

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
-] NORCINO
namesake pork salami of the Umbrian town, Norcia
-] CINGHIALE CACCIATORINI
full flavored wild boar salami
-] FINOCCHIONA
pork salami from Tuscany, spiced with fennel seed
-] BRESAOLA
air dried wagyu beef loin, black pepper
-] CULATELLO
the heart of the ham, aged 1 year in the Po' River Valley

FORMAGGI [\$6] EACH

Italian cheese, sliced to order

-] TALEGGIO (Lombardia)
meaty cow's milk, washed rind
-] FONTINA (Valle d'Aosta)
semi-firm cow's milk, pungent, mild, nutty flavor
-] PARMIGIANO REGGIANO (Emilia-Romagna)
aged 24 months, salty, crumbly, cow's milk
-] PECORINO TOSCANO (Toscana)
sheep's milk, firm, young, sweet

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