

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

Cold Cuts

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 Ferruccio 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

Pietrasanta

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



La Bussola

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

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.