

TODAY'S CHEESE LIST

3 for \$17 5 for \$20 7 for \$22

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

THE LIGHTER ONES

Burrata (cow milk- SOFT)

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

Caprino Cremoso al Tartufo *TRUFFLE CHEESE* (goat milk- SOFT)

Simple, elegant, soft young goat cheese with truffle

Trugole (cow milk- SEMI SOFT)

This Alpine cheese is straw colored. The flavor is glassy, and slightly tangy

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

Rosso di Langa (cow & sheep milk- SOFT)

Sweet, mild and buttery soft cheese with flavors of grass and hay

Oro Italiano *TRUFFLE CHEESE* (cow milk- SEMI HARD)

Italian Gold cheese combines two of the world's riches, black truffles and saffron. Creamy and smooth, the saffron and truffle crescendo is symphony in your mouth

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. The cheese is made in Holland and contains only natural ingredients of the highest quality

Quadrello Di Bufala (water buffalo- SOFT)

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

Piave Vecchio (cow milk- HARD)

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

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

Parmigiano Reggiano 18months (cow milk- HARD)

Notes of spices and dried fruit prevail. It has a drier, crumblier and grainier texture

Bianco Sottobosco *TRUFFLE CHEESE* (cow & goat milk- SEMI FIRM)

Semi-firm and dry cheese with tiny bits of black Alba truffles

Mozzarella Affumicata (cow- SOFT)

Mozzarella smoked over wood chips

Chef Suggestion of Pairing with Cheese

Selection of 3 Domestic and Italian Honeys \$ 3

Selection of 3 Home made Marmalades and Jams \$ 3

Selection of 3 Italian Olives \$ 3

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 Romano (sheep milk- HARD)

It has an aromatic and pleasantly sharp taste. The forms are rubbed with coarse salt and they are aged on pine boards for five months

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

Pecorino Gran Cru (sheep milk- HARD)

Is aged 20 months using techniques normally applied to Parmigiano Reggiano. Sweet and well balances, with a intense bouquet of flavors, including long lasting milk aromas – rarely found in aged cheeses.

Moliferno al Tartufo *TRUFFLE CHEESE* (sheep milk- HARD)

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

Tet de Moine (cow milk- SEMI SOFT)

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

CONSIDER YOUR SELF WARNED

Gorgonzola Dolce (cow milk- SOFT)

Young, sweet and creamy blue cheese with a nice balance

Blu Del Moncenisio (cow milk- SOFT)

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

Lucifero *SPICY CHEESE* (cow milk- SOFT)

It is characterised by the addition of chilli peppers, which creates an original cross between the sweetness of the blue cheese and the hot chilli, treating the palate to... devilish sensations!

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



CHEESE BAR MENU

Dueling Prosciutto Featuring Parma VS San Daniele 16

Duo of Artisan Mousse with Crostini

Served with local SoNo mustards and Chefs Accoutrement. 19

- delectable chicken and pork liver, summer truffles & she
- creamy Duck liver Mousse with Port wine

De Luxe Selection of Our Cold Cuts

Braised Cipollini Onions with Balsamic Vinegar. 18

Burrata Primavera served with Fava Bean

Mustard leaf, Sicilian olive Tapenade and Pea Puree. 16

Selection of "Real" Artisanal Italian Salami 18

Organic Cherry Tomatoes and Smoked Mozzarella

Seasoned with Extra Virgin Olive Oil and Basil. 9

Our signature Bruschetta!

Toasted Rosemary bread with fresh Tomatoes, basil and Topped with Fresh Burrata Cheese. 15

24 Month Aged Prosciutto "Crudo di Parma"

With 4oz Burrata Cheese. 18



BEER LIST

MORETTI ON DRAFT	7
CHIMAY ON DRAFT	10

BOTTLE BEER

STONE PALE ALE 12 OZ 5.4%	7
ABITA LIGHT 12 OZ 4.36% ABV	6
MISSION BREWERY BLONDE ALE 12OZ 5% ABV	7
STONE IPA 12 OZ 6.9% ABV	7
OAKED ARROGANT BASTARD ALE 12 OZ 7.2% ABV	8
STEEL HEAD EXTRA STOUT 12 OZ 6.6% ABV	7
MAMA'S LITTLE YELLA PILSNER 12 OZ 5.3% ABV	7
OMMEGANG ABBEY ALE 12 OZ 8.5% ABV	8
MISSION BREWERY HEFEWEIZEN 12 OZ 5.3% ABV	7
CORONADO GOLD 12 OZ 5.4% ABV	7
NON ALCOHOLIC BEER BITBURGER	5