



We offer a changing selection of cured meats and specialty cheeses, cut to order for maximum freshness and served with fresh baked french baguette.

acqua via

SPECIALTY CHEESE

EACH \$3.00

COW CHEESE

Roaring Forties Blue - Australia

full flavored blue with a smooth and creamy texture. sweet and nutty.

Prima Donna - Netherlands

mild, sweet and nutty. similar to gouda but softer. caramel finish.

GOAT CHEESE

Clochette - France

sweet and grassy with a floral aroma. rich, dense texture that melts in your mouth.

Tronchon - Spain

firm texture. slightly sweet with just the right salt balance.

Pico Affine - France

soft texture, edible rind. matured and smooth flavor.

SHEEP CHEESE

La Brebille - France

fine, spreadable texture with a mild, subtle ewe flavor.

CHARCUTERIE CURED MEATS

EACH \$3.00

SPECK PROSCIUTTO smoked

FELINO SALAMI

HOT COPPA SALAMI

BRESOALA air-dried strawberry mountain beef tenderloin

DUCK PROSCIUTTO house-cured moulard duck breast

FINNOCHIONA STYLE SALAMI cracked pepper, fennel and pork

ARMANDINO BATALI'S MOLE SALAMI

ARMANDINO BATALI'S ARGRUMI SALAMI citrus

ARMANDINO BATALI'S SMOKED PAPRIKA SALAMI

ARMANDINO BATALI'S HOT SOPRESSATA SALAMI

SIDE OF TOASTED ORGANIC BREAD

\$2.50