

R & G

SALUMERIA

Prosciutto Crudo

24-month dry-aged prosciutto imported from Parma

Spack

Cured, seasoned, imported pork shoulder from Friuli

Porchetta

Roasted whole pork from Rome

Mortadella

Italian pistachio mortadella from Bologna

Spicy Salame Emilia

Cured bride aged spicy salame from Reggio Emilia

Salame Napoli

Neapolitan dry-aged style cured with black peppercorn

Bresaola

Air dried filet imported from Valtellina

Lardo di Colonnata

Dried cured salted pork lard belly from Nebrodi, Sicily

Salame Felino

Soft aged salami imported from Parma

Finocchiona

Dried aged spices, oregano, pepper, and fennel from Tuscany



CHEF'S SELECTION

Bresaola, Spicy Salami, Prosciutto Cotto, Buffalo Mozzarella, Burrata, Parmigiano Reggiano

\$44.95



CHEESE

Parmigiano Reggiano

24-month dry-aged parmigiana from Reggio Emilia

Grana Padano

18 months dry-aged cheese from Parma

Mozzarella Affumicata

Smoked mozzarella cheese imported from Naples

Provolone

Sweet aged cheese from Siracusa, Sicily

Stilton Cheese

Soft sweet cheese from England

Gorgonzola

Soft cheese made from cows milk, crossed by the characteristic blue-greenish veins from Milan

Manchego

Sweet dried aged cheese from Spain

Pecorino Sardo

Salted dry-aged cheese imported from Sardegna

Taleggio

Aroma crust soft cheese imported from Como

Burrata

Cow milk mozzarella stuffed with butter milk cheese