

# BACARO SALUMERIA

<b>OLIVES</b>		
Qty	Item	\$
	<b>Green Castelvetrano from Puglia</b>	<b>4</b>
	<b>Taggiasca Olives- exclusively from Liguria – pitted and packed in Extra Virgin Olive Oil</b>	<b>4</b>
	<b>Green Cerignola Olives from Puglia</b>	<b>5</b>
	<b>Black Cerignola Olives from Puglia</b>	<b>5</b>
	<b>Black Gaeta Olives from Lazio</b>	<b>4</b>
	<b>Black Oil Cured Olives from Marocco</b>	<b>3</b>
	<b>Itrana Olives from Lazio</b>	<b>5</b>
	Assorted Olives	<b>6</b>
	Spiced Assortment of olives	<b>6</b>
<b>SALUMI</b>		
<b>Served with fresh bread &amp; tuscan olive oil</b>		
Qty	Item	\$
	<b>Porchetta-</b> thinly sliced roasted suckling pig flavored with rosemary and garlic	<b>8</b>
	<b>Prosciutto di San Daniele-</b> rich, salt-cured ham from San Daniele Italy	<b>8</b>
	<b>Prosciutto di Parma-</b> sweet, salt-cured ham from Parma Italy	<b>6</b>
	<b>Capocollo-</b> mild air-dried pork shoulder cured with paprika, spices served with homemade Mostarda di Cremona	<b>4</b>
	<b>Bresaola-</b> air-dried, seasoned beef	<b>6</b>
	<b>Prosciutto Cotto-</b> oven-cured ham with herbs	<b>6</b>
	<b>Mortadella-</b> mild, smooth sausage from Bologna	<b>5</b>
	<b>Finocchiona-</b> sweet salumi scented with fennel	<b>5</b>
	<b>Dried-Cured Spicy Sausage</b>	<b>4</b>
	<b>Sweet Soppressata-</b> Italian salami	<b>4</b>
	<b>Spicy Soppressata-</b> Italian salami	<b>4</b>
	<b>Speck-</b> mild, smoked Italian ham	<b>6</b>
	<b>Genoa Salame-</b> air-dried spicy salami	<b>4</b>
<b>FORMAGGI ITALIANI</b>		
<b>Served with marmalade, spiced nuts, fig jam</b>		
Qty	Item	\$
	<b>Gorgonzola Dolce D.O.P. -</b> soft, marbled blue cheese from Piedmont	<b>5.5</b>
	<b>Parmigiano-Reggiano-</b> cow's milk cheese from Parma	<b>5.5</b>
	<b>Fontal-</b> cow's milk cheese, semi-soft, rich, sweet	<b>5.5</b>
	<b>Taleggio-</b> cow's milk cheese, nutty, semi-soft, from Lombardy	<b>6</b>
	<b>Fresh Buffalo Mozzarella-</b> from Campania	<b>6.5</b>
	<b>Pecorino Toscano-</b> sheep's milk, from Tuscany, semi-hard	<b>6</b>
	<b>Caciocavallo Silano D.O.P.-</b> cow's milk cheese from Molise aged over 90 days	<b>6.5</b>
	<b>Robiola-</b> soft, ripened cow's & sheep's milk cheese from Piedmont	<b>6.5</b>
	<b>Roth's Private Reserve-</b> Award Winning Gruyere-style cheese from Wisconsin	<b>6.5</b>
	<b>Montasio-Mezzano-</b> semi-soft cow's milk cheese from Friuli Venezia Giulia	<b>5.5</b>
	<b>Teleme-</b> soft, creamy, tangy cow's milk cheese from Northern California	<b>6.5</b>
	<b>Carbonelli Provolone -</b> sharp, aged cow's milk from Cremona	<b>5</b>
	<b>Fontina Val d'Aosta –</b> aged unpasteurized cow's milk cheese from Italy's Aosta Valley region	<b>6.5</b>
	<b>Capra Valtellina-</b> aged goat's milk cheese from Lombardy	<b>6.5</b>

## CICCHETTI Italian Tapas

<b>SPUNTINI CALDI – Warm Snacks</b>		
<b>Qty</b>	<b>Item</b>	<b>\$</b>
	Taleggio in “Carozza”- pan fried sandwiches of Taleggio & Roth Reserve cheese	<b>6</b>
	Pan-Seared Sausage Trio with Spicy Mustard, Grain Mustard and Fresh Grated Horseradish	<b>6</b>
	Arancini- breaded & fried risotto stuffed with mozzarella	<b>6</b>
	Tuscan Meatballs with Porcini and Prosciutto in Brodo	<b>6</b>
	Bolognese-Stuffed Fried Olives	<b>6</b>
	Creamy Baccala with Homemade Potato Chips	<b>6</b>
	Crispy Cardoons with Lemony Aioli	<b>6</b>
	Traditional Bruschetta- garlic rubbed grilled bread with virgin olive oil and salt	<b>7</b>
	Panini- small, griddled sandwiches of Prosciutto di San Daniele & Taleggio Cheese	<b>9</b>
	New World Bruschetta Buffalo Mozzarella, Roasted Red Peppers Agro Dolce & Wild Rocket	<b>10</b>
	Crostini with Duck Livers & Onions Cooked in Vin Santo	<b>11</b>
	Crostini with Salt-Cured Foie Gras and Sweet Fig Jam	<b>14</b>
	Crostini with Local Wild Flower Honey & Prosciutto di Parma	<b>9</b>
	Fried Sage and Anchovy Sandwiches	<b>5</b>

