



## Our Cheese Collection

In addition to our collection of over 45 different artisan cheeses we are extremely proud to offer our own house made cheeses, hand crafted by Luca Mignogna, our resident cheese maker. Luca uses local milk from Artichoke Dairy in Newbury, MA and processes it each week at Valley View Farm in Topsfield, MA in order to bring you the following:

### Ricotta

Creamy white in texture and slightly sweet



### Mozzarella

Fresh mozzarella is generally white, but may vary seasonally to slightly yellow depending on the animal's diet. It is a semi-soft cheese. Due to its high moisture content, it is traditionally served the day it is made, but can be kept in brine for up to a week.



### Primo Sale

The name itself literally means "first salt" and is used to describe early stages of maturation. It has a bright white colored pate and milky in flavor. It is a rindless cheese that is semi-soft in

texture. 

### Scamorza

Scamorza can be substituted for mozzarella in most dishes; it is reputed to melt better in baking. Using the smoked variety (scamorza affumicata) adds a nice background flavor in replacement of

mozzarella. 

### Caciocavallo

Caciocavallo is a type of stretched-curd cheese made out of cow's milk. It is produced throughout Southern Italy. Shaped like a tear-drop, similar in taste to the aged Southern Italian Provolone

cheese, with a hard edible rind. 

For more information or special orders call 978.356.6166

## Beemester Aged Gouda



Beemster Classic is regarded in the Netherlands as the signature Dutch cheese. Its complex taste is developed through natural aging for over 18 months in historic cheese warehouses. Famous for its creamy texture and smooth, balanced flavor, Beemster Classic is amazing by itself or can be paired perfectly with a wide variety of wines from around the world. A true tradition in cheese making.



\$16.99/lb

## Bleu D'avergne



Bleu d'Auvergne has a strong and pungent taste, but to a lesser extent than other blue cheeses; it is less salted, with a creamier and more buttery taste and a moister texture. Some recipes also use a weaker form of mould, *Penicillium glaucum*, to create the blue veins, rather than the *Penicillium roqueforti* used in Roquefort and other blue cheeses.



\$16.99/lb

## Bûcheron



is a goat's milk cheese native to the Loire Valley in France. Semi-aged, ripening for 5 to 10 weeks, Bucheron is produced as short logs that are sliced and sold as small rounds in food stores. Bûcheron has an ivory-colored p $\hat{a}$ te surrounded by a bloomy white rind. Soft, but semi-firm in texture, this cheese when young provides a somewhat mild flavor that becomes sharper as it matures. As it ages, its texture becomes drier: the mouthfeel of the center is dense and claylike, with the crumb dissolving on the tongue, while the section near the rind is almost creamy and can be gooey at room temperature. It is a good cheese for salads or for snacking with hearty grained breads, crackers and

grapes.



\$16.99/lb

## Brie D'Affenois



Is a French double-cream soft cheese made from cow's milk. Fromager d'Affinois is similar to Brie in production, appearance and flavour. Unlike in Brie production however, before cheese making the cow's milk undergoes a process called ultrafiltration. Ultrafiltration removes water from the pasteurised milk, concentrating all other components.<sup>[1]</sup> One effect of this process is that it allows the acceleration of the cheese making process. Whereas classic Brie takes eight weeks to make, Fromager d'Affinois can be made in two weeks. Ultrafiltration also results in a milk that retains more nutrients and proteins, and the cheese has a relatively high fat content of 60%.



\$14.99

## Caciocavallo



is a type of cheese made out of sheep's or cow's milk, originally produced in Puglia, but now spread all across Italy, and the Balkans. Caciocavallo has the European Union Protected designation of origin status. Caciocavallo cheese is shaped like a tear-drop and is similar in taste to the aged Southern Italian Provolone cheese, with a hard edible rind.



\$19.99/lb

## Cahill Porter



An unusual vintage Irish cheddar cheese, marbled with Porter, which is an Irish stout. Full flavoured and tasty with a distinctive long lingering flavour.



\$15.99/lb

## Cantal



This semi-hard cheese is aged for several months. The form is massive, and the cheese has a soft interior. Its flavor, which is somewhat reminiscent of Cheddar, is a strong, tangy butter taste and grows with age.



\$14.99/lb

## Comte Quarter



A French cheese made from unpasteurized cow's milk in the Franche-Comté region of eastern France. The rind is usually a dusty-brown colour, and the internal pâte is a pale creamy yellow. The texture is relatively hard and flexible, and the taste is strong and slightly sweet.



