

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

Marinated Goat and Sheep Cheese: from Australia—5

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

Le Roule: French herbed soft cow milk cheese—4

Asiago: Northern Italian cow milk cheese, semi hard—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: creamy and rich—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

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

Montasio: semi-hard cow’s milk cheese from Northeastern Italy—4

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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 sour cherry fruit spread—3

Spicy jalapeno and roasted piquillo pepper jam—3

House made Relish – house made pickles, vegetables, and olives—2.50

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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