<b>SPUNTINI FREDDI- Cold Snacks</b> Served with fresh bread & tuscan olive oil		
<b>Qty</b>	<b>Item</b>	<b>\$</b>
	Roasted Peppers Agro Dolce	<b>4</b>
	Marinated Artichokes with Fresh Herbs	<b>5</b>
	Crimini Mushrooms Marinated in Virgin Olive Oil, Basil, Thyme & Garlic	<b>6</b>
	Sicilian Eggplant Caponata- eggplant salad with olives, onions, capers, garlic and tomato	<b>4</b>
	Cipollini Onions Agro Dolce- sweet & sour onions braised in vinegar & red wine	<b>4</b>
	Chickpea Puree- olive oil, garlic, rosemary, sea salt	<b>3</b>
	Country-Style Pork Pate with Pistachios	<b>10</b>
	House-made Stuffed Cherry Peppers with Prosciutto di Parma and Carbonelli Provolone	<b>3</b>
	Roasted Red Baby Bell Pepper Stuffed with Goat’s Cheese and Fresh Herbs	<b>5</b>
	Scallop Crudo with fresh Fennel, Radicchio, Sicilian Blood Orange, Sea Salt & Capezzana Olive Oil	<b>7</b>
	Sweet White Anchovies from Venice with lemon, extra virgin olive oil	<b>5</b>

# BACARO SALUMERIA **TO GO**

<b>OLIVES</b>		
Qty	Item	\$/LB.
	<b>Green Castelvetrano from Puglia</b>	<b>7</b>
	<b>Taggiasca Olives- exclusively from Liguria – pitted and packed in Extra Virgin Olive Oil</b>	<b>12</b>
	<b>Green Cerignola Olives from Puglia</b>	<b>7</b>
	<b>Black Cerignola Olives from Puglia</b>	<b>7</b>
	<b>Black Gaeta Olives from Lazio</b>	<b>7</b>
	<b>Black Oil Cured Olives from Marocco</b>	<b>7</b>
	<b>Itrana Olives from Lazio</b>	<b>7</b>
	Assorted Olives	<b>7</b>
	Spiced Assortment of olives	<b>10</b>
<b>SALUMI</b> Served with fresh bread & tuscan olive oil		
Qty	Item	\$/LB
	<b>Porchetta-</b> thinly sliced roasted suckling pig flavored with rosemary and garlic	<b>15</b>
	<b>Prosciutto di San Daniele-</b> rich, salt-cured ham from San Daniele Italy	<b>19</b>
	<b>Prosciutto di Parma-</b> sweet, salt-cured ham from Parma Italy	<b>17</b>
	<b>Capocollo-</b> mild air-dried pork shoulder cured with paprika, spices	<b>12</b>
	<b>Bresaola-</b> air-dried, seasoned beef	<b>18</b>
	<b>Prosciutto Cotto-</b> oven-cured ham with herbs	<b>12</b>
	<b>Mortadella-</b> mild, smooth sausage from Bologna	<b>9</b>
	<b>Finocchiona-</b> sweet salumi scented with fennel	<b>12</b>
	<b>Dried-Cured Spicy Sausage</b>	<b>10</b>
	<b>Sweet Soppressata-</b> Italian salami	<b>12</b>
	<b>Spicy Soppressata-</b> Italian salami	<b>12</b>
	<b>Speck-</b> mild, smoked Italian ham	<b>14</b>
	<b>Genoa Salame-</b> air-dried spicy salami	<b>8</b>
<b>FORMAGGI ITALIANI</b> Served with marmalade, spiced nuts, fig jam		
Qty	Item	\$/LB
	<b>Gorgonzola Dolce D.O.P. -</b> soft, marbled blue cheese from Piedmont	<b>18</b>
	<b>Parmigiano-Reggiano-</b> cow's milk cheese from Parma	<b>17</b>
	<b>Fontal-</b> cow's milk cheese, semi-soft, rich, sweet	<b>16</b>
	<b>Taleggio-</b> cow's milk cheese, nutty, semi-soft, from Lombardy	<b>18</b>
	<b>Fresh Buffalo Mozzarella-</b> from Campania	<b>8 ea.</b>
	<b>Pecorino Toscano-</b> sheep's milk, from Tuscany, semi-hard	<b>17</b>
	<b>Caciocavallo Silano D.O.P.-</b> cow's milk cheese from Molise aged over 90 days	<b>15</b>
	<b>Robiola-</b> soft, ripened cow & sheeps milk cheese from Piedmonte ( 7 oz. square )	<b>12ea</b>
	<b>Montasio-Mezzano-</b> semi-soft cows milk cheese from Friuli Venezia Giulia	<b>15</b>
	<b>Teleme-</b> soft, creamy, tangy cows milk cheese from Northern California	<b>15</b>
	<b>Carbonelli Provolone -</b> sharp, aged cows milk from Cremona	<b>12</b>
	<b>Fontina Val d'Aosta –</b> aged unpasteurized cow's milk cheese from Italy's Aosta Valley region	<b>17</b>
	<b>Capra Valtellina-</b> aged goat's milk cheese from Lombardy	<b>17</b>

	<b>Bacaro Artisan Cutting Boards</b>	<b>30 ea.</b>
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