



CATANESE CLASSIC CHEESE ITALIAN/ ITALIAN STYLE CHEESES




MAPLEBROOK FARMS- DOMESTIC

Maplebrook Farms, Burrata, Cow, Fresh, USA-VT	2x4 oz. Cup
White, soft texture with a creamy and distinct flavor. Pairs well with Prosecco, Pinot Grigio and wheat beers.	
Maplebrook Farms, Mozzarella, Smoked, Cow, Fresh, USA-VT	8 oz. Ball
White, soft texture with a fresh and cherry smoked flavor. Pairs well with a Pinot Noir and a German Witbier.	
Maplebrook Farms, Ricotta, Farms, Cow, Fresh, USA-VT	16 oz. Cup
White, silky texture with a milky flavor. Pairs well with Pinot Grigio, Prosecco, and Pilsner beers.	
Maplebrook Farms, Scamorza, Cow, USA-VT	16 oz. Cup
White, creamy texture with a natural smoky flavor. Pairs well with Merlot and wheat beers.	
Maplebrook Farms, Stracciatella, Cow, Fresh, USA-VT	5 Lb. Tub
White, creamy texture with a mild and slightly sour flavor. Pairs well with Prosecco and Sauvignon Blanc.	

SARTORI- DOMESTIC

Sartori, Balsamic, Bellavitano, Cow, 1 yr, USA-WI	5 lb. 1/4 Wheel
Yellow, firm texture with a fruity and sweet balsamic flavor. Pairs well with pale ales, a Chardonnay, and a Sherry wine.	
Sartori, Espresso, Bellavitano, Cow, 1 yr, USA-WI	5 lb. 1/4 Wheel
Pale yellow, firm texture with a sweet and roasted espresso flavor. Pairs well with a Chardonnay and a Merlot.	
Sartori, Gold, Bellavitano, Cow, 1 yr, USA-WI	5 lb. 1/4 Wheel
Pale yellow, creamy texture with a sweet and nutty flavor. Pairs well with an Italian red wine and India pale ales.	
Sartori, Merlot, Bellavitano, Cow, 1 yr, USA-WI	5 lb. 1/4 Wheel
Pale yellow, creamy texture with a fruity flavor of berry and plum. Pairs well with a Merlot and a Pinot Noir.	



BELGIOIOSO- DOMESTIC

Belgioioso, American Grana, Cow, USA-WI	16 lb. Quarter
Yellow, hard texture with a full and nutty flavor. Pairs well with a Pinot Noir, Italian reds and complex ales.	
Belgioioso, American Grated Grana, Cow, USA-WI	20 lb. Case
Yellow, hard texture with a full and nutty flavor. Pairs well with a Pinot Noir, Italian reds and complex ales.	
Belgioioso, Mascarpone, Cow, Fresh, USA-WI	1 lb. Cup; 5 lb. Tub
White, creamy texture with a sweet and buttery flavor. Pairs well with Moscato and fruit beers.	
Belgioioso, Mozzarella, Bocconcini, Cow, Fresh, USA-WI	3 lb. Tub
White, creamy texture with a mild and buttery flavor. Pairs well with a Chardonnay, a Merlot, and a Pinot Bianco.	
Belgioioso, Mozzarella, Ciliegine, Cow, Fresh, USA-WI	3 lb. Tub
White, creamy texture with a mild and buttery flavor. Pairs well with a Chardonnay, a Merlot, and a Pinot Bianco.	
Belgioioso, Mozzarella, Log, Cow, Fresh, USA-WI	1lb. Log
White, soft delicate texture with a fresh buttery flavor. Pairs well with a Chardonnay, a Merlot, and a Pinot Bianco.	
Belgioioso, Parmesan, Black Wax, Cow, USA-WI	24 lb. Black Wax Wheel
Golden yellow, semi-soft texture with a full and nutty flavor. Pairs well with red wine.	
Belgioioso, Ricotta Con Latte (73PS), Cow, Fresh, USA-WI	5 lb. Tub
White, creamy texture with a fresh milky flavor. Pairs well with Chardonnay and Sauvignon Blanc.	
Belgioioso, Salad Blend, Shaved, Cow, USA-WI (Asiago, Parmesan, and Romano Blend)	5 lb. Bag
Blend, soft texture with a savory combination of sweet, sharp, and nutty flavors. Pairs well on salads.	

ITALIAN STYLE- DOMESTIC CONT.

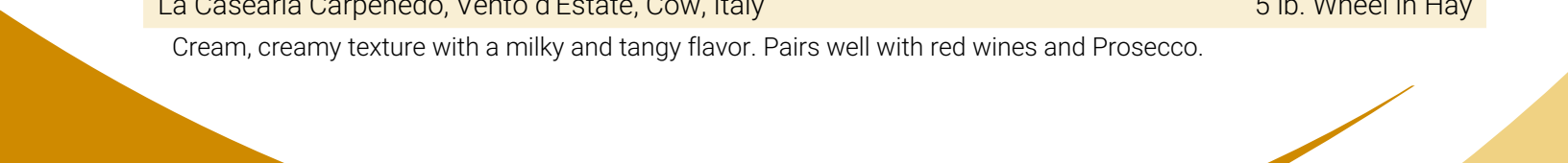
Tulip Tree Creamery, Nettle, Cow, USA-IN	6 Oz Square
White, sprinkled with mint, sage, and nettle leaves, semi-soft texture with a savory flavor. Pairs well with pale ales.	
Polly-O, Mozzarella, Smoked, Cow, USA	5lb. Loaf
White, smooth texture with a fresh and smoky flavor. Pairs well with Pinot Noir and a German witbier.	

