

# ITALIAN STYLE

## ITALIAN CHEESE (IMPORTED)

- **Asiago, d'Allevo DOP | Cow (Raw) | Italy | 5 lb. quarter wheel**  
Pale yellow, dense texture with a savory flavor. Pairs well with brown ales, Sauvignon Blanc, and a Zinfandel.
- **Blu Di Bufala - Quattro Portoni | Buffalo (Raw) | Italy | 9-10 lb. brick**  
A balance of sweetness and spice with a slight tang in the lingering finish.
- **Buffalo Mozzarella - Lupara, Frozen/Food Service | Buffalo | Italy | 16 x 20 g**  
White, extra creamy texture with a mild and buttery flavor. Pairs well with a Rosé, Prosecco, and Pinot Grigio.
- **Buffalo Mozzarella - Lupara, Frozen/Retail | Buffalo | Italy | 12 x 7 oz. cups**  
White, extra creamy texture with a mild and buttery flavor. Pairs well with a Rosé, Prosecco, and Pinot Grigio.
- **Cacio de Roma | Sheep | Italy | 4 lb. wheel**  
Cacio de Roma® is the classic table cheese from Italy with a semi-soft texture and mild sweet flavor.
- **Caciotta al Tartufo - Mitica | Cow/Sheep | Italy | 2 lb. wheel**  
Generous amounts of quality black truffles in a blend of cow's and sheep's milk aged 60-75 days.
- **Canestrato al Tartufo | Sheep | Italy | 11 lb. wheel**  
This cheese is sharp, buttery, and savory, with a slightly granular texture and hints of truffle that complement the flavor of the paste.
- **Fiore Sardo DOP | Sheep | Italy | 6 lb. wheel**  
Golden yellow, firm texture with a rustic and nutty flavor. Pairs well with pale ales, IPAs, and pinot grigio.
- **Fontal - Mitica | Cow | Italy | 6 lb. quarter wheel**  
Creamy and mild, Fontal is not to be confused with the more aged Alpine cheese Fontina Val d'Aosta.
- **Fontina Val d'Aosta DOP | Cow (Raw) | Italy | 9 lb. half wheel**  
Golden yellow, semi-soft texture with a rich, buttery, and earthy flavor. Pairs well with fruity white wines.
- **Fontina Val D'Aosta - Ambrosi | Cow (Raw) | 6 x 6 oz.**  
Golden yellow, semi-soft texture with a rich, buttery, and earthy flavor. Pairs well with fruity white wines.
- **Gorgonzola Dolce DOP - Sorella | Cow | Italy | 3 lb. eighth wheel**  
Pale yellow, blue-veined, creamy texture with a sweet tangy flavor. Pairs well with Champagne and Tuscan Vin Santo.
- **Grana Padano - Mitica | Cow (Raw) | Italy | 10 lb. eighth wheel**  
White, gritty texture with a fruity and nutty flavor. Pairs well with Cabernet Sauvignon and a Chardonnay.
- **Il Nocciole - Alta Langa | Cow/Goat/Sheep | Italy | 9 x 110 g (PREORDER)**  
Simple and straightforward with a clean, tangy flavor and a luscious creamy texture.
- **La Tur - Alta Langa | Cow/Goat/Sheep | Italy | 6 x 220 g**  
Lactic set, three milk, like a cheese cupcake. Pair with prosecco or a spritz, olives, and crusty bread.
- **Malghese - Mitica | Cow/Sheep | Italy | 3 lb. square**  
A pungent aroma belies a sweet, fruity and slightly meaty paste.
- **Mascarpone - Sorella | Cow | Italy | 500 g & 8 x 250 g**  
White, creamy texture with a sweet and tangy flavor. Great with desserts and fresh fruit.
- **Parmesan, Grated - Emma | Cow | Italy | 5 lb. bag**  
Golden yellow, grainy texture with a savory flavor. Pairs well on pizzas, salads, and pasta dishes.



