



CATANESE  
CLASSIC CHEESE

## CATANESE CLASSIC CHEESE: ITALIAN STYLE



### ITALIAN CHEESES - IMPORTED

	MILK TYPE	PACK SIZE
Asiago d'Allevo - Soligo (Italy)	Cow (Raw)	4 lb qtr. wheel
Pale yellow, dense texture with a savory flavor. Pairs well with brown ales, Sauvignon Blanc, and a Zinfandel.		
Buffalo Mozzarella, Frozen, Food Service - Lupara (Italy)	Buffalo	16/20 g balls
White, extra creamy texture with a mild and buttery flavor. Pairs well with a Rosé, Prosecco, and Pinot Grigio.		
Buffalo Mozzarella, Frozen, Retail - Lupara (Italy)	Buffalo	12/7 oz cups
White, extra creamy texture with a mild and buttery flavor. Pairs well with a Rosé, Prosecco, and Pinot Grigio.		
Fiore Sardo (Italy)	Sheep	6 lb wheel
Golden yellow, firm texture with a rustic and nutty flavor. Pairs well with pale ales, IPAs, and pinot grigio.		
Fontina Val d'Aosta - Ambrosi (Italy)	Cow (Raw)	6/6 oz
Golden yellow, semi-soft texture with a rich, buttery, and earthy flavor. Pairs well with fruity white wines.		
Fontina Val d'Aosta (Italy)	Cow (Raw)	9 lb half wheel
Golden yellow, semi-soft texture with a rich, buttery, and earthy flavor. Pairs well with fruity white wines.		
Granesan (Italy)	Cow	9 lb
Yellow, creamy texture with a sharp nutty flavor. Pairs well with Prosecco and full-bodied red wines.		
Grana Padano - Emma (Italy)	Cow (Raw)	10 lb wedge
White, gritty texture with a fruity and nutty flavor. Pairs well with Cabernet Sauvignon and a Chardonnay.		
Marscapone - Sorella (Italy)	Cow	12/250 g cups
		500 g cup
White, creamy texture with a sweet and tangy flavor. Great with desserts and fresh fruit.		



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### ITALIAN CHEESES - IMPORTED (CONTINUED)

	MILK TYPE	PACK SIZE
Parmesan, Grated - Emma (Italy)	Cow	5 lb bag
Golden yellow, grainy texture with a savory flavor. Pairs well on pizzas, salads, and pasta dishes.		
Parmigiano Reggiano, Aged 18-20 months - Ambrosi (Italy)	Cow (Raw)	20 lb qtr. wheel
Golden yellow, gritty texture with a strong savory flavor. Pairs well with Pinot Grigio, Pinot Noir, and strong porters.		
Parmigiano Reggiano, Aged 24 months - Ambrosi (Italy)	Cow	10 lb Grated
		10 lb Shaved
		10 lb Shredded
Golden yellow, gritty texture with a strong savory flavor. Pairs well with Pinot Grigio, Pinot Noir, and strong porters.		
Pecorino Pepato w/ Peppercorns - Emma (Italy)	Sheep	8 lb qtr. wheel
White, flaky texture with a dense and peppercorn flavor. Pairs well with chianti, imperial IPA, and sangiovese.		
Pecorino Romano - Locatelli (Italy)	Sheep	15 lb qtr. wheel
		10 lb grated
Pale yellow, firm texture with a sharp and spicy flavor. Pairs well with chianti, imperial IPA, and sangiovese		
Pecorino Romano, Grated - Emma (Italy)	Sheep	5 lb bag
Pale yellow, grated texture with a mild and tangy flavor. Pairs well with prosecco and reisling.		
Pecorino Toscano Fresco (Italy)	Sheep	4 lb wheel
White, soft texture with a sweet and mild flavor. Pairs well with chianti, imperial IPA, and sangiovese.		
Perlagrigia al Tartufo (Italy)	Cow	3 kg wheel
Pale yellow, semi-soft texture with a natural truffle flavor. Pairs well with dry white wines and strong red wines.		
Piave Vecchio (Italy)	Cow	13 lb wheel
A sweeter hard aged cheese. Serve with your favorite Italian wine, especially good with crisp, fruity whites.		
Provolone Piccante - Ilatia (Italy)	Cow	13 lb
Pale yellow, semi-firm texture with tangy flavor. Pairs well with dry white wines and strong red wines.		
Provolone, Smoked - Latteria Soresina (Italy)	Cow	4 lb ball
Golden yellow, smooth texture with a smoky flavor. Pairs well with Chardonnay, Chianti and Riesling.		
Ricotta Salata - Locatelli (Italy)	Sheep	7 lb wheel
Ricotta Salata has a deliciously bright and creamy taste with a slightly firm texture and snow-white hue.		



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	MILK TYPE	PACK SIZE
Ubriaco al Prosecco - Mitica (Italy)	Cow	15 lb wheel
Bathed in Prosecco and aged for a minimum of 6 months. Delicate floral aromas and hints of pear and golden apple.		
Ubriaco Pinot Rosé - Mitica (Italy)	Cow (Raw)	13 lb wheel
White and violet, semi-soft texture with a mild, fruity, and sweet flavor. Pairs well with Rosé wines.		
Vento d'Estate - La Casearia (Italy)	Cow	5 lb wheel
Cream, creamy texture with a milky and tangy flavor. Pairs well with red wines and Prosecco.		

