

BOTTEGA'S GOURMET DELI

Bottega's Salumi

Culatta di Ardenga, region of Emilia Romagna, Italy 420

This artisan-made "Culatta ham" with rind is obtained from the same cut of pork meat used for regular Culatello ham. Sweet and juicy flavour with buttery and nutty undertones.

Ventricina, region of Abruzzo, Italy 290

A renowned Italian cured sausage, made with coarsely chopped lean pork, garlic, spicy pepper, and wild fennel seeds.

Salame Felino, region of Emilia Romagna, Italy 350

A hand-cut pure pork "salame", product of the best pork meat, naturally aged in the particular microclimate of the area of production.

Mortadella al Tartufo, region of Emilia Romagna, Italy 390

A large Italian pork sausage, Heat-cured with cubes of pork fat and Truffle.

Sella Mastrodante, Monti Sibillini di Norcia, region of Umbria, Italy 320

The saddle is a high quality pork leg (thigh) cured for 8 months, marinated with "Aceto Balsamico di Modena PGI", enhanced by green and pink peppercorn coating.

Speck, region of Trentino Alto Adige, Italy 390

A cured, lightly smoked ham, spiced and slowly aged for a minimum of 24 weeks, a very delicate and characteristic taste.

Bottega's Formaggi

Parmigiano Reggiano 36 months, region of Emilia Romagna, Italy 290

PDO Consorzio Vacche Rosse - A delicate, fine, granular, small-eyed structure with a characteristic aroma and persistent taste. Aged for 36 months.

Bleu d'Auvergne, Auvergne, France 290

French blue cheese made from pasteurized cow's milk, with a creamy and smooth texture.

Black Truffle Cheese, region of Piedmont, Italy 390

A cow's milk cheese with a crumbly consistency enriched with Summer Truffle shavings. A dominant truffle aroma and flavour.

Formaggio di Fossa di Sogliano PDO, Italy 290

Ripened sheep's milk cheese buried in old ground hole, the unique temperature and humidity conditions turn it into a distinctive product.

Tuscan Fresh Pecorino PDO, region of Tuscany, Italy 250

Produced exclusively with sheep's milk from pastures, a soft texture, aged for a minimum of 20 days.

Bottega's Tagliere Salumi & Formaggi (Cold Cuts & Cheese board)

Small 590

Medium 990

Large 1700

All prices are subject to 10% service charge and Government tax