



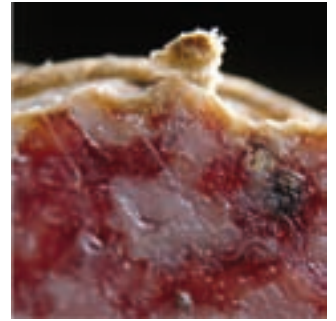
Formaggi e Salumi d'Autore®



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Est. 1960



Since 1960 a passion for discovering new flavours has urged Adriano Chiomento to search for rare and exclusive cheeses, cured meats (salumi), choice fish and typical European products. He does not simply select good products, but goes for quality with rich flavours and aromas. And now, thanks to his experience, these exclusive items can take pride of place on your own table.

Rare and original cheeses, cured meats and luxury foods steeped in local history and the experience of those who prepare them. Once tasted they remain engraved in the memory forever, an experience to satisfy even the greatest gourmet. Slicing a Chiomento salami becomes a gesture rich in tradition, while Chiomento cheeses are not simply gourmet items: they conjure up a dream of rich alpine pastures, mountain farmers' chalets and pure, uncontaminated water, all converging there, on the cheeseboard, in a



Asiago: Adriano Chiomento's speck production unit

slice that is just waiting to be enjoyed. And it goes without saying that the wait will not be long.

Alluring appearance and intoxicating fragrance turn Chiomento's selections into works of art, moments of poetry on the palate, that linger for ever.

Smoked fish, mustard preserves, jams and jellies, extra-virgin olive oils and balsamic vinegars, as well as a small selection of patisserie specialities complete the tour so that it is difficult to leave after enjoying these irresistible delicacies.

All the responsibility, or rather the acclaim, goes to Adriano Chiomento.

He has been marketing food products for 50 years, always reinvesting his own resources in order to offer items of unquestionable quality, a quality assured not only by the prestigious certifications of origin and quality, but also because by their very name... Chiomento.



Since Roman times, the entire Mediterranean basin has had a long tradition in the practice of aging hams and cheeses.

This can be explained by easy access to copious supplies of salt, an excellent ingredient for preserving food since ancient times, and by the Mediterranean climate that provides the ideal combination of salty air and fresh breezes, that filter through the mountain forests on their way down to the sea.

Master cheeses



Affinage for a cheese means, by definition, making it finer so that while it is ripened in the cellar, the cheese is turned regularly, inseminated with rich mould or washed. Depending on the cheese, the paste is then more refined, having acquired more subtle flavours. The longer a cheese is matured, the more its individual character emerges.



EXPERT TIPS FOR BUYING, TASTING AND STORING CHEESE

TASTING

We can apply practically the same tasting method to cheeses as we use for wine: blind, horizontal or vertical tasting, noting appearance, how the cheese is on the nose and taste.

NOTING APPEARANCE

Leaving aside notes on basic appearance - shape, sides, faces - the rind should be assessed for its appearance (thin, thick, smooth, clean, pitted, scaly, rough, dry, moist, spotted, cracked, mouldy) and colour (white, chalk-white, milk-white, cream, ivory, straw, waxy yellow, golden, ochre, hazel, reddish, grey, black); the paste should be assessed for its colour (chalk-white, milk-white, porcelain-white, straw, waxy yellow, orange-yellow, ochre, hazel, blue-veined with prevalence of green/grey/blue) and consistency (smooth, buttery, doughy, chalky, granular, crumbly, granitic, spongy, dry, melting below the crust, with marked/large/small/widespread etc. eye formation).

NOTING THE CHEESE ON THE NOSE

The aromatic sensations should be assessed for intensity and quality, taking care not to restrict oneself to the most dominant smells. After a little while other complementary odours will emerge, and it is these that determine the originality (complexity) of many cheeses. At this point it is possible to describe the perceived aromas, often using the language of wine-tasting, when terms referring specifically to cheese are inadequate.

Bearing in mind that the smell of ammonia indicates that the cheese has passed its best, while acetone and rancid smells may indicate that the cheese is at an advanced state of maturity, the following is a scale of aroma families, from the most delicate to the most pungent:

- cream/buttermilk/acetone
- butter/fatty/rancid
- white flowers/herbs/hay
- honey/hazelnut/almond
- vanilla/spices
- bitterish/ginger/bitter
- yeast/earth
- wool/barnyard/billygoat
- tangy/sour/rough
- vine/wood/cellar
- cooked/smoke/burnt
- noble moulds/mushroom/white truffle
- cabbage/onion/garlic.

THE TASTE TEST

After describing general impressions (sweet/savoury/salty fresh/lively/burning, hard/rounded/fatty) and the intensity and quality of aromatic characteristics (weak, intense, strong, elegant, clean, particular, lactic, bitter), it is time to turn to definition of the perceived aroma-taste, noting hints of, for example: butter/evolving butterfat, acid, milky, sour, sweet and sour yeasts, bitterish, chestnut, nutty, honey, cooked, toasted, hay, garlic, onion, wool, piquant or pungent, mouldy or mushroom, rancid.

It is then necessary to decide whether the flavours are well-balanced and describe the harmonious impression aroused by the cheese.

Then, finally, the two most important characteristics of cheese quality should be considered: the persistence of the aftertaste and its allure. To define persistence (short, long very long) it is necessary to ignore salty and piquant sensations, which do not express the full complexity of the cheese.



Allure, on the other hand, is determined by how much of the mouth and tongue the particular cheese is able to keep occupied. The opposite of allure is pungency, which expresses a clean, strong, but limited, flavour while allure is expressed in a full, rich, pervasive aromatic flavour.

STORAGE

If there is no cool, damp place to keep the cheese, like the cellars of old, fresh and semi-matured cheese can be kept in the lowest part of the fridge (5-7 °C, 80% humidity). Aged or hard cheeses can be kept in a canvas or cotton cloth for a day.

In any case, in order to appreciate cheeses and cured meats (salumi) at their best, they should be used daily to keep the cut fresh, because exposure to air changes the colour, consistency, taste and aroma. The cheeseboard should always be prepared with the product at room temperature, therefore the cheeses should be taken out of the fridge at least two hours before they are to be served.

To avoid using the fridge as far as possible and to appreciate the ripening process to the fullest, it is advisable to buy quantities of cheese that will be consumed within a week: wrapping the cheese in waxed paper will do for a few days, and it can be placed in a wooden box with a cover to filter the humidity of the fridge so that the air does not arrive directly, to damage the cheese (drying, loss of organoleptic quality...).

CUTTING

Cheese should be treated with great care, and this includes the moment when it is cut; to appreciate its flavour and consistency to the full, the right implement and a specific method should be used for cutting, depending on the type of cheese.

The basic rules for cutting cheese must take account of shape and consistency, and each portion should contain part of the rind and part of the heart.

Soft cheeses are cut with a curved steel blade (stracchino, fresh goat's cheese) or by a knife with a narrow blade (taleggio), while semi-firm cheeses (fontina) should be cut by a rigid blade, at least 30 cm long (but for very large cheeses a two-handled knife can be used).

Very hard aged cheeses (gran nero, vezzena) are not cut, but broken, using drop-shaped blades: the wheels are split open and then cheese is chipped off.

