



Charcuterie/Seacuterie & Cheese Boards
Served with seasonal compotes, grilled bread

Choose: 3 for \$20 5 for \$30 7 for \$40

Add: Olives \$4 Muffalatta Rustica \$4

Meat

Prosciutto

Thinly sliced dry salted Italian ham cured no less than 400 days.

Bresaola

Salt rubbed & brined beef that is air dried for 6 months. A spicy nose reflects the dry rub of herbs.

Cacciatore

This "Hunter's" sausage is made with choice pork & matured slowly to create a medley of bold flavors.

Venison Salami (add \$2)

Cured venison, flavored with garlic, peppercorns & wine then air dried for 8 months.

Capicola

Continuation of the pork loin found under the shoulder & continues to the collar, cured 6 months.

Duck Prosciutto

Duck breast cured & spiced & thinly sliced.

Speck

Light cold smoked prosciutto with juniper, bay leaves and rosemary, aged 6 months

Lonza

Centre cut pork loin, fat cap in tact. Seasoned with garlic, rosemary, white wine. Sea salt preserved 6 months

Spicy Soppressata

Italian salami cured & spiced with a touch of heat



Cheese

Parmigiano – Reggiano D.O.P

king of Italian cheese is aged for 18-24 months & uses no additives or machinery, unchanged for some 700 years.

Crotonese

Southern Italian cheese made from sheep's milk is salty & sweet.

Chimay

Belgian cows milk cheese washed in beer of the same name. Mild, nutty flavor with hints of hops.

Manchego (add \$2)

Spanish sheep's milk cheese aged 6 months with caramel nutty flavors.

Umbriaco

Drunk Friulano cheese made with cow's milk and aged in red wine for up to 3 months. Semi soft creamy texture.

Tartuffo (add \$4)

A semi-soft goat's milk cheese infused with natural black truffles.

Smoked Cheddar

Smoke flavored Prince Edward Island cheddar coated with a mild paprika.

Gorgonzola Oro Rosso

Cows milk, sweet & creamy with notes of red fruits and topped with passito red wine must.

Nodini

Fresh mozzarella with semi soft texture

Le Cendrillon

Vegetable ash covered goat cheese with sharp taste, becomes more pronounced as it matures.



Seacuterie \$25 Selection of cured / smoked seafoods served with paired accompaniments

**All our charcuterie are certified natural and humanely treated southern Ontario pork.
No antibiotics or nitrates and 100% vegetarian diet.**