EMMA - IMPORTED

Emma, Grana Padano, Raw Cow, 14 mts, DOC Italy	10 lb. 1/8 Wheel
White, gritty texture with a fruity and nutty flavor. Pairs well with Cabernet Sauvignon and a Chardonnay.	
Emma, Mascarpone, Cow, Fresh, Italy	500 g Cup
White, creamy texture with a sweet and tangy flavor. Pairs well on cheese boards and in sweet treats.	
Emma, Parmesan, Grated, Cow	5 lb. Bag
Golden yellow, grainy texture with a savory flavor. Pairs well on pizzas, salads, and pasta dishes.	

LA CASEARIA - IMPORTED

La Casearia Carpenedo, al Prosecco, Raw Cow, 4 months, Italy	7 lb. avg 1/2 Wheel
Ivory, soft texture with a fresh fruity flavor. Pairs well with Prosecco and Chianti.	
La Casearia Carpenedo, Vento d'Estate, Cow, Italy	5 lb. Wheel in Hay
Cream, creamy texture with a milky and tangy flavor. Pairs well with red wines and Prosecco.	



PECORINO- IMPORTED

Fiore Sardo, Ewe, 6 mts, DOP Italy	6 Lb Wheel
Golden yellow, firm texture with a rustic and nutty flavor. Pairs well with pale ales, IPAs, and pinot grigio.	
Pepato w/Peppercorns, 5 mts, Italy	8 Lb Qtr Wheel
White, flaky texture with a dense and peppercorn flavor. Pairs well with chianti, imperial IPA, and sangiovese.	
Romano, Ewe, 8 mts, PDO Italy	15 Lb Qtr Wheel
Pale yellow, brittle texture with a mild and tangy flavor. Pairs well with prosecco and reisling.	
Romano, Grated, Ewe, 6 mts, Italy	5 Lb Bag
Pale yellow, grated texture with a mild and tangy flavor. Pairs well with prosecco and reisling.	
Romano Locatelli, 9 mts, PDO Italy	15 Lb Qtr Wheel
Pale yellow, firm texture with a sharp and spicy flavor. Pairs well with chianti, imperial IPA, and sangiovese.	
Romano Toscano, Fresco, 20 days, DOP Italy	4 Lb Wheel
White, soft texture with a sweet and mild flavor. Pairs well with chianti, imperial IPA, and sangiovese.	

ITALIAN CHEESES - IMPORTED

Fontina Val d'Aosta, Raw Cow, 80 days, DOP Italy	9 lb. 1/2 Wheel
Golden yellow, semi-soft texture with a rich, buttery, and earthy flavor. Pairs well with fruity white wines.	
Granesan, Cow, Italy	9 lb. 1/8 Wheel
Yellow, creamy texture with a sharp nutty flavor. Pairs well with Prosecco and full-bodied red wines.	
Ilattia, Provolone, Piccante, Cow, 12 mts, DOP Italy	11 lb. Waxed Cylinder
Pale yellow, semi-firm texture with tangy flavor. Pairs well with dry white wines and strong red wines.	
Lupara, Mozzarella, Buffalo, Fresh, Italy (16 Balls)	7 oz. Cup
White, extra creamy texture with a mild and buttery flavor. Pairs well with a Rosé, Prosecco, and Pinot Grigio.	
Lupara, Mozzarella, Frozen, Buffalo, Italy	21 lb. Case
White, extra creamy texture with a mild and buttery flavor. Pairs well with a Rosé, Prosecco, and Pinot Grigio.	
Moro Formaggi, Ubriaco Pinot Rose, Raw Cow, 6 mts, Italy	13 Lb. Wine Soaked Wheel
White and violet, semi-soft texture with a mild, fruity, and sweet flavor. Pairs well with Rosé wines.	
Parmigiano Reggiano, Raw Cow, 18-20 mts, DOC Italy	20 lb. 1/4 Wheel
Golden yellow, gritty texture with a strong savory flavor. Pairs well with Pinot Grigio, Pinot Noir, and strong porters.	
Perlagrigia al Tartufo, Cow, 1 mth, Italy	5 lb. Tub
Pale yellow, semi-soft texture with a natural truffle flavor. Pairs well with dry white wines and strong red wines.	
Provolone, Smoked, Cow, Italy	4 lb. Ball
Golden yellow, smooth texture with a smoky flavor. Pairs well with Chardonnay, Chianti and Riesling.	
Soligo, Asiago, d'Allevo, Raw Cow, 6 months, DOP Italy	4 lb. 1/4 Wheel
Pale yellow, dense texture with a savory flavor. Pairs well with brown ales, Sauvignon Blanc, and a Zinfandel.	
Stella, Asiago, Mild, Cow	10 lb. 1/2 Wheel
Pale yellow, dense texture with a fresh buttery flavor. Pairs well with brown ales, Sauvignon Blanc, and a Zinfandel.	
St. Clemens, Fontina, Cow, Danish	15 lb. Wheel
Gold, semi-soft texture with a milky and tangy flavor. Pairs well with Chardonnays and Rieslings.	