



CATANESE CLASSIC CHEESE: SHEEP'S MILK CHEESE



SHEEP'S MILK - IMPORTED

Cacio de Roma - Buonatavola Sini (Italy)	4 lb wheel
A classic table cheese from Italy with a semi-soft texture and mild sweet flavor. Great for pizza or a cheese board.	
Halloumi (Cyprus)	8.8 oz
Ivory, semi-hard texture with a sweet and nutty flavor white wines, amber ales, and pilsner beers.	
Iziazabal DOP, Smoked (Spain)	7 lb wheel
Pale yellow, smooth texture with a sharp and smokey flavor. Pairs well with full-bodied reds and dry ciders.	
Kefalograviera - Krinos (Greece)	2.2 lb wheel
Pale yellow, hard texture with a distinctive tangy flavor. Pairs well with bitter pale ales.	
Manchego, 6 month - Coqueya (Spain)	6 lb wheel
Ivory, smooth texture with a floral and slight nutty flavor. Pairs well with fruity red wines.	
Manchego, 3 month - Castillo Espanol (Spain)	12/7 oz wedges
Ivory, smooth texture with a floral and slight nutty flavor. Pairs well with fruity red wines.	
Moliterno al Tartufo (Italy)	11 lb wheel
The white paste is shot through with veins of truffle, the rind features the distinctive marks left by its traditional cane basket mold.	
Ossau Iraty - Istara (France)	10 lb wheel
Ivory, semi-firm texture with a creamy and nutty flavor. Pairs well with pinot noir and zinfandel wines.	
P'tit Basque - Istara (France)	21 oz
Ivory, semi-hard texture with a sweet and nutty flavor white wines, amber ales, and pilsner beers.	
Vlahotiri (Greece)	6 lb block
Yellow, hard texture with a salty and tangy flavor. Pairs well in pastries like casseroles and pies.	

SHEEP'S MILK - DOMESTIC

Kokoborrego Owl Creek Tomme (Ohio)	8 lb wheel
Golden yellow, semi-hard with a pistachio and hay flavor. Pairs well with pinot noir and gamay.	
Kokoborrego Spotted Owl (Ohio)	3 lb wheel
Raw milk cheese w/ a semi firm natural rind. Simply made w/ the perfect blend of salt and black peppercorns added.	