\$17.99/lb

## Cotswold



Cotswold is named after a very picturesque area of Britain. A classic blend of chives and onion, coupled with a quality Double Gloucester cheese, this cheddary and smooth delight is a modern rendition of an old British favorite. A powerfully flavored cheese, Cotswold is also well known in Britain as "Pub Cheese."



\$13.99

For more information or special orders call 978.356.6166

## Cypress Grove Humboldt Fog



A mold-ripened cheese with a central line of edible ash much like Morbier. The cheese ripens starting with the bloomy mold exterior, resulting in a core of fresh goat cheese surrounded by a runny shell. As the cheese matures, more of the originally crumbly core is converted to a soft-ripened texture. The cheese is creamy, light, and mildly acidic with a stronger flavor near the rind.



\$ 26.99/lb

## Danish Blue



This semi-soft creamery cheese is typically drum or block shaped and has a white to yellowish, slightly moist, edible rind. Made from cow's milk. Danish Blue has a milder flavor characterized by a sharp, salty taste.



\$9.99/lb

## Delice de Bougogna



The cheese is rich and creamy due to the cheese making process where cream is added twice to the milk during the making of the cheese. This cheese also has a strong pungent aroma due to its ripening process.



\$15.99 /lb

## Drunken Goat



Cheese which has been "made drunk" by submerging it in a bath of Doble Pasta wine (Mourvedre grapes) for 72 hours, giving the rind a vivid purple hue. Mild, sweet, and fruity, it has a smooth, creamy, semi-firm texture.



\$17.99 /lb

## Emmentaler



A yellow, medium-hard cheese. Failure to remove CO<sub>2</sub> bubbles during production, due to inconsistent pressing, results in the large holes ("eyes") characteristic of this cheese.

Historically, the holes were a sign of imperfection, and until modern times, cheese makers would try to avoid them.<sup>[1]</sup> It has a piquant, but not very sharp, taste.



\$20.99/lb.

## English Stilton



is a type of English cheese, known for its characteristic strong smell and taste. It is produced in two varieties: the well-known *blue* and the lesser-known *white*. Both have been granted the status of a protected designation of origin by the European Commission.



\$15.99/lb

## Fontina Val D'Aosta



This unpasteurized, full-fat cheese is matured in grottos for at least three months. Its taste reflects its origins in the high, Alpine slopes - it is actually an Italian cousin to the French Gruyère. Fontina is earthy, mushroomy, and woody, and pairs exceedingly well with roast meats and truffles. This cheese also pairs well with a burly red



\$19.99/lb

## Gorgonzola Dolce Cremificato



Gorgonzola Dolce is the 'sweeter' gorgonzola - milder and much softer than its Natuale or Piccante counterparts. It is made using pasteurized cow's milk and is aged for 3 months. It is very creamy and almost spreadable in texture with a light piquancy



\$19.99/lb

## Grafton Cheddar Class Reserve



Grafton 2 Year Classic Cheddar is an outstanding mature cheddar cheese selected for its pronounced flavor and smooth finish. This two year aged cheese is excellent when accompanied with dried fruits and nuts, crusty breads, and big wines.



\$15.99/lb

## Great Hill Blue



A Massachusetts Cheese! The combination of using both raw and un-homogenized milk sets it apart from other blues made in the U.S. The paste is slightly yellowish, extremely flavorful and divinely creamy.



\$19.99

## Gouda Red



The cheese is then soaked in a brine solution, which gives the cheese and its rind a distinctive taste. The cheese is dried for a few days before being coated to prevent it from drying out, then it is aged. Depending on age classification, it can be any time between a number of weeks to over seven years before it is ready to be eaten. As it ages, it develops a caramel sweetness and sometimes has a slight crunchiness from salt-like calcium lactate or tyrosine crystals<sup>[4]</sup> that form in older cheeses .



\$9.99/lb

## Irish Vintage Cheddar Black Block



Vintage Irish Cheese is matured for at least 12 months. The result of such patience is a connoisseurs' cheddar, with a rich, rounded, mature flavor and firm, smooth body. This connoisseur's cheddar, notable for its rich, rounded flavor and firm, smooth body.



