



SALUMI

**All of our dried, cured salami is from
Salumeria Biellese, New York**

CACCIATORINI

*The "Hunters Sausage"; long before jerky was born, this dry, cured
sausage was a country side favorite in the northern hills of Italy*

\$6.00

COPPA

Dry, cured pork shoulder with mild spices

\$8.00

CULATELLO

A "Cream of the Crop" center cut prosciutto

\$8.00

GUANCIALE

Cured pork cheeks

\$8.00

MORTADELLA

*The real Italian bologna, speckled with whole pistachios; a true
Italian favorite*

\$6.00

PANCETTA PEPATA

*Prepared using the ancient Italian method of curing pork belly; salted
with herbs and olive oil & pressed between granite slabs*

\$7.00

PROSCIUTTO COTTO AL ROSMARINO

Oven roasted ham, with no fillers, with a fairly strong rosemary scent

\$8.00

PROSCIUTTO BIELLESE

*A real delicacy; this ham is produced by a small ham producer using
the long honored tradition of curing - time...time...time*

\$9.50

SOPPRESSATA

*A sweet tasting coarsely-ground cured pork accented with spices from
the Piemontese region of Italy*

\$7.00

SOPPRESSATA PICCANTE

The devilish sister to the Sopressata

\$7.00

SPECK

*A smoked pepper-cured prosciutto with flavors originating from the
Northeastern Alps*

\$8.00

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