Blue-veined cheeses are also cut with a curved or narrow blade, or with a spatula if the cheese is very creamy.

It is the freshness of these cheeses that allows them to express their full fragrance. To be enjoyed at their best, and to the flavours of fresh milk from the farm, fresh cheeses should be eaten as soon as possible and should not be kept for longer than one week.

- store at +2°C/+4°C

RICOTTAS

40.01 FRESH BUFFALO RICOTTA 300 g

Campania - 1 Kg pack

Porcelain-white paste, less granular than other ricottas; mild, delicate flavour.



40.02 RICOTTA SCORZA NERA

Abruzzo - whole cheese, weight 0.5 Kg

Produced in the Abruzzo National Park. It is rubbed with vegetable carbon and extra-virgin olive oil during the first month. It has black rind, white paste and a delicate taste.

40.03 RICOTTA AL FUMO DI GINEPRO

Abruzzo - whole cheese, weight 200 g

Ricotta from the Abruzzo National Park. It is left to dry and then smoked with juniper. Delicate fragrance, mild taste with grassy aftertaste.



40.04 RICOTTINA AFFUMICATA

Friuli - cheese, weight 500 - 700 g

Typical product from Carnia. This ricotta is left to dry and smoked with juniper berries and birch wood. It has a brown crust and delicate flavour.



40.05 SHEEP AND GOAT'S MILK RICOTTA

Veneto - whole cheese, weight 300 g

Ricotta is a by-product of the cheese-making process. It is obtained by heating whey to 80°C. Goat's milk ricotta is especially delicate and is well suited for use in the kitchen and pastry shop.

CREAMY CHEESES

41.01 BURRATA IN FOGLIA

Puglia - whole cheese, weight 2.1 Kg

A typical cheese from Apulia, produced with whey and cream.

It consists of a fior di latte (see below) bag-shape, which is filled with cream and pieces of pasta filata.



41.02 BURRATINA (SMALL BURRATA) 100 g

Puglia - pack of 10 (1 Kg)



41.03 GIUNCATA PUGLIESE

Puglia - whole cheese, weight 1.7 Kg

Soft, dense cheese, milk-white in colour. It has a fresh, delicate taste.

41.04 CASATELLA DEL PIAVE

Veneto - whole cheese, weight 2 Kg

A typical soft cheese from the Treviso area.

A white, creamy cheese with a mild taste. It has no skin.



41.05 CRESCENZA DI CAPRA

Veneto - whole cheese, weight 400 g

Soft, fresh, creamy, goat's milk cheese; full white colour and mild taste. It has no skin.



41.06 SQUAQUERONE

Romagna - whole cheese, weight 2.5 Kg

A typical soft cheese from Romagna. This runny, porcelain-white cheese has no skin. It's taste is mild and alluring.



41.07 SMALL SQUAQUERONE 300 g

Romagna - pack of 6 (1.8 Kg)

41.08 MASCARPONE

Romagna - weight 1 Kg

Obtained by coagulating fresh cream with citric acid.

41.0 STRACCIATELLA

Puglia - 1 Kg pack

The curd is cut and stretched to obtain strips of pasta filata with cream.

To be eaten immediately, accompanied by salumi or side dishes such as salad, cherry tomatoes and rocket.



FRESH ARTISAN PASTA FILATA CHEESES

42.02 BOCCONCINI DI BUFALA (BUFFALO MILK BITES) 50 g

Campania - 2 Kg pack

*White, round shape, with smooth, shiny surface.**Dense paste, with full whey flavour and musk fragrance.*

42.03 FIOR DI LATTE (Cherry-, knot- and plaited shapes)

Puglia - 2 Kg pack

*This name is used to distinguish mozzarella produced with cow's milk from that produced with buffalo milk.**It is white, with an elastic consistency.**It is used as a table cheese and as an ingredient in numerous other dishes.*

42.04 MOZZARELLA DI BUFALA 250 g

Campania - 2 Kg pack

Pasta filata cheese produced in Campania using only buffalo milk. Porcelain-white, with a fragrant flavour and a hint of musk.

42.05 SCAMORZA DI BUFALA AFFUMICATA O BIANCA (WHITE OR SMOKED BUFFALO SCAMORZA) 300 g

Campania - whole cheese, weight 5 Kg

*Pasta filata cheese with thin alabaster-white rind, or dove-grey if smoked.**The paste is layered, homogeneous and compact. Pleasant, savoury taste.*

42.06 TRECCIONE DI BUFALA CAMPANA

Campania - whole cheese, weight 2 - 5 Kg

Large plait of pasta filata cheese produced in Campania using only buffalo milk. Porcelain-white, with a fragrant flavour and a hint of musk.

THE CREAMERY

43.01 CRISP ATLANTIC-SALT BUTTER

Francia - 250 g packets

Hand-made raw butter with added sea salt.

43.02 SWEET BUTTER FROM THE DEUX SEVRES REGION

Francia - 5 Kg wheel

Hand-made sweet butter with fresh vegetable fragrance.

43.03 SWEET BUTTER FROM THE DEUX SEVRES REGION

Francia - 250 g packets



Italian goat's milk cheeses



Every cheese has a season! This is especially true of sheep and goat's milk cheeses. We always respect the milking season: From MARCH to NOVEMBER. We only buy from small, reliable producers who know their job and use only high quality milk to produce their cheeses – no powdered milk or frozen curd.

- store at +2°C/+4°C

44.01 BACIO DI LATTE

Lombardy - cheeses sized 300 g

Lactic curd, creamy cheese with delicate flavour.

44.02 BIANCO DI MONTEGALDA

Veneto - whole cheese, weight 400 g

Soft-ripened goat's milk cheese with flowered crust. Mild taste with pleasant hints of mushrooms and earth.

44.03 CAPRICANDIDO

Lombardy - cheeses sized 250/300 g

Soft-ripened, raw milk cheese with flowered crust, made according to Marie Harel's famous Camembert recipe for cow's milk.

44.04 Spiced CAPRINO DI MOROZZO

Piedmont - pack of 6, weight 120 g

Fresh cheese produced in Piedmont. Coated with chilli, herbs, flowers or pepper, or uncoated. Packed in wooden boxes.

44.05 CAPRINO DI RIFORANO (in chestnut leaves)

Piedmont - pack of 6, weight 120 g

A fresh cheese. Comes from the village of Riforano in Piedmont. Wrapped in sweet chestnut leaves. Delicate taste with leaf fragrance.

44.06 Fresh CAPRINO NATURALE DEI BERICI

Veneto - whole cheese, weight 100 g

Fresh goat's milk cheese; white, with slightly tangy flavour. Suitable for preparation in the kitchen.

44.07 Fresh CAPRINO ALLE ERBE FINI DEI BERICI

Veneto - whole cheese, weight 100 g

Fresh goat's milk cheese; white, with slightly tangy flavour. With added aromatic herbs, basil, capers and flavours of the Maquis. Can be used for preparations in the kitchen.

