

DESIGN YOUR OWN ANTIPASTO BOARD

MEATS

Prosciutto: the quintessential Italian cured meat aged for more than a year – 5

Porchetta: this delicious meat is typical of central Italy - pork belly and pork loin rolled with herbs and spices then roasted – thinly sliced, sweet and delicious - 6

Bresaola: air cured beef typical of the Alpine area called Valtellina, we slice it thin and serve it with a drizzle of extra virgin olive oil and a lemon wedge – 6

Truffle Salame: domestic salame flavored with black truffle – 6.50

Salame: classic salame felino style - 3

Speck: smoked cured pork from the Alpine region of Europe: 5

Capicollo: spicy - 4

Hard Salame: small hard salame, hand cut – 4

Tartufotto: roasted ham flavored with black truffle – a delicacy - 5

CHEESES

Parmigiano Reggiano cheese: invented in my hometown 900 years ago or so, considered the “king of cheeses”, aged 18 to 24 months – 5

St. Andre: triple crème brie-like cheese—4

Caciocavallo: Southern Italian, provolone style, sharper than a regular provolone – 4

Romano cheese: sharp sheep cheese from the area of Rome – 3

Gorgonzola: cow milk blue cheese typical of the region of Lombardy in Northern Italy – 4

Pecorino Toscano: 90-day aged sheep milk cheese from Tuscany – 5

Campo de Montalban: Spanish semi-firm cheese made with a combination of cow, sheep, and goat milks, similar to manchego – 5

Haystack Mountain: Colorado goat cheese (varied types) – 5

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ACCOMPANIMENTS

A special treat: locally grown cherry peppers pickled and stuffed with olives stuffed with capers and wrapped with anchovies – a recipe from my aunt in Italy – 1.25 each

Cipolline al Balsamico: locally grown cipolline onions house braised with balsamic vinegar, brown sugar, and butter – a traditional recipe from Emilia – 6

Sicilian marinated white anchovies – 4

Mixed olives – 5

Pickled Brussel Sprouts – a bit spicy – 3

Piquante peppers – a bit sweet, a bit spicy – 3

House made crackers – 2

Gluten free crackers – 2.50

Croatian fruit spreads – 3 each

Figs

Sour cherries

Fig and orange

PRE-SET COMBINATIONS

BRESAOLA & BRIE

Bresaola beef and triple crème brie, olive oil, and lemon juice - 12

PIATTO MISTO EMILIANO

Prosciutto, salame, coppa, Parmigiano Reggiano, and cured onions - 15

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