

# Affettati e Formaggi

## SALUMI DELLA TRADIZIONE ITALIANA

*The so called "Salumi" (no, it's not a typo for "salami" ...), or Italian charcuterie, are emblematic of the Italian food (and lifestyle) traditions. Italian charcuterie is more arts than anything else.*

*So much variety and creativity that it is hard to believe just one Country could be able to invent it.*

**Hand Slice Prosciutto** 650  
*Il Prosciutto*

**Selection of charcuterie** 440

Mortadella Bologna I.G.P  
*Emilia Romagna - particular and aromatic scent with a traditional dedicated taste*

Culatello di Parma Stagionato 18 mesi  
*Emilia Romagna - velvety smooth texture and a salty-sweet taste*

Cappocollo Napoletano  
*Campania - cured neck with sweet and spicy paprika*

Salame Finocchiona  
*Toscana - large salami, fine minced, flavored with fennel seed*

Salame Felino  
*Emilia Romagna - small salami marinated with garlic, black pepper and white wine*

## FORMAGGI LUIGI GUFFANTI since 1876.

*Maximum attention to the high quality of the cheeses and passionate care taken in the refinement process mark the proud Guffanti-Fiori family tradition, handed down for five generations.*

**Selection of Cheese** 440

Gorgonzola D.O.P. dolce extra  
*Piemonte - soft, creamy and flavorful and less intense than traditional Gorgonzola*

Taleggio D.O.P. carta Gialla  
*Lombardia - soft, very intense and penetrating*

Montasio D.O.P.  
*Friuli - semi-hard, sweet with traces of spices*

Latteria al Tartufo  
*Veneto - semi-hard, milky and delicate black truffle flavor*

Pecorino nero di Pienza  
*Toscana - hard, intense, dry but sweet rather than piquant*

Pecorino Romano D.O.P. nero  
*Lazio - hard, flavourful, intense and piquant*



*Our Chefs will be delighted to assist you with any food allergy or dietary requests  
All prices are in Thai Baht and subject to 10% service charge and 7% government tax*