

## Italian Cheese Selection`

*All our cheeses are made by small-scale, artisanal producers using traditional methods and are served with a selection of home made preserves*

### ◇ Goat's milk

**Trifulin** cow's & goat's milk cheese aged 30 day, golden & firm texture, slightly crumbly matured with black truffle, produced in Langhe (PIEDMONT)

**Charbonet**-soft, strong flavoured cheese with a thin and slightly sweet crust of ash, matured for a few days only (PIEDMONT)

**Fausti** brown crust & yellow texture. Delicate flavour but intense; the smell change depending on the diet of the animal (LOMBARDY)

**Lo Puy Querson**- tiny pyramid shaped cheese with a very soft texture, un-pasteurised, matured only a few days . (PIEDMONT)

**Brunet**-a light creamy cheese with a mild & youthful taste (PIEDMONT)

### ◇ Cow's milk

**Formaggella di Tremosine** matured for 45 days, elastic & firm texture, deep yellow colour. Its taste is mild but intense (LOMBARDY)

**Taleggio** A rich, creamy cheese with a dark orange crust, matured for 2 months (LOMBARDY)

**Raschera** a hard, strong, white cheese with a fine grey, sometimes yellow crust; its texture tends to be plastic but soft, matured for 20 days (PIEDMONT)

**Sabbio** -hard & crumbly cheese produced in the Alps of Brescia, yellow crust & slightly spicy on the palate (LOMBARDY)

**Formaggio Garda** a hard, crumbly cheese with an aftertaste of walnut & mint, it has a dark, thick crust and it is matured for at least 12 months (LOMBARDY)

### ◇ Ewe's milk

**Pecorino moliterno** hard and crumbly texture, slightly spicy on the palate. Aged 4-5 months in straw baskets (SARDINIA)

**Pecorino in foglia di noce**-a hard, flavourful cheese with a brown crust, matured in walnut leaves for 12 months in the Tuscan hills(TUSCANY)

**Pecorino tio bore**-a firm, spicy cheese matured for 5 months (SARDEGNA)

**Pecorino di fossa**-a hard and crumbly cheese with a soft & white crust, aged under earth for at least 10 months (EMILIA ROMAGNA)

**Ricotta mustia**-a soft cheese with a very fine and amber looking colour, white texture and smoked for 5-6 hours. Light touch of acidity (SARDINIA)

### ◇ Blue cheeses

**Caprino erborinato** soft cheese with green & grey moulds. Similar to Roquefort, very strong taste, slightly salty & acid on the palate (PIEDMONT)

**Gorgonzola artigianale**- a very strong, full flavoured & slightly crumbly blue cheese matured for 5 months (PIEDMONT)

**Pecorino erborinato in vinaccia** soft texture blue cheese made with ewe's milk, matured for 2-4 weeks covered in red pressed grapes. Very strong taste with mild acidity on the palate (LIGURIA)

**3 Cheeses**  
**£7.50**

**5 Cheeses**  
**£9.50**

**7 Cheeses**  
**£11.50**