



Cheese and Charcuterie Bar

Nocellara del Belice olives (vg)	5
Tender artichokes in EVOO (vg)	6
Cold cuts selection (regular, half meter, meter)	16/45/90
Three Italian cheeses	16/35
Cold cuts and cheeses (regular, half meter)	26/56
San Daniele 18 months	9
Wild boar salami	8
Cooked truffle ham	9
Beef bresaola	10
Parmigiano Reggiano 40 months	8
<i>unpasteurized cow milk</i>	
Beppino Occelli wrapped in chestnut leaves	9
<i>pasteurized cow and sheep milk</i>	
Goat Blue Alta Langa	8
<i>unpasteurized goat milk</i>	
Castelmagno DOP	9
<i>pasteurized cow milk</i>	

EVENTS



Please note we take caution to prevent cross-contamination, however, any product may contain traces as all dishes are produced in the same kitchen. Many of our dishes are vegetarian, but please note that we use traditional cheeses contain animal rennet and may not be suitable for strict vegetarians. (vg – vegan). Should you require any information on allergens, please ask a member of our team.

A discretionary service charge of 12% will be added to the bill.