



Charcuterie Bar

Served with House Made Condiments

CURED MEATS

PROSCIUTTO CRUDO PARMA

Aged 24 months

FINOCCHIONA

Tuscan-style cured pork sausage with fennel seeds

COPPA

Cured pork neck with red wine and black pepper

SOPRESSATA

Cured pork salami with black pepper and garlic

SPECK

Smoked and cured Prosciutto with sugar and spices

BRESAOLA

Air dried and salted beef

PER CHOICE

9

FOR THREE

24

FOR SIX

36

ITALIAN CHEESES

GORGONZOLA

Sharp pungent taste, soft texture, cow milk, Piedmont

LA TOUR

Mild aromatic taste, creamy texture,
cow sheep milk, Piedmont

FONTINA AOSTA

Mild sharp taste, semi firm texture, cow milk, Valle d'Aosta

TALEGGIO

Aromatic taste, semi soft texture, cow milk, Lombardy

PECORINO PEPATO

Sharp taste, firm texture, sheep milk, Sicily

SMOKED MOZZARELLA

Mild milky taste with cold smoke accents

PER CHOICE

6

FOR THREE

16

FOR SIX

29

*Consuming raw or uncooked meat, shellfish, poultry, fish or egg may increase your risk of foodborne illness, especially if you have certain medical conditions. An 18% Service Charge will be added to parties of 6 or more.