

From Our Award - Winning Cheese Bar

3 for \$18 | 5 for \$21 | 7 for \$24

Chef Suggestion of Pairing with Cheese

Selection of **3 Domestic Honeys** \$ 3 Selection of **3 Home made Marmalades and Jams** \$ 3 Selection of **3 Italian Olives** \$ 3

THE LIGHTER ONES

Burrata (cow milk- SOFT)

Fresh cheese, subtly creamy and luscious. It's a ball of mozzarella filled with cream and pieces of mozzarella.

Trugole (cow milk- SEMI SOFT)

Rich artisanal cheese with a fruity character. Bathed in saltwater during aging.

Caprino Cremoso al Tartufo *TRUFFLE CHEESE*

(goat milk- SOFT)
Simple, elegant, soft young goat cheese with truffle.

Bergamino di Bufala (bufalo milk- SOFT)

Hailing from Bergamo, this soft ripened buffalo milk cheese is buttery in texture with a milky, tangy finish.

Robiola Bosina (cow & sheep milk- SOFT)

Square soft little pillow contains a luxurious, silky paste with smooth, buttery flavor. It still has a tiny bite to it.

Boschetto al Tartufo *TRUFFLE CHEESE*

(cow & sheep milk- SEMI SOFT)
It is a mild semisoft cheese, loaded with shaved truffle

Mielito (cow milk- SEMI SOFT) is a truly unique cheese, during the production process a small amount of honey is added to the milk. The cheese after the age of 30 days is covered with natural beeswax and aged for other 30 days. Smell and aroma of slight complexity, with hints butter, hay and pollen of flowers.

Lagrein *DRUNKEN CHEESE* (cow milk- SEMI SOFT)

Creamy and elastic texture with a garlic accent. The curd is soaked in red Lagrein wine.

Mozzarella Affumicata (cow milk- SOFT)

Mozzarella smoked over wood chips

Tuma Trifulera *TRUFFLE CHEESE*

(Cow and Sheep milk-Soft Firm)
the Toma is augmented with black truffles. It's soft and luscious.

Trugole (cow milk- SEMI SOFT)

Rich artisanal cheese with a fruity character. Bathed in saltwater during aging.

A BIT STRONGER

Truffle Noire *TRUFFLE CHEESE* (cow milk- HARD)

This creamy smooth Gouda-style cheese has a generous sprinkling of delicate black Italian summer truffles.

Piave Vecchio (cow milk- HARD)

Deliciously nutty, it has a concentrated sweet, crystalline paste with a full, tropical fruit flavor and slight almond bitterness. *

Asiago Stagionato (cow FIRM) *

It is, the most popular and widely-used cheese in the DOP area where it is produced, Veneto. It can come in different ages, starting with a young, tangy, fresh cheese aged just a few months to a firm, nutty, salty cheese aged a year or more. Asiago has flavors reminiscent of Parmesan, nutty and sweet with notes of white pepper. Pair Asiago with full bodied red wines.

Grana Padano 24months (cow milk- HARD)

It is very savory and mainly salty. The texture is solid, granular and the odor aromatic with almond characteristics. *

Quadrello Di Bufala (water buffalo- SOFT)

Rich, sweet, robust and buttery cheese with a buffalo milk flavor.

Tet de Moine (cow milk- SEMI SOFT)

***unpasteurized**

Many of our Cheese Bar Menu Items are Imported from Italy and might not Always be Available

Delicate rosettes with a silky body which easily melts in your mouth. *

Sottocenero al Tartufo *TRUFFLE CHEESE*

(cow milk- SEMI SOFT)
It has been aged in ashes to preserve it, which include nutmeg, cloves, coriander, cinnamon, licorice and fennel. The cheese has black truffles in it.

Pecorino Cacio e Pere (sheep milk-FIRM)

The cheese combines the cheese maker's traditional mastery with the new and ancient flavour of pear, which has been eaten with bread and pecorino cheese since centuries ago. The taste and the aroma turn to be slightly fruity, but not sweet.

Sapori del Piave (cow milk- HARD)

16 month aged, made in Veneto, it is full flavored, with a rich, creamy nuttiness. After beginning salty, chalky, and mild, the crumbly texture is similar to parmesan, but softer, with those little gritty bits spotted throughout. *

ALREADY MORE SERIOUS

Robiola La Tur-3Latte (cow, goat & sheep milk- SOFT)

Light and fluffy texture. Salty, rich cheese with a thick, chalky, slightly sour core.

Testun al Barolo *DRUNKEN CHEESE*

(cow & sheep milk- HARD) Cheese aged under the residues of the Nebbiolo grapes which gives it a fruity and complex character.

Pecorino Toscano (sheep milk- HARD)

It has an aromatic and pleasantly sharp taste. It is aged about 6 months and has a firm texture and a rich, nutty flavor, with a lingering finish hinting of butterscotch.

Fiore Sardo (sheep milk- HARD)

The aroma is fragrant and characteristic, while the flavor is typically spicy and slightly hot. *

Cacio di Bosco al Tartufo *TRUFFLE CHEESE*

(sheep milk- HARD)

The long maturation balances the taste of pecorino with the strong taste of truffle, and it has a friable and slightly sour paste.

Moliterno al Tartufo *TRUFFLE CHEESE*

(sheep milk- HARD)

During the aging process the truffle paste is injected in the pecorino. *

Brunet (goat milk- SOFT)

Don't be fooled by Brunet's soft & fluffy exterior - this pasteurized goat cheese actually has quite a bit of attitude. The flavor reminds me a little bit of sour cream, lemony and tangy, with an earthy edge.

CONSIDER YOUR SELF WARNED

Gorgonzola Dolce (cow milk- SOFT)

Young, sweet and creamy blue cheese with nice balance. *

Blu Del Moncenisio (cow milk- SOFT)

An ancient recipe blue cheese with a pungent, peppery and luscious flavor. *

Verde Capra (goat milk- SOFT) Semi-firm blue cheese

with a decadent and rich flavor, goaty tanginess, blue sharpness and citrus notes in the finish.