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- **Parmigiano Reggiano DOC 24 Mo. - Mitica | Cow (Raw) | Italy | 85 lb. wheel & 22 lb. qtr. wheel**  
Golden yellow, gritty texture with a strong savory flavor. Pairs well with Pinot Grigio, Pinot Noir, and strong porters.
- **Pecorino Pepato - Emma | Sheep | Italy | 8 lb. quarter wheel**  
White, flaky texture with a dense and peppercorn flavor. Pairs well with chianti, imperial IPA, and sangiovese.
- **Pecorino Romano - Ambriola | Sheep | Italy | 15 lb quarter wheel**  
Pale yellow, firm texture with a sharp and spicy flavor. Pairs well with chianti, imperial IPA, and sangiovese.
- **Pecorino Romano, Grated - Emma | Sheep | Italy | 5 lb. bag**  
Pale yellow, grated texture with a mild and tangy flavor. Pairs well with prosecco and reisling.
- **Pecorino Romano - Locatelli | Sheep | Italy | 15 lb. quarter wheel**  
Pale yellow, firm texture with a sharp and spicy flavor. Pairs well with chianti, imperial IPA, and sangiovese.
- **Pecorino Romano - Mitica | Sheep | Italy | 15 lb. quarter wheel**  
Aged a minimum of 5-6 months, Mitica® Pecorino Romano is full-flavored, aromatic and sharp.
- **Pecorino Toscano Fresco | Sheep | Italy | 4 lb. wheel**  
White, soft texture with a sweet and mild flavor. Pairs well with chianti, imperial IPA, and sangiovese.
- **Piave Vecchio | Cow | Italy | 13 lb. wheel**  
A sweeter hard aged cheese. Serve with your favorite Italian wine, especially good with crisp, fruity whites.
- **Provolone Piccante - Ilatia | Cow | Italy | 3 lb. waxed cylinder with rope**  
Pale yellow, semi-firm texture with tangy 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.
- **Ricotta Salata - Locatelli | Sheep | Italy | 7 lb. wheel**  
Ricotta Salata has a deliciously bright and creamy taste with a slightly firm texture and snow-white hue.
- **Robiola Bosina - Alta Langa | Cow/Sheep | Italy | 12 x 250 g (PREORDER)**  
Delicate and harmonious, sweet with a milky fragrance.
- **Rocchetta - Alta Langa | Cow/Goat/Sheep | Italy | 6 x 330 g (PREORDER)**  
Characterized by its distinct nuanced, earthy, wild mushroom flavor and aroma.
- **Rustico Red Pepper | Sheep | Italy | 5 lb. wheel**  
The cheese strikes the perfect balance between the creaminess of the cheese and spiciness of the red pepper.
- **Sottocenere al Tartufo - Mitica | Cow | Italy | 7 lb. wheel**  
Pale yellow, semi-soft texture with a natural truffle flavor. Pairs well with dry white wines and strong red wines.
- **Taleggio DOP | Cow (Raw) | Italy | 5 lb. square & 10 x 200 g**  
Pairs well with fruit, smeared on bread alone or with spices and tomato on bruschetta.
- **Truf 3 Latti - Alta Langa | Cow/Goat/Sheep | Italy | 3 lb. wheel**  
The different characteristics of the milks create a luscious taste of fresh milk, cream, and fresh grass that perfectly pairs with truffle.
- **Ubrriaco al Prosecco - Mitica | Cow | Italy | 15 lb. wheel**  
Bathed in Prosecco and aged for a minimum of 6 months. Delicate floral aromas and hints of pear and golden apple.
- **Ubrriaco Pinot Rose - Mitica | Cow (Raw) | Italy | 13 lb. wheel**  
White and violet, semi-soft texture with a mild, fruity, and sweet flavor. Pairs well with Rosé wines.
- **Vento d'Estate | Cow | Italy | 5 lb. wheel**  
Cream, creamy texture with a milky and tangy flavor. Pairs well with red wines and Prosecco.





