

THE FAT CAT ANTIPASTO CARD

Build your own board from our premium range of Salumi, cheese and Antipasto options, tick as many boxes and the chefs will build your board for you. All boards come with a selection of Grissini, Condimenti and Crackers to go with your selection.

Salumi	Product notes	Weight	Price	Mark with an X
Mortadella Classico	Italy's most celebrated salumi. "Classico", a traditional extra wide mortadella	20gms	\$9	
Lonza	Lonza is a salted, cured and dried pork loin. Seasoned with herbs and spices. The process takes 3 months.	20gms	\$16	
Prosciutto Di Parma	Prosciutto is a dry-cured ham that is usually thinly sliced and served uncooked; this style is called prosciutto crudo in Italian	20gms	\$18	
Wagyu Bresaola	Wagyu Bresaola* is air-dried, salted beef that has been aged for 2 to 3 months until it becomes hard and turns a dark red, almost purple in colour. It is made from top (inside) round, and is lean and tender, with a sweet, musty smell. It originated in Valtellina, a valley in the Alps of northern Italy's Lombardy region.	20gms	\$30	
Capocollo	Capocollo is pork scotch fillet/pork neck which is salted, cured and dried for about 3 to 6 months.	20gms	\$15	
Tartufo Salami	A salame flavoured with black truffle shavings. The truffles are imported from Toscana, Italy and retail at \$700 per kilo. Quattro Stelle is proud to be the first to introduce black Truffle flavoured salame made in Australia. This is why we name it "The Original Tartufo Salame".	20gms	\$15	
Calabrese Sopressa	Made using the same traditional flavours as our very popular Calabrese Salami, only cured in a wider casing. Slightly spicy	20gms	\$14	
Formaggio				
Gorgonzola Piccante	Gorgonzola Piccante DOP is a soft, sharp, aged blue cheese made with pasteurised cow's milk. The cheese took its name from a small town in Lombardy near Milan	30gms	\$8	
Asiago	Asiago is a cow's milk cheese, first produced in Asiago in Italy, that can assume different textures according to its aging, from smooth for the fresh Asiago to a crumbly texture for the aged cheese	30gms	\$6	
Buffalo Mozzarella	Buffalo mozzarella is a mozzarella made from the milk of the Italian Mediterranean buffalo	50gms	\$8	
Occelli Testun Al Barolo	This specialty of Piedmont is aged in traditional wooden barrels containing the grape skins of Barolo wine, made with sheep's and cow milk	30gms	\$9	
Parmigiano Reggiano	Parmesan is an Italian hard, granular cheese produced from cow's milk and aged at least 18 months	30gms	\$9	
Antipasto				
Warm Marinated Mix Olives	Selected from regions of Italy like Liguria, Lazio and Sicily	100gms	\$12	
Marinated Long Stem Artichoke	Roman style long stem marinated artichoke	2 each	\$4	
Mammoth Green Olive	Sourced from the rich volcanic soil of Sicily Italy	100gms	\$8	
Seasonal Grilled Vegetables	Grilled in house or wood roasted in the pizza oven	200gms	\$4	
Tins				
Sardine	Spanish sardines preserved in a mild olive oil. Small but mighty.	120gms	\$19	
Pickled White Anchovies	Sustainable fished from the Mediterranean Ocean of the coast of Naples	100gms	\$12	
Olasagasti Anchovies	Producer – Olasagasti products are made by a fishing family that's been devoted to the traditional, artisan ways of producing and preserving the highest-quality fish from the Cantabrian Coast since the 1920s. The fish are caught sustainably off the coast of San Sebastian, prepared by hand and served in the best tapas bars throughout Spain.	48gms	\$30	

All our products are hand selected premium products that are imported from Italy. Hand pick by chef Bull TAG US @thefatcat with you board and go into the draw to win a prizes

THE STORY OF OUR SALUMI PRODUCER

We partner with quattro stelle small goods producer who have a long family history in the art of Salumi and Salami making, in my opinion they are the best in Australia and produce near best in the world coming out of Belmore, Sydney here is a bit of there story.

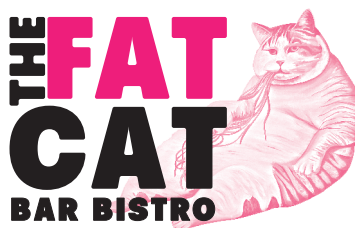
Around 1850, Antonio Sgro's Great-great grandfather, Francesco Nicastrì, and his brother Giovanni opened a "Macelleria" (butcher shop) in the small town of Castiglione (Calabria, Italy). This macelleria, or "La Chianca", was passed down from generation to generation, until its closure in the 1940s due to World War II.

A few years later, the Nicastrì family emigrated to Australia, in search of a better life. The Nicastrì family never re-opened any style of butchery in Australia, however they did continue to produce all these much-loved salumi for family and friends.

As a young boy, Antonio wasn't keen to learn, but his destiny was already written and as the future would have it, was inevitable. In late 2006 at the age of 23, Antonio founded "Quattro Stelle".

He wanted to preserve the long lost art of salumi making, which his parents and grandparents had passed down. Now, Quattro Stelle is in high demand and is renowned for being amongst Australia's best Salumi manufacturers.

Their presence in the food industry has set a standard above all others, which many are now trying to replicate. Quattro Stelle will continue to strive and invent and produce the best Salumi in the world.



456 Darling Street, Balmain NSW 2041 **P:** 02 9973 6757

Hours – Lunch 12 noon to 3.00 pm // Dinner 5.00 pm to 9.00 pm