44.08 CEVRIN (vine leaves, mint, sesame seeds, alpine flowers)

Piemonte - pack of 6, weight 120 g

*Soft, fresh goat's milk cheese. Can be coated with herbs or alpine flowers, raisins, vine leaves or mint tips. When opened, Cevrin will become covered with white, *Penicillium Candidum* mould*

44.09 ERBE DI MONTEGALDA (basil, chives, capers)

Veneto - whole cheese, weight 400 g

Soft-ripened goat's milk cheese with flowered crust. Mild flavour with pleasant hints of mushrooms and earth.

44.10 GROTTA DI MONTEGALDA pure goat's milk

Veneto - whole cheese, weight 2 Kg

A cheese made of goat's milk and left to age in damp, ventilated caves. Compact, ivory-coloured paste, with delicate flavour. Wrinkled, greyish rind.

44.11 LOSA DI CAPRA

Piedmont - weight 1.5 - 2 Kg

Goat's milk cheese produced in alpine pastures, with the characteristic shape of the losa, used for making roofs in Valcasotto in Piedmont. Slight eye formation in the paste, wrinkled rind, and with an intense, elegant flavour.

44.12 MORLA A CROSTA FIORITA

Lombardy - whole cheeses sized 550/600 g

Raw milk, soft-ripened cheese with long acidification and flowered crust. Delicate flavour with slight hints of hay and undergrowth.

44.13 ROBIOLA DI ROCCAVERANO

Piedmont - whole cheese, weight 360 g

Made of goat's milk in the summer, mixture in other seasons. White paste with grassy, elegant flavour.



Three-milk Italian cheeses



Three-milk cheeses have re-appeared on the farms and in small dairies. They were once produced in order to make up for shortages of milk from a particular type of animal; these days cheese artisans have learnt to create the right blend of sheep's, cow's and goat's milk, with surprising results.

- store at +2°C/+8°C

45.01 GROTTA DI MONTEGALDA

Veneto - whole cheese, weight 400 g

A cheese made of goat's milk and left to ripen in damp caves. It has a compact, ivory-coloured paste, with a delicate flavour. The greyish, tending to red, crust is wrinkled. It becomes creamy after 2 months' ripening.



45.02 PAGLIETTA

Piedmont - whole cheese, weight 250 g

A cheese produced with three milks and left to ripen and mature on straw-covered racks, which gives them an earthy, vegetable aroma. Its ivory-coloured paste is creamy. It may be coated with violet petals.



45.03 PAGLIETTA alle VIOLE (VIOLET-COATED PAGLIETTA)

Piedmont - whole cheese, weight 250 g



45.04 RUNCHERIN

Piedmont - whole cheese, weight 200 g

A ripened, robiola-type cheese made of three milks. It has a buttery paste and the crust is covered with a fine white mould.



45.05 TRIFULA

Piedmont - whole cheese, weight 250 g

Tome-type cheese made of two milks. It has a soft, ivory-coloured paste. It has added slivers of black Alba truffle.



45.06 TUFIN WITH SLIVERS OF TRUFFLE, or herbs or alpine flowers

Piedmont - whole cheese, weight 500 g

Cut curd, Castelmagno-type cheese, with various added ingredients. It is matured in tufa caves. Its paste tends to crumble, the rind is wrinkled.



45.07A TOMINI IN TRUFFLE-FLAVOURED OIL

Piedmont - jar, weight 314 g

The product is flavoured with pieces of truffle, ceps, black olives, bay leaves, chillies.



45.07 TOMINI IN TRUFFLE-FLAVOURED OIL

Piedmont - jar, weight 314 g

45.08 TOMINI IN OIL (bay leaves, chillies, ceps, olives)

Piedmont - jar, weight 3.1 Kg



45.09 TOMINI IN OIL (bay leaves, chillies, ceps, olives)

Piedmont - jar, weight 314 g



45.10 TUMIN DEL FEN 100 g

Piedmont - pack of 6, weight 650 g

Soft tomino with white crust: mild, tasty and aromatic. Its flavour is enhanced by heating on a hotplate or by frying, coated with egg and breadcrumbs.



45.11 TOMA DELLE LANGHE

Piedmont - whole cheese, weight 250 g

A soft cheese, which is ripened briefly in the cellar. The rind may be coloured straw-yellow, it has a sweet, slightly tangy flavour.



45.12 TUMA DI GIARIOT

Piemonte - whole cheese, weight 300 g

Mild-flavoured creamy cheese, covered with a fine white mould. It is ripened in damp cellars and packed in transparent paper and raffia.

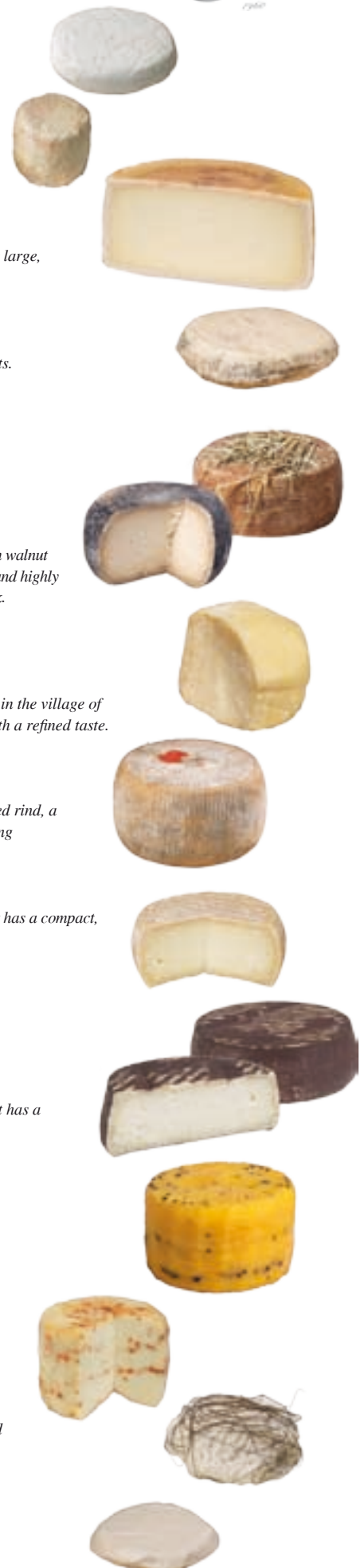


45.13 VALCAVERA (Farigliano)

Piedmont - whole cheese, weight 5 g

A broken curd, Castelmagno-type of cheese, which is left to age in cellars in the Cuneo valleys. It has a wrinkled crust, compact, crumbly paste and is faintly tangy when young.



