

BOTTEGA'S GOURMET DELI

Cold Cuts & Cheese board

Small 690

Medium 990

Large 1700

Bottega's Salumi

Ventricina, Abruzzo, Italy 320

意大利阿布鲁佐猪肉肠

一种知名的意大利腌制香肠，由粗切瘦猪肉、大蒜、辣椒和野茴香籽腌制而成

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.

西班牙加泰罗尼亚萨拉米洋干尼莎肠

精品手工现切纯肉萨拉米，特定产区微气候条件下自然成熟

Mortadella, Emilia Romagna, Italy 290

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

意式大肉肠

猪油热切超大意式香肠

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.

翁布里亚火腿（中部风味）

精选高品质火腿加入摩德纳传统意大利香醋，绿，粉胡椒8个月腌制而成

Coppa, Emilia Romagna, Italy 320

Traditional Italian pork cold cut with a perfect balance of lean and fatty parts, ruby color and sweet but decisive flavor.

薄切火腿，意大利艾米利亚-罗马涅

传统意大利冷切火腿，肥瘦相宜，呈现红宝石色泽，略带甜味，风味独特

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.

薄切火腿，意大利艾米利亚-罗马涅

Bottega's Formaggi

Parmigiano Reggiano 36 months, Emilia Romagna, Italy 290

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

艾米利亚-罗马涅产区36个月成熟帕马森雷加诺干酪 290

红牛帕马森雷加诺干酪（原产地保护认证），细腻有小孔，略有颗粒感，口味芳香持久。

Holzhofer Latte Crudo, Italy/Switzerland, 350

made from raw cow milk, its texture is compact with a buttery flavor, brown crust and unmistakable scent.

霍尔佐弗生牛乳奶酪，意大利/瑞士

由生牛奶制成，质地紧实，带有黄油味，棕色外皮和明显的香味。

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.

皮埃蒙特黑松露奶酪 390

一种牛奶奶酪，质地松软，加入新鲜夏日松露碎屑。具有明显的松露香气和风味。

Tuscan Pecorino, Riserva del Fondatore, Tuscany, Italy 320

Made from carefully selected sheep's milk and produced using antique traditional methods and then aged in caves.

托斯卡纳佩克立诺奶酪（原产地保护认证）

使用至少成熟20天的山地牧场羊奶制作，质地柔软

Gorgonzola Dolce, Italy 290

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

戈贡佐拉奶酪蓝纹奶酪

由巴氏杀菌牛奶制成的意大利蓝纹奶酪，质地柔滑。

Montasio DOP, Friuli Venezia Giulia, Italy 250

A semi-hard cooked cheese with a peculiar smooth, delicate and balanced taste.

It is produced exclusively with cows' milk from the designated area.

蒙塔西奥奶酪（原产区保护），意大利弗留利威尼斯朱利亚

一种半硬熟奶酪，具有光滑、细腻和均衡的独特口感，采用指定区域的牛奶生产。