

Salerno

by Chef Pirozzi

Prosciutto & Mozzarella Bar

SALUMI E FORMAGGI

Select 6 items

23

**Served with marinated olives, italian artichokes and sweet drop peppers.*

BURRATA

Sea salt, EVOO, artichokes, crostini.

D.O.P GORGONZOLA DOLCE

Creamy, rich with black fig marmalade.

PARMIGIANO

Organic pear, italian honey and caramelized walnuts.

FRESH MOZZARELLA

Served with bruschetta tomato, rainbow carrots, garlic, salt flakes.

12 PARMA PROSCIUTTO

Cured for 14 months

13 SOPPRESSATA CALABRESE

Spicy Salami

12 BLACK TRUFFLE SALAMI

caramelized walnuts.

10 DUCK PROSCIUTTO

Tender black pepper crusted.

9

8

11

12





Pirozzi Aperitif

Positano Sunset | 12.00

Seagram's vodka, Monin peach puree topped with Mionetto Prosecco and splash of Aperol.

Watermelon Margarita | 12.00

Ocho Tequila, Monin Watermelon puree, fresh lime juice triple sec.

Passion Fruit Hard Lemonade | 12.00

Seagrams's vodka, Monin passion fruit puree.

Negroni | 14.00

Hendrick's Gin, Campari, sweet vermouth, orange slice.

Bellini | 12.00

Mionetto Prosecco, peach puree, grenadine.

Aperol Spritzer | 12.00

Aperol, Mionetto Prosecco, splash of soda, orange slice.