46.01 CREMA DI PECORA 350 g (SHEEP'S MILK CREAM CHEESE)**Piedmont***Lactic coagulation robiola-type cheese. Natural flowered crust. Ripened for 10-15 days. Delicate and tasty.***46.02 CROTTINO DI PECORA 300 g****Piedmont***A cheese with an original, granular texture. Ripened from 10 to 20 days, it has a typical log shape. Recommended as a table cheese.***46.03 GRAN NURAGHE****Sardinia** - whole cheese, weight 16 – 18 Kg*A new cheese from Sardinia. The wheels resemble Parmesan cheese, but it is made of sheep's milk. The whole cheese is large, with a smooth, pale yellow rind. The paste is granular when aged, with suggestions of fresh milk when younger.***46.04 GREGORIANO****Abruzzo** - whole cheese, weight 1.5 Kg*A cheese produced in Abruzzo. It is disc-shaped with a damp, wrinkled skin. It has a creamy, tasty paste, with floral hints.***46.05 PECORINO DI RIPACANDIDA****Basilicata** - whole cheese, weight 1 Kg*Made of sheep's milk. It has a wrinkled crust covered with white mould. It is shaped like a shallow disc. The ivory-coloured paste has slight eye formations and a mild, tasty flavour.***46.06 PECORINO DI RONCOFREDDO****Romagna** - whole cheese, weight 1 -2 Kg*Roncofreddo is a hilltop village looking over the Rimini hills, where for centuries the pecorino cheese has been wrapped in walnut leaves and aged in hay. The raw materials come from the Duchy of Montefeltro. All versions of the product are fine, mild and highly elegant. It has a compact paste with fine eye formation; the taste has vegetable notes with an intense aroma of sheep's milk. It is also available aged in walnuts, in ash and in hay.***46.07 PECORINO DI FOSSA "DELL'ABBONDANZA"****Romagna** - whole cheese, weight 1.8 Kg*This pecorino comes from Montefeltro, and after two months, in August, it is placed for aging in the Abbondanza pit in the village of Roncofreddo in Romagna. It remains in the pit until 25th November. It has a fine, oily rind. The paste is compact, with a refined taste.***46.08 PECORINO DEL VULTURE (scodellato)****Basilicata** - whole cheese, weight 2-3 Kg*Made of sheep's milk, it is also called ladled (scodellato) cheese, because of its characteristic shape. It has a wrinkled rind, a rounded shape, the paste has slight eye formations and a mild taste, which becomes more pronounced after long aging***46.09 PECORINO DI MOLITERNO****Basilicata** - whole cheese, weight 2-3 Kg*Made of sheep's milk, the cheese is aged in cellars or clefts in the mountain of the area. The rind is often dark brown. It has a compact, ivory-coloured paste. Its taste is intense and sweet, stronger after aging for 8 months.***46.10 PECORINO TOSCANO FRESCO (FRESH TUSCAN PECORINO)****Tuscany** - whole cheese, weight 1 Kg*Made of milk from sheep grazed on the Sienna hills; ripened for about 30 days, with a very delicate, pleasant flavour.***46.12 PECORINO TOSCANO (AGED TUSCAN PECORINO)****Tuscany** - whole cheese, weight 2.0 Kg*A sheep's milk cheese produced in the Sienna valleys and aged for over 90 days. Given the long maturing process, it has a distinctive aroma and a taste with allusions to the cellars.***46.13 PIACENTINU****Sicily** - whole cheese, weight 4 Kg*Made of sheep's milk from the mountains of Enna. Caramelised, wild saffron is added to the curd to give the cheese its characteristic yellow hue. Peppercorns are also added to the curd. It has a characteristic, spicy flavour.***46.14 PRIMUSALE (black/red pepper, walnuts, pistachios, rocket or tomato)****Sardinia** - whole cheese, weight 2.5 Kg*Product type: sheep's whole milk. Description of whole cheese: cylindrical, with variable diameter and weight. Compact, porcelain-white paste, with shallow furrows***46.15 SEIRASS NEL FEN DI PECORA****Piedmont** - whole cheese, weight 1.5 g*Compact ricotta with small amounts of added milk; salted and ripened, with a characteristic rounded shape, covered with hay. Used for pasta sauces or for the preparation of tasty savoury and sweet patés.***46.16 VASTEDDA****Sicily** - whole cheese, weight 500 Kg*Made of sheep's milk from Belice. It is one of the few pasta filata sheep's milk cheeses. Vegetable hints in the taste.*





All our cheeses are made using milk from their designated geographical area, and in my passionate search for authenticity I have tried, as far as possible, to ripen cheeses produced with milk from indigenous breeds.

- store at +10°C/+15°C

47.00 ASIAGO D.O.P. PRIMONERO

Veneto - whole cheese, weight 6-7 Kg

Mild, whole-milk cheese with delicate flavour. Limited production. The aroma contains distinct hints of yogurt and butter. When held between the fingers it feels soft, but not sticky or greasy.



47.01 MEZZANO DI MALGA D'ALPEGGIO

Veneto - whole cheese, weight 6-7 Kg

A typical cheese of the alpine Plateau, produced during the summer using milk from cows grazed on mountain pastures.

The rind is coloured and, depending on its maturity, may be dark brown. Compact paste with typical bird's-eye eye formation.

Straw-yellow in colour and tasting of alpine flowers and grasses. Aged for between 4 and 6 months.



47.01B VECCHIO DI MALGA D'ALPEGGIO

Veneto - whole cheese, weight 6-7 Kg

A typical cheese of the alpine Plateau, produced during the summer using milk from cows grazed on mountain pastures. The rind is coloured and, depending on its maturity, may be dark brown. Compact paste with typical bird's-eye eye formation. Intense yellow in colour and tasting of alpine flowers and grasses. A piquant note. Minimum aging 12 months.



47.02 STRAVECCHIO DI MALGA D'ALPEGGIO

Veneto - whole cheese, weight 6-7 Kg

A typical cheese of the alpine Plateau, produced during the summer using milk from cows grazed on mountain pastures.

The rind is coloured and, depending on its maturity, may be dark brown. Compact paste with typical bird's-eye eye formation.

Dark yellow in colour and tasting of alpine flowers and grasses. A strong cheese. Minimum aging 15 months.



47.04 MEZZANO NEL VINO

Veneto - whole cheese, weight 6 - 7 Kg

A typical cheese of the alpine Plateau, produced during the summer. During aging the rind is washed with wine to give the product a subtle flavouring. Compact paste with typical bird's-eye eye formation.

47.05 BAGOSS D'ALPEGGIO di Bagolino

Lombardy - whole cheese, weight 18 - 20 Kg

Hard cheese made of raw milk from Alpine Brown cows. The paste is granular, with fine eye formation. The presence of saffron gives it an intense yellow colour. Scents of linseed oil, grasses, alpine flowers.

Intense flavour, lingering on the palate. Aging takes up to 4 years. May also be called Grana Bresciano.



47.06 BASTARDO

Veneto - whole cheese, weight 2 Kg

A traditional, re-discovered cheese from the Monte Grappa massif. Made of blended milks.

Flavours of the mountains and fine eye formation in paste.



47.07 BETTELMATT

Lombardy - whole cheese, weight 4 - 5 Kg

A member of the Ossola mountain tome-type cheeses, with a particularly fine cru. They say that the distinctive flavour of all the tomes from the Ossola valley is due to a particular herb, "mottolina" (a species of alpine lovage), which grows only in this valley. But it is the complexity of the pasture that gives the cheese its organoleptic uniqueness. Bettelmatt is only produced during the summer months.



47.08 BITTO Valtellina D.O.P.

Lombardy - whole cheese, weight 7 - 8 Kg

A cheese from Valtellina, produced only from alpine grazing during the summer months. It has a smooth rind, ranging from yellow to pale orange. The paste is semi-hard, depending on aging, and is straw-yellow in colour. Intense flavour with an aftertaste of alpine flowers and grasses. It is available in various stages of maturity.



