

DESIGN YOUR OWN ANTIPASTO BOARD

MEATS

Culatello: the most prized of the cured meats from Parma—it is cured like a prosciutto but using only the best central muscle of the pig’s leg—a true delicacy—5

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

Bresaola: air cured beef typical of the Alpine of Italy—made in Colorado from Wagyu beef -we slice it thin and serve it with a drizzle of extra virgin olive oil and a lemon wedge—8

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

Calabrese Soppressata: spicy salame—4

CHEESES

Quadrello di Bufala: a very unique and rare-cheese made in Lombardy from water buffalo milk with a method similar to taleggio: creamy, tangy, ... and a bit stinky—5

Marinated Goat and Sheep Cheese: from Australia—5

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 cave aged gruyere has 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

Sour cherry compote—3 great with semi soft cheeses

Fig compote— 3 a classic with hard cheeses like Parmigiano Reggiano and Romano

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

Spicy jalapeno and roasted piquillo pepper jam—3

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

PRE-SET COMBINATIONS

NORTHERN PLATE

Speck (smoked cured pork), quadrello di bufala cheese, and house made relish—15

BRESAOLA & BRIE

Bresaola beef and triple crème brie, olive oil, and lemon juice—15

PIATTO MISTO EMILIANO

Prosciutto, salame, coppa, Parmigiano Reggiano, and cured onions—17