

## 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

**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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