

LONG BOARD

Charcuterie
Virginia Beach, VA

18 Month Aged Serrano

The ham is salted and dry-cured for 18 months, letting the salty-sweet flavors develop slowly. Think the Spanish version or its' Italian counterpart- prosciutto

Fennel Salumi

Made with fennel pollen, conveying an aromatic licorice-like intensity that has long made it the pork enhancer of choice

Napoli Salumi

Traditional to the smoked salami from Naples, Napoli Salami is smoked over applewood giving it a complex, hearty flavor.

Hot Coppa

Closely-trimmed pork shoulder that's rubbed with crushed red pepper flakes and paprika, then slow-aged and air-dried for at least 45 days to bring out the full tenderness