

the Belmont

Choice of 2- \$26.00 4- \$32.00 6- \$38.00

Meats

Lamb Prosciutto - Lamb seasoned with rosemary and wine

Queso Salami - Spanish salami with manchego cheese

Coppa - Pork shoulder seasoned with wine, capers and herbs

Capicola - Cooked Calabrian style pork shoulder

Chorizo - Spanish style salami with peppers and paprika

Bresaola - Black Angus top round sliced paper thin

Cheeses

Mystic Finback - U.S.A. Cow's milk. Savory, buttery and crumbly

Midnight Moon - U.S.A. Dense, aged goat cheese

Belletoile - France. Soft, rich, buttery triple cream

Roomano Pradera - Holland. Hard, butterscotchy, sweet and salty

Bellavitano Espresso - U.S.A. Cow's milk aged with espresso

Smokin' Goat - Spain. Goat milk, creamy texture, light smokiness

 Home-made Pop Tarts \$14.00 

Biscoff English Butter Cookie

Nutella and Banana

Apple Pie