47.09 BRA DURO D'ALPEGGIO D.O.P.

Piedmont - whole cheese, weight 4 - 5 g

A typical cheese of the Cuneo valleys. There are two kinds: soft or hard. It has a dark, orange crust and the paste has medium-sized eye formation. It has a sweet flavour, becoming more marked after 6 months.



47.10 CACIOCAVALLO PODOLICO

Basilicata - whole cheese, weight 2 Kg

A rare pasta filata cheese produced using milk from the Podolica breed of cattle. It has the typical southern flask shape. It has an enveloping flavour with an aftertaste of Mediterranean maquis undergrowth.

47.11 CACIOCAVALLO SILANO D.O.P.

Calabria - whole cheese, weight 1.2 Kg

A pasta filata cheese from Calabria, with a pale crust when young, becoming intense yellow when aged. The compact paste has small cracks. The taste ranges from mild to piquant.



47.12 CARNIA

Friuli - whole cheese, weight 4 - 5 g

A cheese produced by the few dairies left in the Alta Carnia Alps, bordering with Austria and Slovenia. It has a smooth, thick, yellow rind. Its flavour recalls fresh hay and flowers, becoming very strong after aging for a year.



- store at +10°C/+15°C



47.13 CASERA CROTTO della Valtellina D.O.P.

Lombardy - whole cheese, weight 4 - 5 Kg

Closely related to Bitto cheese. Produced all year round and may be aged for over 12 months. It has a smooth rind and compact paste, with slight eye formation.



47.14 CASTELMAGNO D.O.P.

Piedmont - whole cheese, weight 5 - 6 g

A mountain cheese produced during the summer, in the village of Castelmagno, in the Cuneo area and all along the Val Grana valley. It is a cut curd, crumbly, white cheese, with a pronounced milky taste. It may develop blue veins after a long aging period.



47.15 FONTINA D.O.P.

Val d'Aosta - whole cheese, weight 7 - 8 Kg

A mountain cheese produced during the summer all over Valle d'Aosta, using milk from the Valdostana breed of cattle. The rind is washed daily with salt and water and after 3 months the cheese is certified. It is orange in colour and has a typical mild flavour with floral notes.



47.16 SALTED CHEESE

Friuli - whole cheese, weight 5 Kg

A typical cheese from Alta Carnia. The tome-type cheeses produced in mountain pastures are taken down to the valley and placed in old oak vats full of a milk, cream and salt "brine" that is over 150 years old. They are steeped for several months, until they gain their distinctive flavour. They have a moist, ivory-coloured crust and the paste is yellow with dense eye formation. It has a strong, fascinating taste.



47.17 FORMAI DI FRANT

Friuli - whole cheese, weight 1 Kg

A cheese from Alta Carnia. Traditionally, cheeses produced on mountain pastures that were considered substandard, not because of the cheese-making process but because of their irregular shape, were crumbled and steeped in brine inside a wooden tub with a cover that kept the paste under pressure. The paste was later removed and placed in small moulds.



47.18 GRANA NERO

Emilia - whole cheese, weight 30 Kg

This cheese was born over a thousand years ago, in the Apennines of Bologna. The monks used to produce a Parmesan-type cheese and to keep it longer, they rubbed it with charcoal and beeswax, so that the rind became black. It has a yellow paste that melts in the mouth, releasing aromas of fresh milk and butter.



47.19 MASTELLA (VECIA MASTELA)

Veneto - whole cheese, weight 3 - 4 Kg

A cheese from the Treviso Marches, which has been retrieved after being lost and forgotten. The curd was once made in wooden vats. It has a soft paste, mild flavour and a wrinkled skin.



47.20 MOLLANA

Piedmont - whole cheese, weight 300 g

A cheese from Val Bordera in the Liguria-Piedmont Apennines. It is disc-shaped. It has a thin, skin and a mild, creamy paste. The taste reveals strong notes of lucerne.



47.21 MONTASIO D'ALPEGGIO ESTIVO D.O.P.

Friuli - whole cheese, weight 4 - 5 g

A typical cheese from Friuli Venezia Giulia. It was originally produced in the alpine pastures in the Montasio massif of Alta Carnia and its production now extends as far as the Veneto provinces. Montasio expresses its full personality after aging for 2 years. When fresh, it can be fried.



47.22 MONTASIO NEL VINO

Friuli - whole cheese, weight 4 - 5 g

It is produced in the same way as Montasio cheese, but its rind is treated with wine.



47.23 MONTEBORE (70% cow's milk - 30% sheep's milk)

Piedmont - whole cheese, weight 600 g

This cheese has a typical "wedding cake" shape, with three tiers that fuse during aging into a single cheese. It is produced in the Liguria Apennines. It has a wrinkled crust and soft, mild paste.



47.24 MONTEVERONESE vecchio D.O.P.

Veneto - whole cheese, weight 6 - 7 Kg

Single-cream cheese with semi-cooked paste; colour ranging from white to straw yellow, depending on maturity. It has moderate eye formation, and a mild flavour that becomes stronger after 1 year's aging.



47.25 MORLACCO DEL GRAPPA

Veneto - whole cheese, weight 5 - 6 Kg

A cheese going way back to the Morlacco tribe, who came from Dalmatia to settle in Veneto on the slopes of the Grappa massif. Made of cow's milk, it has a wrinkled crust and an ivory-coloured paste with finely distributed eye formation. It may be ripened in hay.



47.26 PARMIGIANO REGGIANO RISERVA D.O.P.

Emilia - wedge, weight 4 Kg

This is Parmesan, Italy's most famous cheese. It is aged for 2 or 3 years. Its paste is straw yellow. It has a smooth, thick, rind. A product of the highest quality. The 24-month Parmesan melts in the mouth. The 36-month version is "food for thought".



- store at +10°C/+15°C



47.27 PARMIGIANO REGGIANO BIOLOGICO D.O.P.

Emilia - wedge, weight 2 Kg

An organic Parmesan cheese produced in the Po Valley from raw milk taken from two milkings.

It has a smooth, thick rind which is a dark yellow or golden colour. Its paste is granular, and coloured straw yellow.

It has a distinctive, fragrant flavour.

47.28 PROVOLONE DEL MONACO di Vico Equense

Campania - whole cheese, weight 3 Kg

A pasta filata cheese originating in the Lattari Mountains. It is ripened by hanging the cheese from wooden beams, in tufa caves. It has a dark crust and takes on a strong flavour after 6 months' aging.

47.29 QUARTIROLO D.O.P.

Lombardia - whole cheese, weight 3 Kg

This cheese may be aged for long periods. It has a wrinkled crust, and a compact, white paste, without eye formation. It has a mild flavour with hints of butter.

47.30 RAGNO ROSSO

Piemonte - whole cheese weighing 2-2.5 Kg

A cheese made of non-pasteurised cow's milk, loved by people who relish a strong cheese with character. Aged for 12 months.

It is insignificant to look at from the outside, but when opened it is irresistible. The whole cheese loses over 50% of its weight to become really compact, but soft to the cut. Typical cellar aroma, and strong flavour, it can be accompanied by full-bodied red and straw wines.

