



Locally Raised & Seam Butchered Meats, Charcuterie and Salumi

Na*Kyrsie Meats was founded by Chef Nate Fagnilli of Crosswinds Grille, a Farm-to-Table restaurant in Geneva, Ohio along with his wife, Kristen. In early 2016, Nate found himself running out of room at Crosswinds Grille and couldn't keep up with the demand of the seam butchery products he was already producing at his restaurant. He felt he could fill a void between chefs and farmers and make local meat more easily available to chefs with less work for the farmers. He saw the market in Northeast Ohio for wholesale and retail charcuterie and salumi for restaurants, wineries and retail stores, and Na*Kyrsie meats was born. At Na*Kyrsie Meats, Nate and Kristen know the source of their meat, how it was raised, and where it came from.



Nitrite & Nitrate Free

Deli Salami Cacciatore	#96743	1-0.5 lb.
Deli Salami Pepperoni	#96741	1-0.5 lb.
Deli Salami Soppressate	#96742	1-0.5 lb.
Deli Salami Summer Sausage	#96744	1-0.5 lb.
Deli Salami Tuscano	#96740	1-0.5 lb.
Deli Salami Nduja	#95298	1-0.5 lb.



Original

Weights are approximate per piece. Weights & prices may vary.

Deli Salami Bresaola Deli	#94642	1-2 lb.
Salami Bresaola Eye Deli	#94749	1-2 lb.
Salami Coppa	#95372	1-2 lb.
Deli Salami Cutatello	#95574	1-2 lb.
Deli Salami Genoa	#95300	1-2 lb.
Deli Salami Lonza	#95575	1-3 lb.
Deli Salami Speck	#95373	1-3 lb.
Deli Salami Speck Sirloin	#96785	1-2 lb.

