, packing in work and school lunches or adding to dishes like pastas and salads.





## PIZZA ANTIPASTI SKEWERS



**Prep: 20 minutes • Cook: 4 minutes**  
**Serves: 8 (2 skewers per serving)**

- 2 tablespoons olive oil
  - 4 (1-inch-thick) slices Italian bread, cut into 32 (about 1-inch) pieces
  - 16 cherry tomatoes
  - 16 slices **Fiorucci® Pre-Sliced Pizza Flavored Salami**, each slice folded into quarters
  - 16 drained, jarred marinated mushrooms
  - 16 large pimento-stuffed green olives
  - 16 drained, marinated mozzarella ciliegine cheese
  - 16 (8-inch) bamboo skewers
- Crushed red pepper flakes, grated Parmesan cheese, or Italian seasoning for serving (optional)
1. In large skillet, heat oil over medium heat. Add bread; cook 4 minutes or until golden brown, stirring frequently. Cool bread slightly.
  2. Thread 1 piece each bread, tomato, salami, mushroom, olive, mozzarella cheese, and bread onto each skewer; arrange skewers on serving platter. Makes 16 skewers.
  3. Serve skewers sprinkled with crushed red pepper, Parmesan cheese and/or Italian seasoning, if desired.

### Chef's Tip:

Any Italian variety of bread can be used in this recipe; try it with a rosemary focaccia or Parmesan-pepper bread for an extra punch of flavor.

## PRE-SLICED PIZZA FLAVORED SALAMI

This pizza flavored salami is a pizza lover's dream come true! Made with premium cuts of pork and pizza-inspired seasonings like tomato, garlic, paprika and natural smoke flavor, each bite brings the taste of margherita pizza to your palate. Enhance everyday recipes like salads, sandwiches, and flatbreads with its unique flavor, or add it to skewers or grazing boards for a quick snack!





## WARM ROASTED FENNEL, FINOCCHIONA SALAMI & ORANGE SALAD



**Prep: 15 minutes • Roast: 25 minutes • Serves: 8**

- 1 large leek, trimmed, halved and cut crosswise into 1-inch pieces
  - 1 large red onion, cut into 1-inch chunks
  - 1 medium fennel bulb, trimmed and cut into 1-inch chunks
  - 3 tablespoons olive oil
  - ½ teaspoon kosher salt
  - ½ teaspoon fresh ground black pepper
  - 3 medium oranges, peeled and any seeds and white pith removed
  - 1 package (5 ounces) baby arugula
  - 1 package (3 ounces) **Fiorucci® Pre-Sliced Finocchiona (Fennel) Salami**, cut into ¼-inch strips
  - 1½ tablespoons red wine vinegar
1. Preheat oven to 450°F; line rimmed baking pan with nonstick aluminum foil. In large bowl, toss leek, onion, fennel, oil, salt and pepper; spread on prepared pan and roast 25 minutes or until tender and starting to caramelize, rotating pan and stirring once halfway through cooking. Makes about 2 cups.
  2. Turn each orange on its side; cut crosswise into ¼-inch-thick slices. In large serving bowl, toss oranges, arugula, salami, vinegar and leek mixture. Makes about 8 cups.

### Chef's Tip:

To minimize waste, use the discarded trimmings from the leek, onion and fennel from this recipe to make a flavorful poaching broth for fish, shellfish or chicken. Just add water, white wine, herbs and lemon; heat to a boil, then simmer until reduced by half before straining. Season the broth with salt and pepper and poach away!

### PRE-SLICED FINOCCHIONA (FENNEL) SALAMI

Add Italian flair to any occasion with our mild and fragrant finocchiona salami. Made with premium cuts of pork and Tuscan-inspired seasonings, each slice bursts with bold, meaty flavor and aromatic fennel seeds. Whether hosting a group or snacking solo, finocchiona salami is the perfect way to freshen things up.





## CAPRESE SALAMI PULL-APART SLIDERS



**Prep: 10 minutes • Bake: 8 minutes**  
**Serves: 6 (2 sliders per serving)**

- Nonstick cooking spray
  - ½ cup mayonnaise
  - 2 tablespoons balsamic glaze
  - 3 garlic cloves, minced
  - 2 tablespoons unsalted butter, melted
  - 1 teaspoon dried Italian seasoning
  - 1 package (15 ounces) 12-count white slider buns, split
  - ¾ (16-ounce) package pre-sliced fresh mozzarella cheese (12 slices)
  - 2 packages (3 ounces each) **Fiorucci® Pre-Sliced Caprese Flavored Salami**
  - 2 medium Roma tomatoes, thinly sliced crosswise
  - 1 cup loosely packed torn fresh basil leaves
1. Preheat oven to 375°F; spray rimmed baking pan with cooking spray. In small bowl, whisk mayonnaise and balsamic glaze until smooth.
  2. In small bowl, stir garlic, butter and seasoning. Place bottom halves of buns, cut side up, and top halves of buns, cut side down, on prepared pan; brush cut sides of bottom halves and top sides of top halves with garlic mixture. Top bottom halves of buns with cheese; bake 8 minutes or until lightly browned and cheese is melted, rotating once.
  3. Transfer bottom halves of buns to serving platter; spread cut sides of top halves of buns with mayonnaise mixture. Top bottom halves of buns with salami, tomato, basil and top halves of buns, mayonnaise mixture side down. Makes 12 sliders.

### Chef's Tip:

If you're not a balsamic fan, try replacing the balsamic glaze in this recipe with basil pesto or truffle oil.

## PRE-SLICED CAPRESE FLAVORED SALAMI

If you love the classic flavors of Caprese, you'll love this Caprese flavored salami. Bursting with the flavors of sun-dried tomatoes, fragrant basil, and Italian-inspired seasonings, this salami makes it easy to add a taste of the Mediterranean to your everyday eats. Enjoy every Caprese-filled bite on its own, use it as a pizza topping, or incorporate it into salads, pasta, paninis, calzones or sliders.







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