

## Homemade Salsiccia Sausages

Please taste PinoSalice's homemade salsiccia sausages made with select ingredients.

Warm up with spicy salsiccia and red wines. They are ideal to go with red wines made with aglianico from Campania or with negroamaro from Apulia.

### – Salsiccia Sausages –

- PinoSalice's Famous Sicilian Style Pork Salsiccia with Fennel Seeds and Chili Pepper 900yen
- Slightly Exotic Apulia Style Pork Salsiccia with Lemon Peels, Flavored with Clove and Cinnamon 900yen
- Ezo Venison Salsiccia with Less Fat, Flavored with Black Pepper and Rosemary 1,200yen
- Wild Boar Salsiccia Black Pepper Flavor 1,200yen

### – Dishes with Salsiccia –

- **Salad with Chilled Ezo Venison Salsiccia** 1,200yen

The salsiccia is boiled before chilled, served with crispy fresh vegetables.

- **Sicilian Salsiccia with Vegetables Served in Soup** 1,500yen

Very savory combination of spicy salsiccia and very thick soup with semolina

- **Apulia Salsiccia with Sautéed Broccoli, Red Wine Sauce** 2,100yen

Combination of very spicy salsiccia and spicy red wine with negroamaro

- **Calabria Style Stewed Wild Boar Salsiccia** 2,600yen

It is stewed in tomato with nduja, a spicy and spreadable pork sausage from Calabria