Parcel-shaped, weighing about 2.5 kg.

47.32 RAGUSANO RAZZA MODICANA D.O.P.

Sicily - only whole cheeses weighing from 10 to 15 Kg

Ragusano is made of whole, raw cow's milk, usually from the Modicano breed that is generally allowed to run wild on the pastures of the Iblei mountains. It has a thin, compact crust, with a colour varying from pale to straw yellow. The curd is cooked and stretched; the paste is elastic or hard and coloured gold or straw yellow.

47.33 RASCHERA D'ALPEGGIO ESTIVO D.O.P.

Piedmont - whole cheese, weight 6 - 8 g

A cheese from the Piedmontese Alps. The whole cheese is usually a square shape but may also be circular and is produced all year round in the plain; the alpine-grazed version is excellent. It has a dark grey rind, the paste is soft, with dense eye formation and a sharp taste.

47.34 RICOTTA NEL FIENO 300 g

Piedmont

A typical ricotta that is left to ripen in hay from Val Pellice, giving the cheese a unique flavour.

Its paste is creamy, with a lingering aftertaste.

47.35 ROBIOLA PASSITA IN CANTINA

Lombardy - whole cheese, weight 800 Kg

This cheese, with a natural crust, is typical of the valleys around Bergamo and Brescia.

It has a thin crust and a mild, creamy paste.

47.36 RUÈ

Piedmont - whole cheese, weight 300 g

A rare, soft cheese from the Liguria hinterland, made of cow's milk with a small percentage of sheep's milk.

It has a thin crust and delicate flavour with floral and grassy notes.

47.37 SALVA D.O.P.

Lombardy - whole cheese, weight 3 Kg

This cheese may be aged for long periods. It has a wrinkled crust, and a compact, white paste, without eye formation. It has a mild flavour with hints of butter.

47.38 SANTO

Piedmont - whole cheeses from 2.5 Kg

This cheese has a smooth, brown rind, marked with cracks coloured from green to beige; the deep yellow, almost ochre, paste is dotted with minute, well-distributed eye formations; it has a delicate flavour right from the first bite; its aroma brings to mind Parmesan cheese-making: delicate, gaining more flavour as it matures.

47.39 SCIMUDIN DELLA VALTELLINA

Lombardy - whole cheese, weight 4 - 5 Kg

A cheese from Valtellina with a flowered crust and covered with white mould. Its paste is soft, with slight eye formation. The one produced in the summer has more flavour.

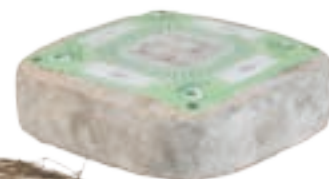
47.40 SORA DI VALCASOTTO

Piedmont - whole cheese, weight 2 - 3 Kg

A cheese from the Cuneo valleys. Its shape resembles the soles of the clogs used by the alpine farmers in Val Casotto.

It has a smooth, grey rind, marked by the cloths used to drip the whey.

It has a mild flavour, more pronounced when from the alpine pastures.



Italian cow's milk cheeses

- store at +10°C/+15°C



47.41 TALEGGIO CREMOSO D.O.P.

Lombardy - whole cheese, weight 2 Kg

One of Italy's best-known cheeses. A member of the stracchino family.

A cow's milk cheese; its crust is washed with water and coarse salt.

It has a moist, elastic, orange-coloured skin that allows the paste to become creamy.

It has a strong flavour with earthy and nutty allusions.

47.42 TESTUN D'ALPEGGIO ESTIVO

Piemonte - whole cheese, weight 6 - 7 Kg

A cheese from alpine pastures in the valleys of Piedmont.

It has a dark brown rind, which is sometimes branded with the name "Testun".

The pressed paste is yellow and the taste brings memories of alpine flowers and grasses.

The rind may be washed with red nebbiolo wine.

47.43 TESTUN CIUC

Piedmont - whole cheese, weight 3 - 4 Kg

It is produced in the same way as Testun cheese, but its rind is treated with wine.

47.44 TORTA ALPINA DELLA VALSASSINA

Lombardy - whole cheese, weight 4 Kg

A cheese from Valsassina It has a wrinkled, grey rind.

It has a shallow disc shape. The paste is creamy and mild.

47.45 VEZZENA D'ALPEGGIO ESTIVO

Veneto - whole cheese, weight 6 - 7 Kg

A great alpine cheese from the Lavarone Plateau.

It has a smooth, thick, brown rind. The paste is deep yellow, with fine eye formation.

When it is stravecchio (extra-mature) it has a strong, unique taste with allusions to the summer pastures.

The rind may be washed with red wine.



Italian blue-vein cheeses



Blue vein cheeses have encountered great success in recent years, and I never tire of encouraging my producers to create new cheeses based on goat's or sheep's milk, like the Verde dei Berici and Blu di capra.

- store at +2°C/+8°C

48.01 BLU COZIE' DI PECORA

Piedmont - whole cheese, weight approx. 4 Kg

A particularly tasty blue-veined cheese, which becomes strong at an advanced stage of maturity. A table cheese that is also suitable for flavouring numerous recipes in the kitchen.



48.02 BLU DEL BIRRAIO

Piedmont - whole cheeses, from 800 Kg

A cow's milk cheese, treated with yeast to create the blue veins. Rectangular in shape and weighing about 800g, it has a delicate flavour when fresh, and this gradually becomes more marked as the cheese matures.



48.03 BLU DI CAPRA

Veneto - whole cheese, weight 1 Kg

Produced in Montegaldà, near Vicenza.

The crust is smooth, with holes; the paste is blue, with an elegant flavour.



48.04 BLU DI LODI

Lombardy - whole cheese, weight 2.5 Kg

This cheese is produced in Lodi municipality. It is produced in the same way as natural gorgonzola.

It has a wrinkled crust and a fatty paste, streaked with blue and green veins.. It has a strong flavour.



48.05 GORGONZOLA CREMOSO

Piedmont - wedge, weight 1.5 Kg

The most state-of-the-art version of the natural cheese. The crust is washed, and is perforated to allow the blue veins to form. It has a creamy paste, with green and blue streaks and a mild flavour.

48.06 GORGONZOLA PICCANTE D.O.P.

Piedmont - wedge, weight 1.5 Kg

A blue-veined cheese produced with Penicillium Roquefortis. It is a washed-rind cheese, produced with two pastes following the traditional method, i.e. it is treated naturally. The crust is moist and wrinkled; as the paste ripens, it becomes streaked and dotted with blue and green veins. It has a persistent aftertaste.



48.07 MONTEBLÙ

whole cheese, weight 2 Kg

A blue-veined cheese from the mountains, scented with herbs; it is made from goat's abomasum plus a little added goat's milk. The paste is creamy, with centripetal aging and with copious veins only after long aging. It has a distinctive, aromatic flavour.



48.08 MONTEMARZO

Piedmont - whole cheese, weight 2 Kg

Made of raw cow's milk, aged for 60 days; cylindrical shape, weighing about 2kg, with a wrinkled, flowered, dry-salted crust.

