

the Belmont

Choice of 2- \$14.00 4- \$20.00 6- \$26.00

Meats



Lamb Prosciutto- Lamb seasoned with rosemary and wine

Coppa- Pork shoulder dry cured with an earthy sweetness

Sopressata- Rustic Italian style salami, mildly spicy

Wild Boar Salami- Slightly sweet and robust

Duck Prosciutto- Duck breast cured with heirloom spices

Smoked Prosciutto- Covered in black pepper and air smoked

Cheeses



MitiBleu- Spain, creamy, mild, sheep's milk blue

Manchego- Spain, semi-hard, aged 3 months in EVOO

Belletoile- France, soft, rich, buttery triple cream

Cacao Cardona- Wisconsin, Aged goat cheese rubbed with cacao

Cotswold- England, soft and hearty with chopped chives and onion

Bellavitano Espresso- Wisconsin, cheddar rubbed with espresso grounds

Sandwiches

Sandwiches \$8.00



Fresh tomato, mozzarella, basil pesto and balsamic glaze

Pepperoni, smoked mozzarella and tomato sauce

Desserts



Home-made Pop Tarts \$8.00

English butter cookie

Nutella and banana