

SALUMI [\$13] EACH

Cured meats, sliced to order

- [] PROSCIUTTO DI PARMA
the classic prosciutto from Parma, aged 24 months
- [] SPECK
smoked prosciutto from the mountains of Alto Adige
- [] MORTADELLA
pork sausage from Bologna, myrtle & pistachio
- [] SALAME CALABRESE
pork salami spiced with Calabrian chili
- [] CINGHIALE CACCIATORINI
full flavored wild boar salami
- [] FINOCCHIONA
pork salami from Tuscany, spiced with fennel seed
- [] BRESAOLA
air dried wagyu beef loin, black pepper

FORMAGGI [\$7] EACH

Italian cheese, sliced to order

- [] TALEGGIO (Lombardia)
meaty cow's milk, washed rind
- [] ROBIOLA DUE LATTE (Piemonte)
sheep & cow's milk, mushroom, buttery
- [] FONTINA (Valle d'Aosta)
semi-firm cow's milk, pungent, mild, nutty flavor
- [] LA TUR (Piemonte)
sweet, tangy, sheep, cow, and goat's milk
- [] PARMIGIANO REGGIANO (Emilia-Romagna)
aged 24 months, salty, crumbly, cow's milk
- [] PECORINO TOSCANO (Toscana)
sheep's milk, firm, young, sweet
- [] GORGONZOLA DOLCE (Lombardia)
Rich, pungent, sweet cow's milk