### ITALIAN STYLE - DOMESTIC

	MILK TYPE	PACK SIZE
BelGioioso American Grana, Grated (Wisconsin)	Cow	20 lb
Yellow, hard texture with a full and nutty flavor. Pairs well with a Pinot Noir, Italian reds and complex ales.		
BelGioioso Mascarpone (Wisconsin)	Cow	5 lb tub
White, creamy texture with a sweet and buttery flavor. Pairs well with Moscato and fruit beers.		
BelGioioso Fresh Mozzarella, Bocconcini (Wisconsin)	Cow	3 lb tub
White, creamy texture with a mild and buttery flavor. Pairs well with a Chardonnay, a Merlot, and a Pinot Bianco		
BelGioioso Fresh Mozzarella, Ciliegine (Wisconsin)	Cow	3 lb tub
White, creamy texture with a mild and buttery flavor. Pairs well with a Chardonnay, a Merlot, and a Pinot Bianco		
BelGioioso Fresh Mozzarella, Log (Wisconsin)	Cow	1 lb log
White, creamy texture with a mild and buttery flavor. Pairs well with a Chardonnay, a Merlot, and a Pinot Bianco		
BelGioioso Parmesan, Black Wax (Wisconsin)	Cow	24 lb wheel
Golden yellow, semi-soft texture with a full and nutty flavor. Pairs well with red wine.		
BelGioioso Ricotta con Latte (Wisconsin)	Cow	5 lb tub
White, creamy texture with a fresh milky flavor. Pairs well with Chardonnay and Sauvignon Blanc.		
BelGioioso Salad Blend (Asiago, Parmesan, Romano), Shaved, (Wisconsin)	Cow	5 lb bag
Blend, soft texture with a savory combination of sweet, sharp, and nutty flavors. Pairs well on salads.		





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### ITALIAN STYLE - DOMESTIC (CONTINUED)

### MILK TYPE PACK SIZE

Fiscalini Farmstead San Joaquin Gold Parmesan Style Cheese (California)	Cow	7 lb wedge
		5 oz wedge
Mildly sweet and mellow when young, it develops a darker golden hue and deeper nuttier flavor over time.		
Henning's Mozza Whips (Wisconsin)	Cow	15 lb
White, semi-soft texture with a mild and milky flavor. Pairs well on pizza, Bloody Marys, and salads.		
Maplebrook Farm Burrata (Vermont)	Cow	2/4 oz cups
White, soft texture with a creamy and distinct flavor. Pairs well with Prosecco, Pinot Grigio and wheat beers.		
Maplebrook Farm Ricotta (Vermont)	Cow	16 oz cup
White, silky texture with a milky flavor. Pairs well with Pinot Grigio, Prosecco, and Pilsner beers.		
Maplebrook Farm Scamorza (Vermont)	Cow	6/12 oz
White, creamy texture with a natural smoky flavor. Pairs well with Merlot and wheat beers.		
Maplebrook Farm Smoked Mozzarella (Vermont)	Cow	8 oz ball
White, soft texture with a fresh and cherry smoked flavor. Pairs well with a Pinot Noir and a German Witbier.		
Maplebrook Farm Stracciatella (Vermont)	Cow	5 lb tub
White, creamy texture with a mild and slightly sour flavor. Pairs well with Prosecco and Sauvignon Blanc.		
Polly-O Smoked Mozzarella (New York)	Cow	5 lb loaf
White, smooth texture with a fresh and smoky flavor. Pairs well with Pinot Noir and a German witbier.		





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### ITALIAN STYLE - DOMESTIC (CONTINUED)

	MILK TYPE	PACK SIZE
Point Reyes Toma (California) Pair with sweet peaches and toasted nuts and serve with hop-heavy beers, Pinot Noir or barrel-aged scotch.	Cow	10 lb wheel
Sartori BellaVitano, Balsamic (Wisconsin) Yellow, firm texture with a fruity and sweet balsamic flavor. Pairs well with pale ales, a Chardonnay, and a Sherry wine.	Cow	5 lb qtr. wheel
Sartori BellaVitano, Espresso (Wisconsin) Pale yellow, firm texture with a sweet and roasted espresso flavor. Pairs well with a Chardonnay and a Merlot.	Cow	5 lb qtr. wheel
Sartori BellaVitano, Gold (Wisconsin) Pale yellow, creamy texture with a sweet and nutty flavor. Pairs well with an Italian red wine and India pale ales.	Cow	5 lb qtr. wheel
Sartori BellaVitano, Merlot (Wisconsin) Pale yellow, creamy texture with a fruity flavor of berry and plum. Pairs well with a Merlot and a Pinot Noir.	Cow	5 lb qtr. wheel
Stella Asiago, Mild (Wisconsin) Slightly sweeter, smoother and nuttier than Parmesan. Pair with Merlot, Moscado, or Pinot Noir.	Cow	10 lb half wheel