Creamy paste below the crust, dry and crumbly in the centre; white with possible blue veins. A prized, labour-intensive cheese with a flavour close to that of Castelmagno. We propose serving it with sweet chestnut honey.



48.09 STRACHITUNT

Lombardy - wedge, weight 1.5 Kg

An ancient cheese from the Bergamo valleys; a member of the stracchino family. It has a rough, moist, reddish crust. The paste is streaked with green-blue moulds.



48.10 VALDIVREA

Piedmont - whole cheese, weight 2 Kg

A blue-veined cheese made of raw milk from high up in the Alps, which many connoisseurs have called "a great blue-veined goat's cheese".

Matured for 2 months, it has a blue- and yellow-veined very fine white paste and an aggressive flavour that is at the same time fresh and aromatic.

The whole cheeses are wrapped in gold foil and weigh 2 kg.



48.11 VERDE DEI BERICI

Veneto - whole cheese, weight 1 Kg

Produced at the foot of the Vicenza hills using two milks. It has a grey, wrinkled crust, with small perforations where the moulds can take root. It has a soft, white paste with blue and green veins and a delicate flavour.



Grand Crus from the Swiss mountains, carefully aged in our cellars for over two years.

- store at +10°C/+15°C

49.01 EMMENTALER GRAN RISERVA

Switzerland - 1/8 wedge, wheels from 12 Kg

16 months: made of cooked curd, cow's milk. It has a smooth, dry, hard rind which is yellow-brown in colour.

The paste is ivory or pale yellow in colour. It is elastic with widespread eye formation, of variable size

from 1 to 3 cm. It has a strong, nutty aroma.

It has a delicate, characteristic nutty flavour, which is mild if aging is not particularly long.

It is elastic and soft in the mouth.

49.02 GRUYERE GRAN RISERVA

Switzerland - whole cheese, 1/4 wedge, wheels from 9 Kg

30 months: made of cooked curd, cow's milk. The rind is smooth and slightly moist due to the formation of yellowish-brown stains. The paste is ivory or pale yellow in colour.

It is soft and elastic with small, round eye formations.

It has a typical nutty aroma. It has a slightly sharp flavour, with hazelnut and pine-nut undertones.

49.03 TÊTE DE MOINE

Switzerland - whole cheese, weight 800 g

Made of cow's milk, with a hard rind of variable colour from brown to reddish brown.

The paste is ivory, of a semi-firm consistency.

Depending on the aging period, it has rather sparse eye formation, sized from 1 to 8 mm and sometimes has small cracks.

It has a fairly intense, characteristic aroma, which becomes stronger as aging progresses.

It has a mild flavour, which becomes slightly piquant with aging.



Michelangelo Murano has been travelling and testing cheeses for many years in order to offer his Italian clients the best possible choice.

The ingredients are raw milk from cows grazed on pastures free of all contamination, produced by people who, for centuries, have dedicated their lives to grassland farming and to agriculture, with a real passion for good food. From England, we can add Shropshire cheese to the two English raw milk cheeses: it is similar to Stilton, but has an orange paste.

- store at +10°C/+15°C

BLUE-VEINED CHEESES

50.01 "COLSTON BASSET" STILTON

Nottinghamshire - whole cheese, weight 8 Kg

A blue-veined cow's milk cheese.

The rind is grey-brown-ochre in colour, it is hard, rough, cracked and covered with mould.

The paste is cream or straw coloured, but may be even pale or dark ochre, with typical green-grey veins; it is creamy, but also crumbly.

It has an intense aroma, with a pungent flavour, depending on its aging.

50.02 "MONTGOMERY" CHEDDAR

Somerset - whole cheese, weight 26 Kg

Cheddar is a pressed cheese made of semi-cooked cow's milk curd.

The whole cheese is cylindrical- or box-shaped, and comes in a range of sizes. It has a golden, or sometimes orange, rind, which may have a waxy red coating.

The paste is cream in colour, becoming yellow in the most mature cheeses, and has an elastic consistency.

It has a subtle aroma, with slight hints of cream that become stronger as the cheese matures.

Young cheeses are mild, mature cheeses have a strong flavour with nutty, toasted allusions.

50.02 "COLSTON BASSET" SHROPSHIRE

Nottinghamshire - whole cheese, weight 8 Kg

From England, we can add Shropshire cheese to the two English raw milk cheeses: it is similar to Stilton, but has an orange paste due to the presence of high percentages of beta-carotene.





It is absolutely true that Spain is the European region with a hundred cheeses. Traditionally, they are made mainly of sheep's milk, but we should also bear in mind the grands crus made of goat's milk and the cow's milk cheeses from the Balearic Islands.

GOAT'S MILK CHEESES - store at +2°C/+8°C

51.01 GARROTXA

Catalunya - whole cheese, weight 1 Kg

A Catalan, artisan cheese that is ripened for at least one month and is made of mixed-coagulation goat's milk.

It has a soft paste with a deep grey semi-firm rind; it has a cylindrical shape with rounded sides and weighs about 1 kg.



51.02 MONTENEBRO (rarely available, and only to order)

Avila - whole cheese, weight 1 - 1.5 Kg

This Spanish cheese is produced in the Tietar valley, and is made of raw goat's milk. It weighs about 1.5 kg.

The rind is coated with vegetable carbon, which was once used to protect the paste from insects.

The paste is bright white and has a delicate, oily flavour. It is aged for 60 days.

Ideally, it should be served with a full-bodied, white wine.

51.03 MURCIA AL VINO

Murcia - whole cheese, weight 2 Kg

This is a mature cheese, made of pasteurised goat's milk. The paste is smooth and compact, bright white and very fatty.

During aging the rind is washed in wine, to give it its characteristic reddish-purple colour.

It has a mild flavour, thick and creamy to the palate, with a slight, winery aroma.



SHEEP'S MILK CHEESES - store at +10°C/+15°C

52.01 IDIAZABAL D.O.P.

Navarra - whole cheese, weight 1 - 2 Kg

A hard, fatty cheese, made of milk from the Latxa and Carrizana breeds of sheep. It has no preservatives and a minimum fat content of 45% of dry matter. The whole cheese is cylindrical, with flat faces between 8 and 12 cm apart, diam. from 10 to 30 cm and weight about 2kg. The rind is hard and pale orange in colour, with darker tones if the cheese has been smoked. The paste is compact, coloured from straw to yellow, with small, sparsely distributed eye formations.

52.02 MANCHEGO D.O.P.

Castilla y Leon - whole cheese, weight 2 - 3.5 Kg

A hard cheese made of milk from the Manchega breed of sheep. Fat content is 45% of dry matter and the cheese is aged for 60 days. The rind is hard and compact, the colour varying from white to straw; there may be small, irregularly distributed eyes.



52.03 RONCAL D.O.P.

Navarra - whole cheese, weight 2 - 3 Kg

A hard cheese made of milk from the Latxa and Rasa breeds of sheep. Fat content is 50% of dry matter and the cheese is aged for at least 120 days. The paste is hard and compact, of a variable whitish straw colour, with pores but no eye formation.

To taste, the characteristic milky undertones combine with a slightly piquant sensation.



