

CHEF'S SELECTION OF:

SIX	18.00
TEN	25.00

**DRY SALAMI**

NOCE: Walnuts, hot pepper and garlic

FINO: Black pepper, oregano, and garlic

NOSTRANO: Large profile, flavored with spezie forti, "strong spices"

SANT' OLCESE: Smoked pork and beef salumi from Genoa

TOSCANO: Minced lean meat surrounding hand-cut fat

SALAMETTO: Molise style; garlic and black pepper

FELINO: Famous ancient sausage of Emilia-Romagna;  
cured with honey

PANCIA: 100% Pork belly

SICILIANO: Wild Sicilian fennel seed and coriander

SOBBRASSADA: Dried spicy pork spread

SANGUINACCIO: pork blood, anise, garlic

PICANTE: Calabrian salame with smoked paprika

SOPPRESATTA: "Pressed," a Southern specialty with anise seed

MANGALITSA RUSTICA: Rustic style, hand-cut with whole black peppercorns

NDUJA: Pork salame with pickled lipstick pepper

SARDEGNA: Sardinian; with ginger, saffron and cintono grappa

GENOA: Large profile; red wine with mixed beef and pork

# OENOTRI

## SALUMI MENU

### WHOLE MUSCLES & COOKED AND FORMED

PANCETTA TESA: "Flattened" pork belly

LARDO: Tuscan style; salted backfat

COPPA: Pork shoulder and neck

CICCIOLI: Rustic pork confit, served warm

SALAMI COTTO: Cooked salami with anise seed and garlic

DELICATA: Smooth Pork liver terrine with Marsala and parlsey