

## CURED MEAT & CHEESE BOARDS

### Piccola Tavola

Serves 1-2

25

#### HAM / SALUMI / SALAMI

#### Prosciutto di Parma

Emilia Romagna ham, 100% naturally dry cured with only air, salt and age

#### Cotto

Cooked ham, soft pink color and lighter in flavor than its cousin, Prosciutto di Parma

#### Speck

Ham from the Alto Adige region of Italy, similar to Parma ham with the addition of smoke

#### Finocchiona

Dry-cured fennel flavored salame made with lean pork shoulder and cheek fat

#### Soppressata

Traditional dry-cured pork salame flavored with garlic, oregano, clove and nutmeg

#### Calabrese

Calabrian-style salame flavored with fennel seed, sweet and hot peperoncino

#### Capocollo

A traditional, dry-cured pork collar salume smoked and spiced

### Tavola Piu Grande

Serves 3-4

45

### Individual Selections

MP

#### CHEESES

#### Toma Piemontese

60-day aged cheese made with raw Bruna Alpina cow's milk and thistle flower

#### Pecorino Toscano

A nutty and rich 6-month aged sheep's milk cheese from Siena

#### Parmigiano-Reggiano

The undisputed king of all cheeses made from raw cow's milk

#### Pantaleo

Robust goat's milk cheese from Sardegna with a salty-sweet, clean floral finish

#### Taleggio

A pink rind cheese made of cow's milk with a billowy and mildly funky flavor

#### Gorgonzola

A robust blue veined Mountain-style cheese made from pasteurized cow's milk

#### Scamorza

A mild, smooth cow's milk cheese from Southern Italy, which is often smoked and slightly nutty.

#### Burrata

This decadent mozzarella has an interior oozing stacciatella with a creamy and mild flavor

# BACARO PRIMO

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