



## ordering

orders must be placed 48 h in advance

please notify us if there are any allergy concerns, including nuts, gluten, milk.

please note there is a minimum order of 8 sandwiches

## delivery

shop pick-up is free

orders greater than 12 sandwiches is free within I95/Route 128, otherwise a \$15 fee is charged

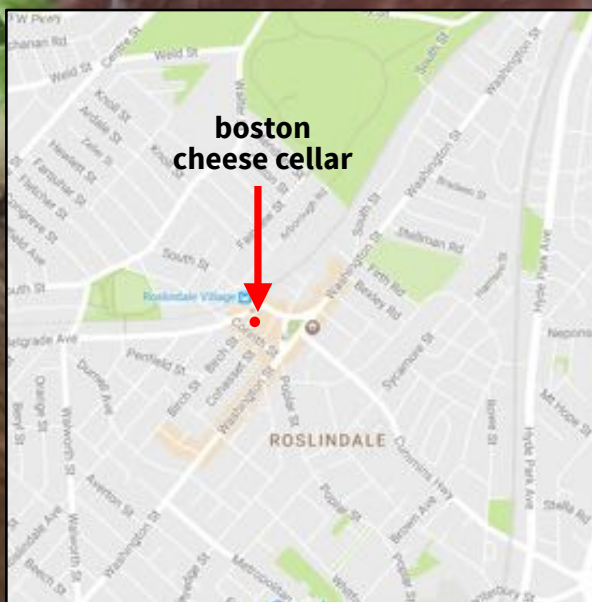
## cheese & charcuterie platters

custom made to a budget, or specification

plated in unique design, including crackers, olives and fruit if desired

to order, click online, call or email

617 325 2500  
info@bostoncheesecellar.com



# sandwich & platter menu

18 birch st, roslindale, ma  
www.bostoncheesecellar.com

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# fresh sandwiches



## cured meats, \$8

- slices of prosciutto di parma, organic roman artichokes hearts and curls of pecorino romano, olive oil and a drizzle of balsamic vinegar

- prosciutto di parma, with sweet fig and curls of pecorino romano and a drizzle of olive oil

- jambon de bayonne, with chunks of french brie and cornichons, all served on a crusty french baguette

- juicy italian roasted red peppers, slices of jamon serrano, topped with slices of 1 year aged manchego

- classic italian salami d'emilia, topped with aged provolone, italian semi-dry tomatoes, and kalamata olive spread

- sweet capicollo, chunks of fresh ovoline mozzarella and semi-dry tomatoes



## cooked meats, \$8

- juicy and tender prosciutto cotto, covered with english cheddar and caramelized onion & apple chutney

- oven-roasted turkey, covered in swiss emmenthal and crunchy cornichons

- mouth-watering lightly spiced dried fruit chicken salad, with fresh goat cheese

- oven-roasted turkey topped by generous slices of french brie, and a sweet and delicious cranberry jam topping

- chili mayo chicken breast, french sheep milk feta, and grilled italian red peppers



## vegetarian, \$7

- fresh ovoline mozzarella and organic italian semi-dry tomatoes

- red dragon, triple ale chutney, broccoli slaw and fresh apples

- fresh vermont goat cheese, cooked beets, marcona almonds and balsamic glaze

all sandwiches are served on a bed of fresh, seasonal greens and are hand made in house, using fresh, local iggy's bread and freshly cut meat, cheese, vegetables and salad

the cheese used in our sandwiches is pasteurized