

TODAY'S CHEF SELECTION OF SIX 19.00

PANCETTA, SALAMI COTTO, COPPA,
SALAMETTO, SOBRASSADA, PATE DI CAMPAGNA

ADDITIONAL SELECTION OF FOUR 26.00

MILANO, BRESOLA, LARDO, PANCIA

CHEESE 22.00

Nicasio Valley Formagella, Organic Cow's Milk, Nicasio, CA

Soft Ripened with Flavors of Pine Nuts and Butter

Shaft's Blue, Cow's Milk, Roseville, CA

Full Flavored with a Creamy Texture, Aged One Year

Sea Scope, Goat and Cow's Milk, Paso Robles, CA

Cheddar Style, Semi-Firm with a Tangy Complexity

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 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