

# CHEESE

[ Price per 30 grams ]

## **Parmigiano Reggiano** 3

*Parmigiano Reggiano DOP* is a cheese from Parma and the one and only Parmesan cheese. Originated from the Mountains, 24 months old, branded by the Consortium 'Consorzio del Parmigiano Reggiano'. The uncontested Queen of Italian cheeses.

## **Carboncino** 2,80

*Northern Italy. Creamy cheese with tender taste of 2 pasteurized milks: cow and sheep. The cheese has a cendré crust (black ash) and a maturation of 3 weeks.*

## **Pecorino stagionata in grotta al tartufo** (pasteurised) 4

*Pecorino with truffle: the first 60 days the cheese ripens in the maturation chamber. Afterwards, all cheeses are transferred to natural caves. There they are rubbed in with line seed oil, put on pine tables and turned once a week. Like this, the cheese ripens again 60 days and slowly develops his powerful but refined and typical truffle taste.*

## **Marzolino tinto rosso** (pasteurised) 2,80

*This is a typical cheese from the Chianti region. The name originates from the mont 'March', the period around Easter when the lambs are slaughtered. The milk which is used first for weaning, is used for making this cheese. Because the ewe is not completely lactated yet, the volume of milk doesn't suffice to produce a whole cheese. The 'Marzolino' is smaller and made by hand, which explains its typical shape. During the ripening process, the crust is rubbed with tomato purée to protect against quick drying. The bite is very soft and the taste is tender en slightly sweet.*

## **Monna Lisa Aglio Olio e Peperoncino** (pasteurised) 2,80

*This is a small cheese with a lot of character..., ripened during 60 days with a unique combination of ingredients: garlic, olive oil, peperoncino and parsley. The taste is rich and slightly spicy.*

## **ML81 Monna Lisa 'Vignaiolo'** (pasteurised) 2,80

*After around 60 days of maturing, the Monnalisa is rubbed with the grapes of the Chianti wine. This is a tradition surviving several generations and is linked to the season of grape harvest. The grape makes a long ripening possible and gives the crust a beautifully intense color. Taste: intense, slightly sweet, and creamy with a refined aftertaste.*

## **Assortment of cheeses** 14