

# Cold Cuts

## Selection of cold cuts and cheese

Choose your cold cuts and cheese, make your own selection!

Selection of 3 cold cuts or cheese - \$ 19.90

Selection of 5 cold cuts or cheese - \$ 32.90

Selection of 7 cold cuts or cheese - \$ 48.90

### *Finocchiona salami*



Prime quality coarsely ground Italian lean meat carved from the shoulders and the trimmings of hams and other quality meat, seasoned with wild fennel.

**Taste:** sweet, intense with strong aromas of wild fennel

**Origins:** made by hand in the butcher's Macelleria Marini, in Ferruccia Agliana (PT), Italy

# La Bussola

by Pietrasanta

### *Carpegna DOP "Parma ham"*



Prosciutto di Carpegna DOP comes from the thighs of pigs weighing at least 20 kg; they are squeezed to get rid of blood, covered in salt and left to strain for three weeks. After that, prosciutto is washed, seasoned with pepper and put to age.

**Taste:** sweet and delicate

**Origins:** Prosciutto di Carpegna DOP is made in the ancient town of Carpegna, Marche, Italy.

## *Mortadella with pistacchio*



Our classic Mortadella enhanced with pistachio nuts. The perfect complement to any Italian sandwich.

**Taste: sweet and buttery**

## *Spicy salami*



Dry, hot sausage with vibrant flavours featuring zesty red peppers to enhance the classic salami.

**Taste: spicy and aromatic**

## *Porchetta*



Boneless pork with spices and natural aromas, salt, pepper, garlic and wild fennel.

**Taste: sweet, with an intense aroma of spices**

## *Sopressata sweet*



Dry Italian pork salami. Coarsely chopped and seasoned with peppercorns, lemon peel and spices.

**Taste: intense and aromatic, full to the palate, meaty, long and pleasant**

# La Bussola

*Trasanta*

### *Sopressata hot*



The meat from the shoulder and the legs is blended with the lard of the local heavy pigs

Taste: spicy, aromatic with herbs and spices, with hints of wine and notes of aromatic black pepper

### *Speck*



Fresh pork thigh of European origin

Taste: medium to the palate, round, smoky, delicately salty and long,

### *Coppa*



Made from first choice pork shoulder then salted, seasoned and dry-cured for at least six months under strict control.

Taste: intense, long and full bodied

### *Pancetta*



Fresh pork belly carefully salted, then flavoured with selected spices and tightly rolled. It is then dry-cured under the strictest quality control standards.

Taste: sweet and intense, salty and round

**La Bussola**

# cheese

## Stravacco - Extravagant Morlacco



Soft, creamy, ivory white body.  
Thin, straw yellow rind with basket pattern.

**Taste:** sweet, buttery, with a strong aroma of underbrush and a final salted note.

**Origin:** Morlacco was traditionally made in Monte Grappa. Our selection comes from Italo Curto, cheesemaker of Azienda Agricola Ponte Vecchio, Italy.

**Source:** from Bruna cow's milk.

## Riserva del Fondatore



Hard, straw yellow cylindrical body. Thick, hard, hazelnut-brown rind with lovely canestro basket pattern.

**Taste:** dolce, round, nutty and full-bodied, with hints of grass and wood.

**Origin:** dairy located in the small medieval village of Roccalbegna, Albegna valley, Mount Amiata, Italy.

**Source:** pasteurised sheep's milk.

## Pecorino fresco di Pienza



Soft ivory body, with a thin white rind.

**Taste:** delicate, milky with hints of butter and grass.

**Origin:** Caseificio Cugusi, located between the towns of Pienza and Montepulciano, Italy.

**Source:** pasteurised sheep's milk of Val d'Orcia.