



MAURO PROVISIONS FACT SHEET

When Mauro Provisions® was born in 2020 by Founder and CEO Jeff Mauro (Emmy-nominated Food Network Host, Chef and best-selling author) it was born out of a passion for creating elevated Chicago-centric fare that is authentically delicious and full of flavor. With a talented team of family and friends at the helm, Jeff has turned Mauro Provisions into a premier destination for premium Chicago foods including Italian Beef, Craft Seasonings and pizzas. Mauro Provisions is dedicated to making their Craft Giardiniera “America’s Giardiniera,” and a must-have item for kitchens across the country. It’s a labor of love, and that passion for flavor can be tasted in every bite.

HQ Location: 5000 Varsity Dr., Lisle, IL 60532

Key Players: Jeff Mauro, CEO/Founder

Website: mauroprovisions.com

Social Media: Instagram: [@mauroprovisions](https://www.instagram.com/mauroprovisions)
Tiktok: [@mauroprovisions](https://www.tiktok.com/@mauroprovisions)
Facebook: [facebook.com/mauroprovisions/](https://www.facebook.com/mauroprovisions/)

Where to find Mauro Provisions Products:

- Ships across the US Direct to Consumer via website
- Various grocers & restaurants in the Chicagoland area including Whole Foods, Walmart, Jewel, Pete’s Market and various other independent grocers
- Visit [store locator](#) to find all participating grocers and restaurants
- United’s Bistro on Board Menu (for domestic flights over 1190 miles)

Media Contact: Emily Mauro, Director of Communications
emily@mauroprovisions.com

AVAILABLE PRODUCTS

CRAFT GIARDINIERA

Available in 12oz Jars



A vibrant mix of pickled, fermented, and spiced peppers and vegetables. Custom cut for optimal layering, it delivers a burst of flavor and crunch in every bite.

Available in: Mild, Medium & Hot

HONEY G® PEPPER RELISH

Available in 8oz Jars



Expertly crafted with Mauro Provisions Medium Craft Giardiniera that is finely chopped and mixed with premium Grade A Honey. The perfect balance of sweet heat and crunch.

ITALIAN BEEF & GRAVY

2lb packs Italian Beef | 2lb packs Gravy
 Available in our Prime Italian Beef Kit



USDA Prime whole muscle chuck roll (antibiotics and hormone free). Seasoned with aromatics and slow-cooked and shaved razor thin.

ITALIAN PORK & GRAVY

Available in our Chicago-Style Italian Pork Kit
 2lb packs Italian Pork | 2lb packs Gravy



Made from all-natural pork shoulder marinated overnight with herbs and spices, then slow-roasted until tender and sliced thin. Served with rich pork gravy for dipping.

CRAFT SEASONING

Available in 14.5oz jars



From zesty and tangy to bold and spicy, each blend takes its cue from classic flavors we all love and reinvents them in dust form, adding a burst of excitement to any dish.

Available in: Cheddar & Jalapeño Chip Dust, Giardiniera Dust, BBQ Chip Dust, Black Powder rub, Sea Salt & Vinegar, Sour Cream & Chives Chip Dust

SANDWICH KING KITS

Build a sandwich worthy of the Sandwich King™ himself with our exclusive Sandwich King Kits! Packed with premium meats, bold condiments, and Turano bread, these kits have everything you need to craft a restaurant-quality masterpiece right in your own kitchen.

Prime Italian Beef Kit

Chicago-Style Italian Pork Kit



Super Slider Kit



UNITED AIRLINES BISTRO ON BOARD

Mauro Provisions has teamed up with United Airlines to bring a first-class dining experience to the skies. Since December 2024, our chef-crafted dishes have been featured on domestic United flights over 1,190 miles—with three rotating menu items already served and more delicious creations on the way.

PEPPERONI PIZZA MELT



Whole Milk Mozzarella, Mauro Provisions Mild Craft Giardiniera, Ezzo Premium Pepperoni, Sun Dried Tomato Spread, Herbed Ciabatta

THE CHICAGO BAGEL BREAKFAST MELT



Folded omelette, Honey G™ Pepper relish cream cheese, giardiniera dusted Amy Lu chicken sausage, and fontina cheese on a sesame bagel.

THE HONEY G CHEESEBURGER



Certified Angus Beef® patty, seasoned with Mauro Provisions Black Powder Rub, topped with Mauro Provisions Honey G™ Pepper Relish, Taylor St. Cheese Sauce and sharp provolone cheese on a sesame seed bun.