\$16.99/lb

## Jarlsberg



Jarlsberg has a yellow-wax rind and a semi-firm yellow interior. The flavor is mild, buttery, nutty and slightly sweet. It is an all-purpose cheese, used for both cooking and eating as a snack. It has a characteristic smooth, shiny-yellow body, and a creamy supple texture.



\$11.99/lb

## La Tur



Runny and oozing around the perimeter with a moist, cakey, palette-coating paste, its flavor is earthy and full, with a lingering lactic tang. The effect is like ice cream served from a warm scoop; decadent and melting from the outside in.



\$25.99/lb

## Manchego El Trigo 14 month



Manchego has a firm and compact consistency and a buttery texture, and often contains small, unevenly-distributed air pockets. The color of the cheese varies from white to ivory-yellow, and the inedible rind from yellow to brownish beige. The cheese has a distinctive flavor, well developed but not too strong, creamy with a slight piquancy, and leaves an aftertaste that is characteristic of sheep's milk.



\$18.99/lb

## Maytag Blue



Maytag blue cheese is a type of cow's milk cheese made near Newton, Iowa. This varietal of blue cheese is considered by some fans to be one of the finest blue cheeses, made with locally produced Iowa milk in small batches. The use of cow's milk as opposed to sheep or goat gives Maytag blue cheese a rich, creamy flavor which pairs well with the spicy *Penicillium* mold which develops during the curing process.



\$18.99/lb

## Morbier



a semi-soft cows' milk cheese of France named after the small village of Morbier in Franche-Comté. It is ivory colored, soft and slightly elastic, and is immediately recognizable by the black layer of tasteless ash separating it horizontally in the middle. It has a rind that is yellowish, moist, and leathery. The aroma of Morbier is strong, but the flavor is rich and creamy, with a slightly bitter aftertaste.



\$16.99/lb

## Naked Goat



Naked Goat, in Spanish Queso de Murcia Curado, a 6 months aged goat's milk cheese from Murcia in South-eastern Spain. The cheese is made from raw goat's milk and the name Naked Goat is a play on the word raw.

The flavor of this gourmet cheese is full and creamy with a tangy finish.



\$18.99/lb

## Parmigiano-Reggiano



Parmigiano-Reggiano is made from raw cow's milk. The only additive allowed is salt, which the cheese absorbs while being submerged for 20 days in brine tanks saturated to near total salinity with Mediterranean sea salt. The product is aged an average of two years. The cheese is produced daily, and it can show a natural variability. True Parmigiano-Reggiano cheese has a sharp, complex fruity/nutty taste with a strong savory flavor and a slightly gritty texture.



\$22.99 /lb

## Parrano



is a cow's milk cheese produced in the Netherlands. It tastes mild and nutty, combining salty and sweet flavours. It has a semi-firm texture and a smooth, golden coloured paste. Made from pasteurized milk, Parrano is produced in 20-lb wheels and is aged for 5 months



\$14.99/lb

## Pecorino al Tartufo



is an old style of Umbrian pressed sheep milk cheese. The cheese's buttery nutty flavor is enhanced with the addition of aromatic black truffles giving it a unique signature. The smooth toothsome texture gives the Pecorino Tartufo a long shelf life.



\$35.99/lb

## Pecorino Crotonese



looks a lot like Pecorino Toscano and one could be forgiven for mixing them up; however, in addition to being produced in different regions of Italy, they each have their own flavor profiles. Sure they are both semi-firm aged sheep's milk cheeses, but Crotonese has more "sheepyness" and citrus zing than similarly aged Toscano. This nutty wheel has a richness and tang reminiscent of sun-dried tomatoes. Artisanally-produced from January to June when the sheep's milk is at its peak in flavor and yield; aged in wicker baskets. Pasteurized; made in Sardinia and Lazio.



\$16.99/lb

## Pecorino Romano



is a hard, salty Italian cheese, suitable primarily for grating, made out of sheep milk. Pecorino Romano is most often used on pasta dishes, like the better-known Parmigiano Reggiano (parmesan). Its distinctive aromatic, pleasantly sharp, very salty flavour means that in Italian cuisine, it is preferred for some pasta dishes with highly-flavoured sauces, especially those of Roman origin. The sharpness depends on the period of maturation, which varies from five months for a table cheese to *at least* eight months for a grating cheese.



\$14.99/lb

## Pecorino Toscano



is a firm-textured ewe's milk cheese produced in Tuscany.<sup>[1]</sup> Since 1996 it has enjoyed protected designation of origin (PDO) status.



