

formaggi e salumi

03.05.10

hard

provolone mandarone	cow, italy	5
ragusano	raw cow, italy	6
6 yr parmesan	cow, italy	6
red cow parmesan	cow, italy	4
la panza gold	raw sheep, california	6
3 yr gouda	cow, holland	3
5 yr gouda	cow, holland	3
pecorino sardegna	sheep, italy	3
bra duro	cow, italy	4
bitto	raw cow & goat, italy	4

semi hard

caciocavallo silano	raw cow, italy	5
great ocean road cheddar	cow, australia	3
abbaye de belloc	sheep, france	5
pleasant ridge reserve	raw cow, wisconsin	5
adelegger	cow, germany	6
etivaz	raw cow, switzerland	5
northern gold	raw cow, california	3
vallee d'ossau	raw sheep, france	5
emmental jungfrau	raw cow, switzerland	3
goat gouda	goat, california	4
barely buzzed	cow, utah	5
provolone piccante	cow, italy	3
rogue raw cheddar	raw cow, oregon	3

semi soft

bethmale	raw goat, france	5
tomme du berger	goat & raw sheep, france	6
vacherin fribourgeois	cow, switzerland	4
landaff	raw cow, new hampshire	4
oma	raw cow, vermont	4
ricotta salata frescolina	sheep, italy	2

soft

stinking bishop	cow, england	5
torta de la serena	sheep, spain	4
damina la robiola	cow and sheep, italy	4
edwin's munster	cow, austria	4
red hawk	cow, california	5
petit frere	cow, wisconsin	4

bloomy

mouco cambembert	cow, colorado	4
seastack	cow, washington	5
brillat-savarin	cow, france	4
green hill	cow, georgia	6
valsetz	goat, oregon	7
devil's gulch	cow, california	5

blue

blu di lanzo	cow, italy	4
gorgonzola dolce	cow, italy	4
gorgonzola piccante	cow, italy	4
smokey blue	raw cow, oregon	5
strathdon	cow, scotland	5
colston basset stilton	cow, england	5
echo mountain	cow and goat, oregon	5

olives & accompaniments

green lucques or picholine olives	france	3
black coquilles olives	france	3
mixed olives		3
honeycomb	minnesota	2
roasted marcona almonds	spain	3
huge toasted corn kernels	spain	2

assorted salumi	
prosciutto di parma italy	6
tuscan ham italy	4
bresaola italy	4
boccalone nduja california	6
chorizo spain	3
chorizo piccante spain	3
lomo embuchado spain	4

vissana salumi, italy	
ciauscolo	5
lombetto	5

fermin, spain	
jamon iberico de bellota	12
paleta iberico de bellota	12
lomo iberico de bellota	12

salumi salami, washington	
mole	5
finocchiona	5
culatello	6
lomo	5
white prosciutto	3
coppa	5
lamb prosciutto	6
hot sopressata	5

fatted calf, napa	
pepperoni	5

creminelli, utah	
sopressata	4
cacciatore	4
casalingo	4
felino	4
barolo	5
tartufo	5

hi,

this list can be a bit daunting. we know; it's big. don't be scared.

tell your server what you like and they'll guide you in the right direction.

tell them what you don't like and they'll show you where the red flags are.

a traditional cheese plate is divided into six sections – just like this menu. choose one from each section or throw caution to the wind and pick willy-nilly. there are no rules.

at present we have over 75 different types of cheese & salumi. that number changes but usually hangs around the 80s.

our cheese menu changes on a consistent basis. sometimes two or three times a week. check back often.

our salumi menu also changes quite rapidly. we're very proud of our own imported salumi vissani, located right next door to our pizza factory in italy. this salumi represents the best of the Marche region. give it a whirl – you won't be disappointed.

enjoy.