

## formaggio

served with crisp cerdegnna bread, fig chutney and apricot-rosemary puree

qty

brigante	semi-hard, young, sweet, sheep's milk	5	___
pecorino cascina	semi-hard, nutty, sheep's milk	5	___
cacio al tartufo	semi-hard, mild, sheep's milk with truffles	7	___
taleggio	soft, rich, pungent, cow's milk stracchino	5	___
pecorino papate	hard, spicy, peppercorns, sheep's milk	5	___
gorgonzola dolce	soft, sweet, creamy cow's milk bleu cheese	5	___
robiola due latti	soft, rich, sheep/cow's milk	5	___
pecorino tasting	cacio al tartufo, brigante, cascina	7	___
assorted tasting	gorgonzola dolce, papate, cacio al tartufo	7	___

## affettati

prosciutto di parma	air dried for 18 months	5	___
capicola	seasoned pork shoulder ham	4	___
soppressata	medium spiced italian salami	4	___
duck prosciutto	aromatic, seasoned moullard breast	6	___
bresaola	air dried, highly seasoned beef	6	___

## frutti di mare

sautéed prawns with sweet & sour onion and lemon artichoke vinaigrette		8	___
house cured salmon with capers and dill		8	___
white anchovies		5	___

## bruschetta

arrabbiata	spicy tomatoes, olives and garlic	4	___
pomodoro	roasted tomato	4	___
peperonata	roasted peppers, capers and basil	4	___
fagioli	cannellini beans, crispy prosciutto	4	___

## legumi

mozzarella, tomato and basil		5	___
grilled asparagus with herbed bread crumbs and gorgonzola		5	___

## olives

cerignola green olives		5	___
gaeta fennel cured olives		5	___
marinated castelvetrano olives		5	___
assorted olives		5	___

chef's selection of antipasti 11ea. \_\_\_