\$16.99/lb

## Pecorino Siciliano



Is made from whole sheep's milk in Sicily, Italy. It is an uncooked hard cheese, cylindrical in shape, and is used as a table cheese or for grating. Pecorino Siciliano has somewhat of a dark rind with a white or yellow-white interior. Cheeses made in the spring or summer are yellower in color than those produced in late fall or winter. The cheese is usually aged about 3 to 4 months, but sometimes as much as 18 months or more. It has a sharp taste and a pungent aroma. It is less salty than its more famous cousin *Pecorino Romano*.



\$13.99/lb

## Petit Agur



The Petit Agour is a pure sheep's milk cheese 'Pur Brebis' and a winner of two gold medals at the Paris Salon de L'Agriculture. This gourmet cheese is matured for 3 months and is semi hard in consistency. The flavor is mildly nutty with sour hints and the texture is creamy with



\$19.99/lb

## Piave



is named after the river Piave, whose source is found at Mount Peralba in Val Visdende, in the northernmost part of the province of Veneto, Italy. The land surrounding the ancient river is integral to the character of the cheese: it is where the milk is collected, the curd cooked, and the cheese aged until hard. Piave has an intense, full-bodied flavor, reminiscent of Parmigiano Reggiano, that intensifies with age and makes this cheese absolutely unique.

Pair Piave with Zinfandel.



\$18.99/lb

## Port Salut



is a semi-soft pasteurised cow's milk cheese from Mayenne, France, with a distinctive orange crust and a mild flavour. Though Port Salut has a mild flavour, it sometimes has a strong smell because it is a mature cheese. The smell increases the longer the cheese is kept — this however does not affect its flavour. It can be refrigerated and is best eaten within two weeks of opening.



\$14.99/lb

## Raclette



Raclette is a semi-firm, cow's milk cheese - most commonly used for melting. It is usually fashioned into a round of about 6 kg (13 lb).



\$15.99 /lb

## Ricotta Salata



is one of Italy's most unusual and least understood sheep's milk cheeses. The milk curds and whey used to make this cheese are pressed and dried even before the cheese is aged, giving this pure white cheese a dense but slightly spongy texture and a salty, milky flavor -- like a dry Italian feta.



\$7.99/lb

## Robiola



is an Italian soft-ripened cheese generally served as a table cheese, either alone or with oil, salt and pepper. It must be stored properly after being purchased, and will keep fresh for up to one month. It has a tangy taste, infused with the wild herbs on which the animals pasture, and is delectable



## Rustico Red Pepper



A creamy, semi-soft sheep's milk cheese from the countryside of Rome with crushed red pepper. The cheese strikes a perfect balance between cheese and pepper and is very versatile.

Try melted on pizza, shaved over vegetables or in a salad.



## Sottocenere



This creamy, labor-intensive cheese is made of pasteurized cow's milk from the northern Italian region of Veneto. Aged in a coat of nutmeg, coriander, cinnamon, licorice, cloves, and fennel, the Semi-Soft paste is laced throughout with slivers of black truffle. Delicate, aromatic and unusual



## Swiss Gruyere



is sweet but slightly salty, with a flavor that varies widely with age. It is often described as creamy and nutty when young, becoming with age more assertive, earthy, and complex. When fully aged (five months to a year) it tends to have small holes and cracks which impart a slightly grainy mouthfeel.



## Taleggio



Is a washed rind and smear-ripened Italian cheese that is named after Val Taleggio. The cheese has a strong aroma, but its flavour is comparatively mild with an unusual fruity tang. Its crust is thin and studded with salt crystals.



## Ubriaco al Prosecco



This raw cow's milk cheese from the Veneto region in Northern Italy is also the home of Prosecco. During the aging process, the cheese is submerged in Prosecco (sparkling white wine) and covered in Prosecco grape must leaving a sweet and delicate yet very complex flavor.



## Wensleydale Cranberry



is a hand-made Yorkshire cheese. It is made from milk drawn from cows grazing the sweet limestone pastures on surrounding farms in Upper Wensleydale. The cheese is a fresh, young cheese taken at only three weeks old - it has a clean, mild, slightly sweet flavor with a honeyed aftertaste. The superb texture of fresh Wensleydale is perfectly complemented by the addition of natural ingredients of the finest quality. When this Yorkshire Wensleydale cheese is combined with juicy cranberries you will get a cheese that is a beauty to your eyes and to your taste buds.



\$15.99/lb