



015700 10 / 4.4 oz



Gustosella
MOZZARELLA DI BUFALA
[maht-sub-REL-ah dee BOOF-ala]

MILK: WATER BUFFALO
Fresh, drawn-curd cheese made directly from whole cow-buffalo's milk carefully selected to ensure freshness and wholesomeness. Mozzarella made from buffalo's milk is porcelain white & spherical with a very thin, shiny and glossy rind, neither slippery nor crinkled, with a springy body in the first 8-10 hours after processing.



015703 10 / 8.5 oz



Caseificio Maldera
BURRATA
[burr-A-ta]

MILK: COW
REGION: ANDRIA, APULIA
Burrata consists of a "shell" of mozzarella surrounding an interior of curd and cream. Mild and milky in flavor, Burrata is a wonderful textural experience with the supple outer layer giving way to an intensely creamy and rich interior.



015710- 1 / 12 x 8.5 oz



Luigi Guffanti
LANGHE ROBIOLA Due Latti - 2 Milk
[lan-ge roe-bee-O-la due-aye LA-tee]

MILK: COW & SHEEP
REGION: LANGHE, PIEMONTE
This version of the Piemontese robiola is made with cow & sheep milk. During their short aging period, the cheese develops a thin white bloomy rind and smooth, soft interior with a rich, earthy flavor reminiscent of mushrooms and cream. Fresh, occasionally melting, ivory paste.



015711- 1 / 6 x 8.5 oz



Luigi Guffanti
LANGHE ROBIOLA Latte Mistro - 3 Milk
[lan-ge roe-bee-O-la la-tee MIST-oh]

MILK: COW, GOAT & SHEEP MILK
REGION: LANGHE, PIEMONTE
These small cheeses are quite soft and fresh. With a bit of age, the pate becomes softer and more homogeneous while the rind develops a bloomy white mold. *Serve with fruity white wines, lagers, Marmalade, marrow and ginger preserve. Fresh fruit. Walnut or raisin bread.*



015708- 1 / 6 lb



La Casera
ERBORINATO MALGHESINO
LODIGIANO
[ehb-bora-NA-toe mahl-ghe-SEE-no low-dee-JAH-no]

MILK: COW
REGION: LOMBARDIA
RIPENING: AT LEAST 60 DAYS
Dense, fudge like texture. Full flavored, intensely blue but with a sweet milky flavor. *Hollow out & fill with sweet Vin Santo or liquor, rustic breads with nuts or fruit or crisp seeded crackers.*



015705 - 1 / 5 lb



Luigi Guffanti
BLU DEL MONCENISIO
[blue del mon-chen-NEEZEE-oh]

MILK: COW - RAW
REGION: VAL DI SUSA, PIEMONTE
RIPENING: AT LEAST 90 DAYS
Dense and rich. Moncenisio is an assertive yet balanced cheese with notes of chocolate, cream, and the aging cellar with a wonderful salty, savory edge. *Full-bodied, aged red wines, sweet and liqueur wines. Hot Italian fruit mustard, red onion preserve, rye bread, polenta.*



015709 wheel - 1 / 25 lb
015709Q qrrrs - 1 / 6.25 lb



Luigi Guffanti
GORGONZOLA CLASSIC PIQUANT (DOP)

MILK: COW - PASTEURISED
REGION: PIEMONTE, LOMBARDIA
RIPENING: AT LEAST 60 DAYS
Widespread bluish-green marbling. The rind is light reddish and is usually protected by tin foil. Strong with robust traces of penicillin. *Serve with full-bodied, aged red wines, sweet and liqueur wines, rum. Hot Italian fruit chutney, red onion preserve, Vin Santo or Marsala.*



015713 - 4 / 8.5 oz



La Casera
ROBIOLA DI CAPRA
in Foglie Castagno
[roe-bee-O-la duh CAH-prah in foe-lee keh-STA-nyo]

MILK: GOAT
REGION: VAL DI SUSA, PIEMONTE
RIPENING: AT LEAST 60 DAYS
Chestnut leaves protect the cheese & provide a fresh flavor, visual appeal, and a unique textural contrast. Luscious & creamy with a chalky center when young. *Serve with fresh bread, Tuscan style with a drizzle of good olive oil & balsamic.*



015707- 1 / 9 x 4.2 oz



La Bottera
CAPRINO CREMOSO al Tartufo
[kah-PREE-noh crem-O-so]

