



CATANESE
CLASSIC CHEESE

MIXED MILK CHEESES



MIXED MILK (IMPORTED)

- 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.
- Camembert - Alta Langa | Cow/Goat/Sheep | Italy | 8 x 7 oz. rounds (PREBOOK)
A more complex Camembert option made from three types of milk.
- Gjetost - Ski Queen | Cow/Goat | Norway | 8 oz. cube
Brown, smooth texture with a sweet caramel flavor. Pairs well with Porters and Stouts.
- Il Nocciolo - 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 8 oz.
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.
- 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.
- 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.
- Valdeon - Picos de Europa | Cow/Goat | Spain | 6 lb. wheel
White, blue veined, creamy with a sharp tangy flavor. Pairs well with Sherry and strong red wines.



MIXED MILK (DOMESTIC)

- Hook's Ewe Calf to be Kidding | Cow/Goat/Sheep | Wisconsin | 6 lb. wheel
Gold, blue-veined, firm texture with a creamy, milky, and tangy flavor. Pairs well with red wines and sweet white wines.