

SALUMERIA  
**OVELLO**  
SONOMA, CA

### Salumi Fatti in Casa

House made by Chef Marino with vegetarian fed, antibiotic free heritage pork raised on family farms

### Salami

Napa \$32/lb California

cabernet sauvignon, spices

Sonoma \$32/lb California

merlot, spices

Wild Fennel Pollen \$34/lb

California pinot noir, organic

California wild fennel pollen

Milano \$30/lb

Cacciatore \$29/lb

Wild Boar Cacciatore

\$34/lb blend of wild boar,

heritage pork

Lamb Cacciatore \$30/lb

blend of lamb, heritage pork

Piccante \$32/lb red pepper, spices

### Whole Cuts

Hand selected cuts of whole muscle marinated in red wine and specially selected spices.

Coppa \$38/lb heritage pork

shoulder

Lonzino \$38/lb heritage pork

loin

Liberty Farms Duck Breast

Prosciutto \$42/lb

Pancetta \$12/lb heritage pork belly layered with herbs, spices

Filetto alle Erbe \$40/lb Pork

tenderloin finished with an Italian

herb blend.

Filetto al Pepe Nero \$40/lb

Pork tenderloin finished with ground black peppercorns

Filetto al Affumicato

Paprika \$40/lb Pork tenderloin

finished with smoked paprika

Lardo \$15/lb cured and

finished with specially selected

herbs, spices

Fiocco \$45/lb heritage pork

leg

### Girarrosto Fatto in Casa

Porchetta \$18/lb rotisserie

roasted Stone Valley Farm heritage

pork loin wrapped with pork belly,

layered with fresh herbs, hand tied

Pollo \$13 rotisserie roasted

whole Mary's chicken, marinated

overnight with herbs, lemon

### Le Nostre Selezioni

#### Italy

Mortadella \$12/lb Sicilian

pistachios

Prosciutto di San Daniele

Black Label \$26/lb

Speck \$21/lb

#### Spain

Jamon Serrano \$24/lb

### Formaggi

Choose from imported Italian and domestic cheeses selected by Chef Andrea. Sold by the pound.

### Charcuterie board

\$17 serves 2-3. Four chef selected salumi, local/imported cheese, house made preserves, olives, seasonal fruit. \*may be arranged in a box for picnics/take away

### Focaccia \$4/slice

Hand made with organic flour

Bianco olive oil, sea salt

Rosso house made organic

tomato sauce, mozzarella

Olive Taggiasca mozzarella,

Taggiasca olives imported from

Liguria, Italy, oregano

Cippole thinly sliced yellow

onions, sea salt, olive oil

### Panini

Porchetta \$14 house made

focaccia, rotisserie roasted

porchetta, house aioli, arugula

Seasonal please check

board/online ordering menu for

today's special panino

### Insalate

Insalata Piemontese

\$8.50sm/\$10.50med house

roasted Mary's rotisserie chicken,

Point Reyes Toma cheese, lemon,

celery, Italian parsley, olive oil

Seasonal please check

board/online ordering menu for

today's insalata

### Dolce

House made original recipes from Chef Andrea's Michelin starred restaurant in Barbaresco, Italy

Bunet \$6 Italian chocolate

custard, Valrhona dark chocolate, amaretti, caramelized sugar.

Piemontese recipe.

Panna Cotta \$4.50 original

recipe from Chef Marino, local organic heavy cream, seasonal fruit coulis

Torta di Nocciole

Piemontese \$8 oven roasted

Piemontese hazelnuts, Valrhona

dark chocolate

Torta di Polenta al Limone

\$8/small cake almond flour,

polenta, California lemon. Gluten

Free

Torta Barozzi \$8 recipe from

Modena, Italy. Valrhona dark

chocolate, almond flour, espresso,

topped with Valrhona dark

chocolate cocoa powder. Gluten

Free

Torta di Fichi al Rhum \$8

rum soaked figs, Valrhona

chocolate.

### Bevande

Selection of Italian/domestic beverages. Also available for online ordering.

Try our online ordering at [www.ovellosonoma.com](http://www.ovellosonoma.com)! Follow us on Instagram @ovellosonoma and on Facebook. Ask us about our catering options. [hello@ovellosonoma.com](mailto:hello@ovellosonoma.com) 248 W Napa St, Sonoma, CA 95476 707.721.1478. Menu prices are subject to change based on our supplier pricing.