



## 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