

Pazzo Pomodoro

Sunday Prosciutto Bar

Any 5 Meat Selections \$24

PROSCIUTTO TOSCANO cured with herbs

PROSCIUTTO LEGATO cured artisan Parma prosciutto
24 months aged

MORTADELLA cured and cooked with pistachios

PROSCIUTTO COTTO AL TARTUFO imported Italian ham

SPECK cured pork meat from Alto Adige

COPPA PICCANTE Spicy cured pork collar

LARDO DI COLONNATA Cured pork back fat

SALAMINO TOSCANO Cured ground pork with fennel seeds

SALAMINO di NOLA Cured ground pork with black peppercorns

Any 5 Cheese Selections \$22

CAPRINO Whole goat milk, aged for 3-4 days, soft creamy texture

STRACCHINO Cow milk from the Alps, soft and creamy.
From Lombardia

SOTTO CENERE Raw cow milk, semisoft, black truffles, mild.
From Venice

PARMIGIANO REGGIANO 18 to 36 months aging, cow milk,
hard and granular. From Reggio Emilia

UBRIACONE Cow milk, semi firm, aged with red grapes leaves and wine most
up to 24 months. From Venice

ROBIOLA Cow, goat and sheep milk, soft texture.
From Lombardia

SCAMORZA AFFUMICATA Spun paste Cow milk, soft, smoked belonging to the
"pasta filata family" (mozzarella) From Napoli

BARRICATO AL PEPE Cow milk slightly crumbly,
10/12 months aged. From Veneto

ASIAGO Cow milk, creamy texture, semisoft 60 days aged.
From Trentino

TALEGGIO Cow milk, semi soft, smear ripened. From Lombardia