



Formaggi

Asiago - Cow's milk cheese from Veneto. Firm and supple in texture with a mild and tangy flavor. Pairs well with any light, fruity red wine such as a Dolcetto d'Alba.

Fiore Sardo - Sheep's milk cheese that is firm in texture with a pleasingly sharp and smoky taste. Pairs well with Sardinian wines.

Fontina d'Aosta - Semifirm cow's milk cheese from Piedmont. Hints of nuts, fruit and herbs with a firm and supple texture. Pairs well with big Italian red wines such as Barolo or Barbaresco.

Gorgonzola - Soft cow's milk cheese from Lombardy. Powerful aroma with a spicy, earthy flavor. Pairs well with big Italian reds such as Amarone, Barolo, Brunello di Montalcino, or Chianti Riserva.

Grana Padano - Cow's milk cheese made throughout Emilia-Romagna. Firm in texture with a mild Parmesan flavor.

Montasio - Hard cow's milk cheese from Friuli and Veneto. Mild, tangy, butterscotch flavor and aroma. Pairs well with Dolcetta d'Alba.

Parmigiano Reggiano - Hard cow's milk cheese from Emilia-Romagna. Spicy, salty, sweet and nutty all at the same time. Pairs well with big Italian reds such as Barbaresco, Barbera, Barolo and Tignanello.

Pecorino Romano - Hard sheep's milk cheese from Lazio and Sardinia. Similar to Parmigiano Reggiano but a bit more peppery and salty. Pairs well with full-bodied reds.

Pecorino Toscano - Firm sheep's milk from Tuscany with an olivey, nutty flavor. Pairs well with Chianti or Brunello.

Pepato - Hard sheep's milk cheese from Sicily. Studded with peppercorns, it has an intense, salty flavor. Pairs with thick, rich reds such as Amarone.

Provolone - Firm cow's milk cheese made throughout Italy, mainly Lombardy and Veneto. Sharp flavor that goes well with beer and simple Italian reds such as Chianti Classico.

Taleggio - Soft cow's milk cheese from Lombardy. Has a meaty, nutty, slightly salty flavor with slight hints of fruit. This sophisticated cheese pairs well with big Italian reds such as Barbaresco, Barolo, or Brunello di Montalcino.

Piave - Hard cow's milk cheese from Veneto. Has an intense, full-bodied flavor, reminiscent of Parmigiano Reggiano that intensifies with age. Pairs well with Zinfandel.

Umbriaco - Cow's milk cheese from Piave. This firm yet crumbly cheese is cured with wine-soaked rinds and has a spicy, fruity flavor. Pairs well with mild Italian reds such as Cabernet or Merlot.

Prima Donna - Hard cow's milk cheese from the Netherlands. Similar to Gouda with a softer texture and has a sweet, nutty flavor with a caramel aftertaste. Versatile with wine pairings but is best with bigger reds such as Cabernet or Zinfandel.

Salumi

Prosciutto di Parma - Ham from the city of Parma that is aged for 16 months. A very thin layer of fat permeates the ham, making it pleasantly both sweet and salty.

Parma Cotto alle Erbe - Cooked prosciutto ham that is baked with black pepper, rosemary and other herbs. Less salty and a bit more moist than regular Prosciutto di Parma.

Speck - A distinctly flavored, smoked, cured ham from Alto Adige. Slow smoked over a period of a few months, the meat remains sweet and takes on a mildly smoky flavor to compliment the distinctive seasoning.

Pancetta Fumigata - Dried pork belly that is similar to bacon. It is salted, cured and smoked.

Mortadella - Cooked pork from Bologna. Similar to American bologna, but is seasoned with salt, pepper and spices, and studded with pork fat and pistachios.

Sopressatta - An Italian dry-cured salami that is made from course ground pork and spices. Available in both hot and sweet.

Bresaola - An air cured meat from the Lombardy region of Italy. Made from the beef loin, it is salted and seasoned with herbs, spices and wine. It is extremely lean with a deep ruby red color and has a sweet, aromatic flavor.

All cheeses & meats = \$4.95 each

Make your own platter with a mixture of your choice:

• 3 for \$12.95 • 4 for \$16.95 • 5 for \$20.95

available in party trays and to take home