



GROCERY GOSSIP: Niagara's finest

Rita DeMontis
More from Rita DeMontis

Published:

July 3, 2018

Updated:

July 3, 2018 6:45 PM EDT

Filed Under:

Toronto SUN › Life › Eat



Mario Pingue of the award-winning Niagara Food Specialties company in Niagara Falls

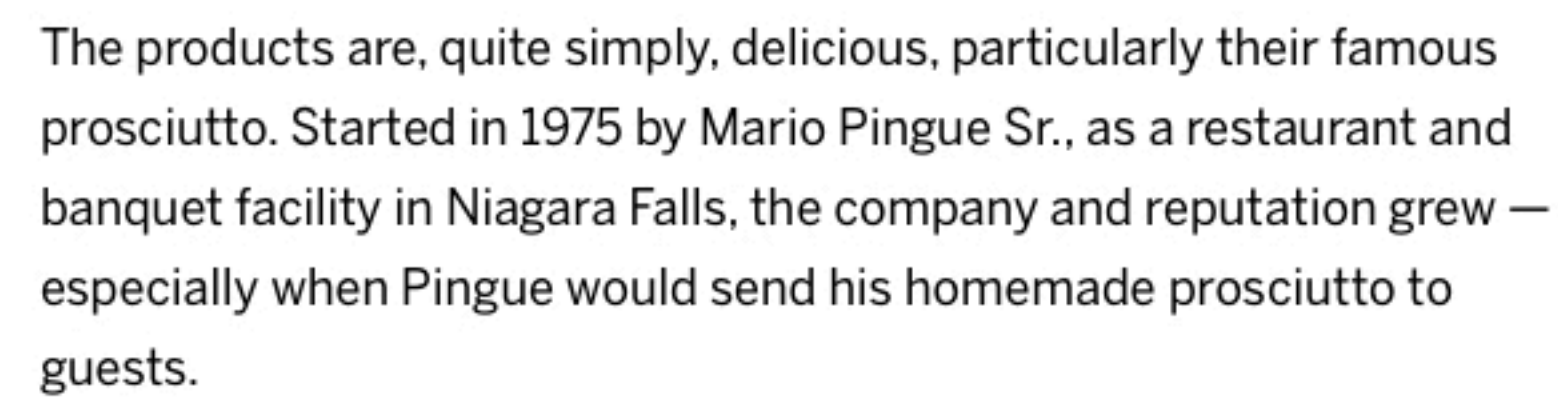
NIAGARA FOOD SPECIALTIES featuring PINGUE PROSCIUTTO:

While I was at Kitchen24, I ran into Mario Pingue of the award-winning Niagara Food Specialites — local artisan producers of traditional Italian inspired salumi.

This company is legendary for the hand crafted products they create including prosciutto crudo, capocollo, lonza, guanciale, pancetta, fresh sausage as well as custom meat cutting.

The fresh meat products include custom-made sauge recipes, Canadian peameal back loin bacon, fresh salami patties and more. The pork they use is from southern Ontario, humanely treated, crate free, certified organic with no antibiotics.



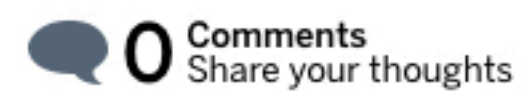


Requests starting coming in faster than ever, business grew and Pingue Sr., pressed his two sons — Mario Jr., and Fernando — into the biz.

The Pingue products found their way into the most exclusive restaurants looking for that quality European charcuterie, without going to Europe. The rest, as they say, is history with the full service (restaurant, catering, online shopping orders and more) all under one roof. "We're proud to use the word local in what we product," said Mario simply.

– Pingueprosciutto.com @NiagaraFoodz.

rdemontis@postmedia.com



Featured Articles

