

DESIGN YOUR OWN ANTIPASTO BOARD

MEATS

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

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

Coppa: classic cured pork from Emilia flavored with nutmeg and other spices—4

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

Capicollo: spicy - 4

Hard Salame: small hard salame, hand cut – 4

Cotto: oven roasted rosemary ham - 3

CHEESES

Marinate Goat and Sheep Cheese: new addition to this list, from Australia—5

Marinated Feta: house marinated with dry herbs and spices, olive oil, salt, and sun dried tomatoes—3

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

Triple crème brie-like cheese—4, creamy and rich

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

Gruyere: From Switzerland—this gruyere is cave aged and has a beautiful nutty notes – 4

Butterkase: made in the US like traditional buttery cheeses from Germany—soft and mild—3

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ACCOMPANIMENTS

Cipolline—Italian cipolline onions cured with balsamic vinegar—typical of Emilia—3

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

Croatian fruit spreads – 3 each

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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