

CHEF'S SELECTION OF:

SIX	18.00
TEN	25.00

DRY SALAMI

NOCE: Walnuts, hot pepper and garlic

FINO: Black pepper, oregano, and garlic

SANT' OLCESE: Smoked pork and beef salumi from Genoa

TOSCANO: Minced lean meat surrounding hand-cut fat

SALAMETTO: Molise style; garlic and black pepper

FELINO: Famous ancient sausage of Emilia-Romagna;
cured with honey

PANCIA: 100% Pork belly

NOSTRANO: Large format salami with spezie forte

SOBBRASSADA: Dried spicy pork spread

MANGALITSA RUSTICA: Rustic style, hand-cut with whole
black peppercorns

SARDEGNA: Sardinian; with ginger, saffron and cintoni grappa

CRESPONE: "Crinkled" due to the unique natural casing; white wine

MILANO: Classic Milanese salame, finely ground with garlic

SOPPRESATTA: "Pressed," a Southern specialty with anise seed

OENOTRI

SALUMI MENU

WHOLE MUSCLES & COOKED AND FORMED

PANCETTA TESA: "Flattened" pork belly

LARDO: Tuscan style; salted backfat

COPPA: Pork shoulder and neck

COPPA DI TESTA: Umbrian head cheese with orange zest

BRESAOLA: Salted and air cured beef

MORTADELLA: Bolognese; Pistachios and diced fat

CAMPAGNA: Pork liver terrine with onion and red wine

FOIE GRAS IN VASO 50.00

RABBIT CONSERVA WITH DATES IN VASO 18.00