

BOTTEGA'S GOURMET DELI

Cold Cuts & Cheese board

Small 690

Medium 990

Large 1700

Bottega's Salumi

Ventricina, Abruzzo, Italy 320

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

Salame Llonganissa de Vic IGP, Catalonia, Spain 360

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

Mortadella, Emilia Romagna, Italy 290

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

Sella Mastrodante, Monti Sibillini di Norcia, 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, 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.

Culatta di Ardenga, Emilia Romagna, Italy 440

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.

Bottega's Formaggi

Parmigiano Reggiano 36 months, 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.

Gorgonzola Dolce, Italy 290

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

Black Truffle Cheese, 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, Tuscany, Italy 250

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

