



CURED MEATS

PROSCIUTTO	From the parma region of Italy this dry cured meat has a nice salty flavor and pairs wonderfully with cheese and bread
REVILLA CHORIZO	Dry cured pork and paprika from Spain has a unique flavor and texture and is perfect with manchengo and toasted bread.
SOPRESSATA	Italian dry cured salami is a specialty of southern Italy and includes hot pepper and a healthy dose of garlic
HOT SOPRESSATA	Same as the regular version with a lot more kick.
SMOKED SALMON	Cured smokehouse salmon from Alaska.

We also have accoutrements like roasted red peppers, jurusalem artichoke hearts, candied walnuts, truffle honey and much much more!