

Antipasto

1/2 LB. Provolone (cheese)

1/2 LB. Crocolo (cheese)

1/2 LB. Prosciutto Di Palma

1 stick of Supressata

(You can slice it yourself at home or ask your deli to slice it for you.)

1/2 LB. Neapolitan Roasted peppers

1/2 LB. Cured olives

1/2 LB. Roman Artichokes

Take the chunks of cheese and cube them into 1 inch cubes.

Take the Prosciutto Di Palma and roll each one up.

Slice the Supresatta on the diagonal cutting across the grain.

On a large serving plate position the cheese and cured meats in an attractive layout.

In smaller serving bowls add the remaining goodies - Neapolitan roasted peppers, cured olives and roman artichokes, which you will slice in half.

Find the best Italian bread you can find pour some extra virgin olive oil in a little dipping bowl. You can also add a fresh mozzarella to this.

I don't know about you, but I can make a meal out this antipasto!

Serves 6-8