

Menu

5th October

THE ONELLA PLATTERS *build your own platter*

Charcuterie Board € 14 per person

To choose 5 from list below

Culatello di Zibello – Emilia Romagna, Italy
Salami Finocchio – Emilia Romagna, Italy
Mortadella Romagnola – Emilia Romagna, Italy
Salame Sunio Nero del Nebrodi – *Sicilia, Italy*
Coppa di Suino – *Sicilia, Italy*
Chorizo Iberico – *Salamanca, Spain*
Spianata Piccante – *Calabria, Italy*
Jamon Cocido – *Sant Dalmai, Spain*

Artisanal Cheese Platter € 29

Serves 2

To choose 6 cheeses from the list below

Parmigiano Reggiano - *Italy, cow's milk, hard, unpasteurized*
Re di Bufala al Te Rosso - *Italy, buffalo milk, blue, pasteurized*
Rauchase - *Germany, cow's milk, semi-soft, pasteurized*
Tartufo Brigante - *Italy, sheep's milk, semi-soft, unpasteurized*
Tomme de Savoie - *France, cow's milk, semi-hard, pasteurized*
Pecorino Sardo - *Italy, sheep's milk, semi-hard, pasteurized*
St. Heray Camembert - *France, goat's milk, soft, pasteurized*
Comte - *France Cow's milk, semi-hard, unpasteurized*

Mixed Platter € 16 per person

Selection of cured meats and artisanal cheeses, nuts, dip



ONELLA
WINE STORIES