



CAPICOLA HAM

Our Capicola Ham transcends tradition by forgoing the conventional brining process, instead embracing a rich and smoky depth achieved through our expert smoking technique. The result is a flavor experience that marries the traditional with the contemporary.

Perfect for charcuterie boards or as a standout ingredient in sandwiches, our smoked Capicola Ham showcases the commitment of Seed to Sausage to pushing boundaries and creating flavors that captivate the palate.