



**CHARCUTERIE**

**SALUMI**

**PROSCIUTTO DI SAN DANIELE**

*San Daniele del Friuli, Italy 9*

**SALAME AL TARTUFO**

*Creminelli Salt Lake City, Utah 6*

**CHORIZO**

*Palacios, Dried Chorizo, La Rioja, Spain 6*

**CAPICOLA**

*Red pepper and paprika, St. Louis Missouri 6*

**FINOCCHIONA**

*Molinari fennel salame, Chicago, Illinois 6*

**SOPRESSATA**

*Flavored with Barolo red wine, Chicago, Illinois 6*

**SALUMI BOARD**

*Marinated olives, pickled vegetables, and crostini*

**CHOICE OF THREE 17 | CHOICE OF FIVE 25**

**SALUMI AND CHEESE BOARD**

*Marinated olives, pickled vegetables, crostini,  
honey, fig jam, spiced pecans, artisan crackers*

**CHOOSE THREE CHEESES AND THREE MEATS 28**

**ARTISANAL CHEESE**

**PORT SALUTE ABBY**

*Pasteurized cow's milk, creamy and smooth,  
Loire Vally, France 5*

**GRANA PADANO**

*Cow's milk, sharp, fine granular texture,  
slightly sweet, Po River Valley, Italy 5*

**LOCATELLI PECORINO**

*Sharp and briny with the acidic tinge of shoreline mist,  
firm smooth and lustrous, Lazio, Italy 5*

**MANCHEGO**

*Sheep's milk, aged 12 months, buttery texture  
with a distinct flavor, La Mancha, Spain 5*

**GRUYÈRE**

*Cow's milk slowly matured in cellars, Switzerland 5*

**CAMEMBERT**

*Cow and Sheep's milks, creamy, soft ripened, texture of a  
triple cream with an edible rind, New York 5*

**BEEMSTER VLASKAAS**

*Cow's milk, toasty, butterscotch, nutty, Holland 5*

**CHOICE OF THREE 18 | CHOICE OF FIVE 25**

*Accompanied by local honey, fig jam, spiced pecans, artisan crackers*