MILK: GOAT
REGION: NORTHWEST ITALY
Soft, creamy, spreadable fresh cheese is tangy & milky with a light hint of truffle. Mountain dairy farmers and those on the border where France and Italy gave birth to the small 2" x 3" drum shape Caprino Cremoso. *Serve with walnut bread, drizzle of honey, toasted hazelnuts.*



015716 - 2 / 14 oz



La Bottera
TOMA TRIFULERA with BLACK TRUFFLES
[TOE-mah truffu-LAIR-a]

MILK: COW & SHEEP
REGION: CUNEO, PIEMONTE
Soft but fairly firm, fresh ivory paste, 4" round. Sweet, slightly acidic with truffle bits. Aged according to old tradition in a cantina where ideal temperature is maintained by thick stone walls. *Eat fresh or slightly ripened with fruity white wine or lagers Marmalade, marrow and ginger preserve. Fresh fruit, lard bread.*



015717 - 1 / 6 x 8.5 oz



La Bottera
WRINKLED PAGLIERINA
[pa-lee-air-EEN-ah]

MILK: COW, GOAT & SHEEP
REGION: CUNEO, PIEMONTE
RIPENING: AT LEAST 20 DAYS
"Straw cheese" has a soft texture with a melting center and intense aroma. Sweet and milky with traces of sheep and goat's milk and yeasts of the bloomy rind, 4-6" diam. *Serve with fruity white wines, lagers, marmalade, elderberry preserve, fresh fruit, walnut or raisin bread.*



015704 - 1 / 1.65 lb



Luigi Guffanti
AGED BRESCIANELLA
[breshee-ah-NELL-ah]

MILK: COW
REGION: BRESCIA, LOMBARDY
RIPENING: 1 TO 6 MONTHS
Exceptional & fruity washed-rind, soft-ripened, cow's milk cheese becomes more pungent with age. When "stagionata" (aged or ripened), Brescianella is oozing with a beautifully smooth, sweet paste, rich flavors & a lingering, grassy aftertaste. *Pair with Merlot, a hearty Italian red, or beer. Serve with crusty bread, melt over polenta. Enhance the cheese's yeasty quality with ripe grapes.*

EURO USA - ARTISAN
Italian Cheeses



015706 - 1 / 5 lb



Pietro del Sale

CACIOCAVALLO LUCANO

[kab-choh-kuh-VAH-loh low-chee-ON-ob]

MILK: COW

REGION: BASILICATA, PUGLIA

RIPENING: 15 DAYS TO 3 YEARS

Semi-hard to hard pear shaped cheese, used young as table cheese – use aged for grating or shaving over pastas, salads. Called “horseback cheese”, at one time horsemen suspended it from either side of their saddles in pouches made of leather or cloth.



015712 - 1 / 3.4 lb



Fattoria della Piana

PECORINO CROTONESE

[peh-kuh-REE-no crow-toe-NAY-zee]

MILK: SHEEP ~ CALABRIAN

REGION: CALABRIA

RIPENING: 6 MONTHS SIZE: 7” x 4”

Compact, hard, light yellow paste. This cheese is intense, flavourful, and distinctive. *Serve with red wines, aromatic honey, hot pear or quince chutney, pasta, homemade bread.*



015714 - 1 / 5 lb



Luigi Guffanti

SOLA VAL CASOTTO

[sola vahl kah-ZOE-toe]

MILK: COW, SHEEP & GOAT – RAW

REGION: CUNEO, PIEMONTE

RIPENING: AT LEAST 60 DAYS

Intense with sheep’s milk overtones, ‘stings’ in the mouth when ripened. Sola is a typical mountain cheese, which is especially good in summer. *Serve with red wine & beer; grape & green tomato preserve (mostardo), whole grain rustic breads.*



015715 - 3 / 6 lb



La Bottera

TESTUN CIUC al Mosto di Dolcetto e Nebbiolo

[tes-TOON chee-UK al-MOES-toe dee dole-CHAY-toe eh neb-bee-OH-low]

MILK: COW – RAW, FULL FAT

REGION: CUNEO, PIEMONTE

Ripened at least 90 days, this sharp cheese aged on wooden shelves in a stone cellar is placed in wooden barrels filled with Dolcetto and Nebbiolo pomace for about one month. Testun acquires the color, scent and flavors of the wine must. *Serve with full & aged red wines, chestnut honey, hot fruit chutney.*

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which you’ll discover the flavors and aromas of an

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