

TODAY'S CHEF SELECTION OF SIX 19.00

PATE DI CAMPAGNA, TRUFFLE FELINO, SARDEGNA, SOPPRESSATA, NOCE, LONZA

ADDITIONAL SELECTION OF FOUR 26.00

NOSTRANO, LARDO, PICCANTE, PORCHETTA DI TESTA

CHEESE 22.00

Nicasio Reserve: *Cows milk, Nicasio, CA
Swiss-Italian Mountain Style Cheese with a Sweet Cream Finish*
Blackstone: *Sheep and Cow's Milk, Petaluma, CA
Rosemary, Vegetable Ash Rind with Black Peppercorn*
Big Rock Blue: *Cow's Milk, Paso Robles, CA
Aged 3 Months with Mild with Hints of Butter and Bacon*

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 pork liver with red wine
BRESAOLA: Dry cured Beef Eye of Round

OENOTRI

SALUMI MENU

DRY SALAMI

FINO: Black pepper, oregano, and garlic
SARDEGNA: Sardinian; with ginger, saffron and cintone 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