



HOUSE CURED SALUMI PLATES

SOPPRESSATA DI CALIBRIA SALAMI, RED CHILIS, CUMIN

FINOCCHIANA SALAMI, FENNEL SEED

SALAME TOSCANO SALAMI, CRACKED BLACK PEPPER

SALAME MILANO SALAMI, MIXED SPICES AND HERBS

SALAME LUCCESE SALAMI, GARLIC, MACE, CORIANDER

COPPA DI PARMA AIR DRIED PORK SHOULDER NATURAL

COPPA AL GINEPRO AIR DRIED PORK SHOULDER WITH JUNIPER

LONZINO AIR DRIED PORK LOIN, LAVENDER

COPPA DI TESTA HEAD CHEESE TERRINE

PROSCIUTTO ROBERTO AIR DRIED PORK LEG

BRESAOLA AL GINEPRO AIR DRIED BEEF, JUNIPER

BRESAOLA AL ROSEMARINO AIR DRIED BEEF, ROSEMARY

BRESAOLA AL ESPRESSO AIR DRIED BEEF, ESPRESSO

SALAME COPPATA SALAMI WITH CURED COPPA

SALAME LINGUA SALAMI WITH CURED BEEF TONGUE

SALAME GENOVA SALAMI, GARLIC, RED WINE, PEPPERCORNS

SALAME CACCIATORE CORIANDER, GARLIC, MACE

CICCIOLI SMOOTH PORK PATE

MORTADELLA CLASSICO FINE GROUND PORK, SPICES

MORTADELLA ANITRA FINE GROUND DUCK, SPICES

IMPORTED SALUMI

PROSCIUTTO: PARMA, SAN DANIELLE, QUERCIA

ITALIAN CHEESES

PECORINO TOSCANO FRESCO DOP TRADITIONAL TUSCAN SHEEP'S MILK, SOFT MOIST TEXTURE

PECORINO BRILLO SHEEP'S MILK, SOAKED IN CHIANTI WINE, RICH WINE FLAVOR

PIAVE COW'S MILK, AGED FOR 9 MONTHS, MILD BUTTERY FLAVOR

TALEGGIO DOP SEMI SOFT COW'S MILK, WASHED RIND, ROBUST AROMA AND SPICY FLAVOR

CREMA BEL PAESE COW'S MILK, CREAMY TEXTURE AND MILD FLAVOR

ROBIOLA SEMI SOFT COW'S MILK, NUTTY FLAVOR WITH NUANCES OF FRUIT

GORGONZOLA DOP MOUNTAIN COW'S MILK, BLUE VEINED RICH AND SAVORY FLAVOR

DOMESTIC CHEESES

COW GIRL CREAMERY MT. TAM COW'S MILK, TRIPLE CREAM, BUTTERY TEXTURE AND EARTHY FLAVOR

MARIN FRENCH BLUE, TRIPLE CREAM COW'S MILK, BLUE VEINED, TRIPLE CREAM

REDWOOD HILL FARMS CAMELLIA GOAT MILK CAMEMBERT-STYLE, MILD BUTTERY FLAVOR

REDWOOD HILL FARMS CROTTIN GOAT MILK FRENCH-STYLE, ROBUST, EARTHY FLAVOR

PT REYES BLUE RAW COW'S MILK, BLUE VEINED AGED FOR 6 MONTHS, CREAMY TEXTURE AND FULL FLAVOR

3 FOR \$12 / 5 FOR \$15 / 7 FOR \$17