

# OENOTRI

## SALUMI MENU

### **TODAY'S CHEF SELECTION OF SIX** 19.00

SARDEGNA, TOSCANO, BRESOLA,  
FINO, SOPPRESSATA, LONZA

### **ADDITIONAL SELECTION OF FOUR** 26.00

SOBRASSADA, NOSTRANO, PORCHETTA DI TESTA,  
NOCE

### **CHEESE PLATE** 20.00

TALEGGIO, MIDNIGHT MOON,  
SHAFT'S BLUE

### **WHOLE MUSCLES & COOKED AND FORMED**

PANCETTA TESA: salt cured pork belly  
COPPA: Pork shoulder and neck  
SALAMI COTTO: Cooked salami with anise seed and garlic  
DELICATA: Smooth squab liver with spezie forti  
CICCIOLI: Rustic pork confit with garlic  
LONZA: Spiced, dried pork loin and back fat  
LOMO: Spiced and dried pork loin  
NDUJA: Spicy calabrian pork spread  
CAMPAGNA: Rustic cooked lamb liver with red wine

### **DRY SALAMI**

FINO: Black pepper, oregano, and garlic  
SARDEGNA: Sardinian; with ginger, saffron and cintonio grappa  
SOPPRESSATA: "Pressed," a Southern specialty with anise seed  
RUSTICA: Rustic style, hand-cut with whole black peppercorns  
TOSCANO: Minced lean meat surrounding hand cut fat  
GENOA: Large profile, red wine with mixed beef and pork  
NOSTRANO: Large profile, flavored with spezie forti, "strong spices"  
SANT'OLCESE: Small smoked Genoese salame; beef and pork  
PICCANTE: Calabrian salame with smoked paprika  
FELINO: Ancient sausage of Emilia-Romagna; cured with honey  
SOBRASSADA: Dried spicy pork  
SALAMETTO: Molise style; garlic and black pepper  
SICILIANO: Wild Sicilian fennel seed and mace  
FUNGHI: Porcini mushrooms, garlic  
MORTADELLA: Bolognese; Pistachios and diced fat  
NOCE: Walnuts, hot pepper and garlic  
MILANO: Classic Milanese salame, finely ground with garlic  
CRESPONE: "Crinkled" due to the unique natural casing; white wine  
SANGUINACCIO: pork blood, anise, garlic