

ITALIAN GOLD CUTS

- \$ 95-120 -

“ The best Italian cold cuts, freshly sliced and portioned, along with traditional cheeses and fruit jelly. From Parma Ham to Beef Bresaola, Grana Padano and Gorgonzola for a tasteful experience. ”



ITALIAN COLD CUTS & CHEESES with TOASTED BREAD \$95

RECOMMENDED
STYLE BEER PAIRING

Selection of cold cuts (Parma Ham aged 20 months, Cooked Ham, Salami, Coppa)

LAGER

Selection of cheeses with fruit chutney (Grana Padano, Gorgonzola, Montasio DOP, Pecorino with Truffle)

TRAPPIST

Selection of cold cuts and cheeses (Parma Ham aged 20 months, Cooked Ham, Salami, Grana Padano, Gorgonzola, Pecorino with Truffle)

BARLEY WINE

AGED COLD CUTS & CHEESES with TOASTED BREAD \$120

Parma Ham & Burrata (Parma Ham aged 20 months and Burrata Cheese, Traditional Balsamic Vinegar and Extra Virgin Olive Oil)

PALE ALE

Selection of aged cold cuts (Bresaola, Parma Ham aged 20 months, Pork Speck)

BARLEY WINE

Salami, Salami, Salami (Salami Milano, Spicy Salami, Small Aged Salami "Cacciatolino")

STRONG ALE