

BAR MENU

Our Antipasto Bar Menu relies on rich regional Italian treasures to render a gastronomic delight. Select from over 20 hot and cold Pristine Italian delicacies Artisanal cheeses and Salumeria.

\$4 per selection

MOZZARELLA

Mozzarella Fresca Fiordi Latte (house made)
Burrata Ultra /Extra Creamy (Imported from Campagna)
Bocconcini (Petite – house made)

FORMAGI

Aged Pecorion – Tuscany / Italy
Provolone – Lomdardia / Italy
Reggiano Parmigiano – Bologna / Italy
Taleggio – Italy
Brie – France
Vermont Cheddar – Vermont/USA
Gorgonzola Dolce – Italy
Goat Cheese – Vermont / USA

Served with Olives and Honey

SALUMERIA

Prosciutto di Parma – Superiore
Speck
Mortadella
Bresaola
Parmacotto Cooked Ham
Porchetta Pia Centi

Served with Olives and Foccacia