

ITALIAN ANTIPASTO BOARD

The word antipasto (singular form) translates to "before the meal"

Traditional antipasti include cheese, cured meats, olives, marinated or pickled vegetables, and bread or crackers. Fresh vegetables and fruit are often featured too.

At the end of the day be creative and add the foods you like! You'll be amazed to see what you come up with after folding some cured meats and drizzling a little balsamic glaze or pesto sauce on your work of art...

WHAT WAS ON OUR BOARDS:

- Breadsticks
- Bruschette
- Fire Roasted Red Peppers
- Pesto Sauce
- Balsamic Reduction
- Marinated Mushrooms
- Marinated Hearts of Palm and Artichoke Salad Mix
- Fresh Mozzarella Cheese
- Provolone Cheese
- Swiss Cheese
- Manchego Cheese
- Prosciutto di Parma
- Capicola
- Mortadella
- Genoa Salami
- Soppressata
- Tomatoes
- Sicilian Green Olive Salad
- Kalamata Olives
- Fresh Basil
- Giardiniera
- Red / White Grapes
- Focaccia Bread

Mangia Buona,

Mario

Who Loves Ya Baby

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