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## ITALIAN STYLE CHEESE (DOMESTIC)

- **BelGioioso American Grana, Grated | Cow | Wisconsin | 4 x 5 lb.**  
Yellow, hard texture with a full and nutty flavor. Pairs well with a Pinot Noir, Italian reds and complex ales.
- **BelGioioso Fresh Mozzarella | Cow | Wisconsin | Bocconcini (3 lb.), Ciliegine (3 lb.), logs (1 lb.)**  
White, creamy texture with a mild and buttery flavor. Pairs well with a Chardonnay, a Merlot, and a Pinot Bianco.
- **BelGioioso Mascarpone | Cow | Wisconsin | 5 lb.**  
White, creamy texture with a sweet and buttery flavor. Pairs well with Moscato and fruit beers.
- **BelGioioso Parmesan, Black Wax | Cow | Wisconsin | 24 lb. wheel**  
Golden yellow, semi-soft texture with a full and nutty flavor. Pairs well with red wine.
- **BelGioioso Ricotta con Latte | Cow | Wisconsin | 5 lb.**  
White, creamy texture with a fresh milky flavor. Pairs well with Chardonnay and Sauvignon Blanc.
- **BelGioioso Salad Blend (Asiago, Parmesan, Romano), Shaved | Cow | Wisconsin | 5 lb. bag**  
Blend, soft texture with a savory combination of sweet, sharp, and nutty flavors. Pairs well on salads.
- **Fiscalini Farmstead San Joaquin Gold | Cow | California | 7 lb. wedge & 5 oz. wedges**  
Mildly sweet and mellow when young, it develops a darker golden hue and deeper nuttier flavor over time.
- **Formaggio Cheese Fresh Mozzarella, Sliced w/ Balsamic Glaze | Cow | USA | 8 x 12 oz. trays**
- **Maplebrook Farm Burrata | Cow | Vermont | 2 x 4 oz.**  
White, soft texture with a creamy and distinct flavor. Pairs well with Prosecco, Pinot Grigio and wheat beers.
- **Maplebrook Farm Mozzarella Curd | Cow | Vermont | 10 lb.**
- **Maplebrook Farm Ricotta | Cow | Vermont | 16 oz. cup**  
White, silky texture with a milky flavor. Pairs well with Pinot Grigio, Prosecco, and Pilsner beers.
- **Maplebrook Farm Scamorza | Cow | Vermont | 6 x 12 oz.**  
White, creamy texture with a natural smoky flavor. Pairs well with Merlot and wheat beers.
- **Maplebrook Farm Smoked Mozzarella | Cow | Vermont | 8 oz. balls**  
White, soft texture with a fresh and cherry smoked flavor. Pairs well with a Pinot Noir and a German Witbier.
- **Maplebrook Farm Stracciatella | Cow | Vermont | 5 lb.**  
White, creamy texture with a mild and slightly sour flavor. Pairs well with Prosecco and Sauvignon Blanc.
- **Point Reyes Farmstead Toma | Cow | California | 10 lb. wheel & 12 x 6 oz. wedges**  
Pair with sweet peaches and toasted nuts and serve with hop-heavy beers, Pinot Noir or barrel-aged scotch.
- **Polly-O Smoked Mozzarella | Cow | USA | 5 lb. loaf**  
White, smooth texture with a fresh and smoky flavor. Pairs well with Pinot Noir and a German witbier.
- **Roth Mezzaluna Fontina | Cow | Wisconsin | 9 lb. wheel**  
This hand-crafted, washed-rind Fontina bears a rich, creamy texture and mild, earthy flavors with hints of yeast and wild mushrooms.
- **Sartori BellaVitano | Cow | Wisconsin | 5 lb. quarter wheel**  
Balsamic • Espresso • Gold • Merlot
- **Stella Asiago | Cow | Wisconsin | 10 lb. half wheel**  
Slightly sweeter, smoother and nuttier than Parmesan. Pair with Merlot, Moscado, or Pinot Noir.

