



Welcome to Enoteca Cinghiale, where we love to celebrate the food, wine, culture and history of the Northern regions of Italy.
While Piemonte is at the heart of what we do, one of our very favorite traditions is the fantastic cured meats and artisanal cheeses that are crafted with great care and precision in many other Italian regions.
We built our Salumeria, where we prepare Salumi (Charcuterie), as a giant marble active monument to share our enthusiasm with our guests.
Please visit us on the station, ask questions of your server and for goodness sake, get a bottle of something appropriate (read: Champagne, Franciacorta, Lambrusco, Prosecco, Barbera, Freisa, etc.) and prepare to enjoy a relaxing and stimulating beginning to an excellent repast. -TF

SALUMI ITALIANI

Cured meats, sliced to order

- Prosciutto di Parma Gran Riserva 24 meses, Guava Messicana ed Erbe Morbide · 15
the classic prosciutto from Parma, aged 24 Months - guava, herbs
- Prosciutto San Daniele di Friuli, Giardiniera Locale · 14
prosciutto from the village of San Daniele - local pickled carrots
- Speck dell’Alto Adige, Mele Verde e Cipolla Agrodolce · 13
smoked prosciutto from the mountains of Alto Adige - green apple, sweet & sour onion
- Culatello di Zibello, Brioccia Grigliata, Burro di Montagna · 18
the heart of the ham, aged 1 year in the Po’ River Valley - grilled bread, butter of parma
- Bresaola Valtellinese, Insalata di Acetosa, Conservata di Pomodoro Giallo · 13
air dried spiced wagyu beef loin - sorrel salad, preserved yellow tomato
- Mortadella, Mostarda Frutti, Crostini · 13
pork sausage from Bologna, myrtle & pistachio - blueberry mustard
- Salamini Norcino, Olivi Taggiasche, Barbabietole di Chioggia · 15
namesake pork salami of Norcia - Ligurian black olives, golden beets
- Salame de Suino Toscano, Olivi Castelvetro, Condimento di Fichi · 16
tangy pork Salame with garlic & whole peppercorns - Sicilian green olives, fig
- Salame Calabrese, Mandorla Grigliate, Semi di Melograno, Miele Locale · 14
pork salami spiced with Calabrian chili - grilled almonds, pomegranate seeds, local honey
- Finocchiona Toscana, Crostone de Pane d’Olivi Neri, Condimento d’Arancia Rosso · 15
pork salami from Tuscany spiced with fennel seed - black olive bread, blood orange
- Salame de Cinghiale Piemontese, Giardiniera Locale · 13
full flavored wild boar salami- local pickled carrots

ANTI PASTA MISTI

- Marinated Grilled Cremini Mushrooms, Artichokes with Mint and Lemon
Shaved Fennel with Garlic Anchovy · 18

OLIVI

- Castelvetro, Dried Chillies, Orange · 8
Sicilian green olives
- Taggiasche, Wintered Thyme, Lemon · 8
Ligurian black olives
- Cerignola, Rosemary, Garlic · 8
Umbrian green olives

FORMAGGI

Italian cheese, sliced to order ~ Served with Blueberry Balsamic Preserves

- 7 per selection, 19 for a selection of three cheeses
- GORGONZOLA DOLCE (Lombardia) Rich, Pungent, Sweet Cow’s Milk
- ROBIOLA DUE LATTE (Piemonte) Mushroom, Buttery, Sheep & Cow’s Milk
- TALEGGIO (Lombardia) Meaty Cow’s Milk Cheese
- LA TUR (Piemonte) Sweet & Tangy Sheep, Goat’s & Cow’s Milk Cheese
- PARMIGIANO REGGIANO 24 MONTH (Emilia-Romagna) Salty, Crumbly, Cow’s Milk
- PECORINO TOSCANO (Toscana) Young and Sweet Sheep’s Milk Cheese
- FONTINA (Valle d’Aosta) Semi-Firm Cow’s Milk, Pungent, Mild, Nutty Flavor
- CAPRINO SEMISTAGIANATO (Sardegna) “Semi-Seasoned,” Firm Goat’s Milk, Aged 2 Months
- TOMA (Piemonte) Semi-Firm, Cow’s Milk, Woodsy, Buttery
- RASCHERA (Piemonte) Cow’s Milk, Semi-Soft, Smooth
- UBRIACO di RABOSO (Veneto) Cow’s Milk, Grape Must Rind