

SHEEP'S MILK CHEESES

SHEEP'S MILK (IMPORTED)

- 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.
- 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.
- Fromage d'Affinois Brebiset | Sheep | France | 8 x 4.2 oz.
Ripened for three weeks under a thin white rind, the cheese has a velvety texture and zesty flavor with a slight bite to it.
- Halloumi | Sheep | Cyprus | 8.8 oz. blocks
Ivory, semi-hard texture with a sweet and nutty flavor white wines, amber ales, and pilsner beers.
- Idiazabal DOP, Smoked | Sheep (Raw) | Spain | 7 lb. wheel
Pale yellow, smooth texture with a sharp and smokey flavor. Pairs well with full-bodied reds and dry ciders.
- Kefalograviera | Sheep | Greece | 2.2 lb. wheel
Pale yellow, hard texture with a distinctive tangy flavor. Pairs well with bitter pale ales.
- Manchego, 3 month - Castillo Espanol | Sheep | Spain | 12 x 7 oz. wedges
Ivory, smooth texture with a floral and slight nutty flavor. Pairs well with fruity red wines.
- Manchego, 6 month - Coqueya | Sheep | Spain | 6 lb. wheel
Ivory, smooth texture with a floral and slight nutty flavor. Pairs well with fruity red wines.
- Mitibleu - Mitica | Sheep (Raw) | Spain | 3 lb. half wheel
A bold and spicy flavor with some minerality and sheepiness.
- Ossau Iraty - Istara | Sheep | France | 10 lb. wheel
Ivory, semi-firm texture with a creamy and nutty flavor. Pairs well with pinot noir and zinfandel wines.
- 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.
- P'tit Basque - Istara | Sheep | France | 21 oz.
Ivory, semi-hard texture with a sweet and nutty flavor white wines, amber ales, and pilsner beers.





CATANESE
CLASSIC CHEESE

SHEEP'S MILK CHEESES

- 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.
- Vlahotiri | Sheep | Greece | 6 lb. block
Yellow, hard texture with a salty and tangy flavor. Pairs well in pastries like casseroles and pies.
- Woolly Woolly Fresh Cheese | Sheep | Spain | 10 x 5 oz. logs
Prominently sweet with just a hint of tang. Available in Plain and Everything Seasoning.

SHEEP'S MILK (DOMESTIC)

- Kokoborrego Owl Creek Tomme | Sheep | Ohio | 3 lb. wheel
Golden yellow, semi-hard with a pistachio and hay flavor. Pairs well with pinot noir and gamay.
- Kokoborrego Spotted Owl | Sheep | Ohio | 8 lb. wheel
Raw milk cheese w/ a semi firm natural rind. Simply made w/ the perfect blend of salt and black peppercorns added.