52.04 ZAMORANO D.O.P.**Castilla y Leon** - whole cheese, weight 3 Kg

This cheese is made of milk from the Churra breed of sheep. It has an uncooked, pressed paste and weighs about 3 kg. It has a strong, slightly sharp flavour that lingers on the palate.

**COW'S MILK CHEESES** - store at +10°C/+15°C**53.01 MAHON D.O.P.****Balearic Islands** - whole cheese, weight 1.5 - 3 Kg

A hard cheese made of cow's milk, sometimes with a small addition of sheep's milk. It is aged for at least 60 days, and is considered mature at 150 days. It is box-shaped, with a square base.

53.02 TETILLA D.O.P.**Galicia** - whole cheese, weight 1 Kg

A young, semi-matured cheese made of cow's milk. Fat content is 45% of dry matter and ripening lasts at least 7 days. Tetilla cheese has a particular, characteristic shape, weighs from 0.5 to 1.5 kg, and is of a corresponding size. It has a strong, fine, elastic crust that is at least 3 mm thick and is a straw yellow colour. The paste, on the other hand, is soft, creamy and uniform with few, regularly distributed eyes; it is from white to straw-coloured and has a soft, slightly tangy taste with distinctly milky nuances.

**BLUE-VEINED CHEESES** - store at +10°C/+15°C**54.01 CABRALES D.O.P.****Asturias** - whole cheese, weight 2 - 4 Kg

A blue-veined cheese made of raw cow's, sheep's and goat's milk, with no added preservative and a minimum fat content of 45% of dry matter.

It is ripened for at least 2 months from coagulation of the curd.

The whole cheese is cylindrical, with flat faces between 7 and 15 cm apart and variable weight, depending on the area of production.

The paste is compact, with no eye formation, and consistency varies according to the degree of fermentation.

It has a slightly pungent flavour, which is stronger if the cheese is made of pure sheep's or goat's milk.

**54.02 VALDEON D.O.P.****Castilla y Leon** - whole cheese, weight 2 Kg

A blue-veined cheese produced in the Leon region, using cow's, sheep's and goat's milk. It is ripened for at least 2 months.

It has a semi-firm, grey rind; the elastic paste has a highly pronounced flavour.



Fresh Monastery Cheeses (cow's milk)



In France it was the monasteries that handed down the secrets of cheese-making through the ages. The Pays du Nord is the region with the most monasteries, where you can still find cheese being washed in artisan-made beer.

55.01 ABBAYE DELLA PROVVIDENZA

Pays du Nord - whole cheese, weight 2 Kg

Abbazia della Provvidenza is an uncooked, pressed cheese, it is ripened from three to six weeks and the paste has a soft, elastic consistency. The washed rind is coloured with orange undertones. The cheese has a fruity flavour.

55.02 ABBAYE DE BEL VAL

Pays du Nord - whole cheese, weight 1.5 - 1.8 Kg

Made of cow's milk, it is matured using modern methods, which lead to the characteristic, fine eye formation. During aging, for 2 months, the whole cheeses are washed regularly with brine coloured with annatto; towards the end of aging, the local beer is used for washing the rind.



55.03 ABBAYE DE MONT DE CATS

Pays du Nord - whole cheese, weight 2 Kg

An artisan cheese produced in Flanders by a small, independent dairy using milk from the local cows. Before the cheese is mature it has a characteristic, fine eye formation. During ripening for at least 1 month, the cheeses are washed regularly with brine coloured with annatto, a red natural colouring that is extracted from orellana seeds.

55.04 ABBAYE DE ST. PAULIN

Pays du Nord - whole cheese, weight 2 Kg

A prized, refined cheese. One of the numerous offspring of Port du Salut, the progenitor of the monastery cheeses. During aging from 6 to 8 weeks, the cheeses are washed with brine.



55.05 ABBAYE DE TROISVEAUX

Pays du Nord - whole cheese, weight 1.8 - 2 Kg

Abbaye de Troisveaux cheese has uncooked, pressed paste, with a washed rind. It is ripened for two to three weeks. It has a soft, moist rind, which is yellow-orange in colour. It has a soft, delicate paste with a pronounced flavour.



55.06 COEUR DIT D'ARRAS

Pays du Nord - whole cheese, weight 150 g

This is a soft cheese that is ripened for 3 to 4 weeks. The washed, moist rind releases a fine, pleasant aroma. Compared to other cheeses from the North, with washed, moist rinds, Coeur Dit d'Arras is distinctive because it melts in the mouth. It should therefore be eaten when it is soft, and not when it is dry.

55.07 CRAQUEGNON

Pays du Nord - whole cheese, weight 600 g

French cheese made with cow's milk; the rind is washed with beers from the North. It has a semi-firm, raw milk paste, and a distinctive flavour.

55.08 CRAYEUX DE RONCQ DE T. COUVREUR

Pays du Nord - whole cheese, weight 250 g

A washed rind cheese with a soft paste that is chalky at the centre.

55.09 MAROILLE MIGNON

Pays du Nord - whole cheese, weight 250 g

A soft cheese with an orange, washed rind. It is matured in suitable cellars from 5 to 13 weeks until the paste is soft and buttery, with a strong bouquet and a distinctive flavour.



55.10 SAINT REMY

Pays du Nord - whole cheese, weight 150 g

A cheese with a delicate flavour, tasting similar to Camembert; it is ideal for those wishing to enjoy a small taste of washed rind cheese. Ripened for 2-3 weeks.

55.11 VIEUX BOULOGNE

Pays du Nord - whole cheese, weight 300 g

A square-shaped cow's milk cheese, with pressed paste and a moist rind, and a fat content of 45%. Washed with beer, it is matured for 7 weeks. The rind is orange, the paste is ivory-coloured and slightly elastic.







Farmhouse cheeses are the most difficult to find. They are made exclusively of freshly milked, raw milk from the farm's own herd. Traditional methods are used, and ripening is a highly specialised process.

GOAT'S MILK CHEESE - store at +2°C/+8°C

- 56.01 BANON DE CHALAIS**
Provence - whole cheese, weight 100 g
- 56.02 BONDE DE GATINE de Louis Marie**
Deux Sevres - whole cheese, weight 250 g
This goat's milk cheese is obtained by lactic coagulation and is shaped like a bung - hence its name. It is ripened for from 4 to 10 weeks. It leaves a non-aggressive goaty aftertaste.
- 56.03 BUCHETTE A LA SARIETTE (Summer savory)**
Provence - whole cheese, weight 250 g
- 56.04 CATHARE with the Cathar cross**
Pyrenees - whole cheese, weight 75 g
This goat's milk cheese has a Cathar cross drawn on the ash-covered top face of the flat disk. Cathare is covered with a very fine Odium down and the paste binds very rapidly, to produce a smooth, fine consistency and a pronounced flavour of goat's milk.
- 56.05 CHEVRE DE L'ARRIEGE**
Pyrenees - whole cheese, weight 250 g
Made of raw goat's milk, the cheese is left to ripen in boxes wrapped in birch bark. To be served with a spoon.
- 56.06 COEUR DE CHEVRE DEL BOULONNAIS**
Pays du Nord - whole cheese, weight 140 g
A small, heart-shaped goat's cheese, with a rind similar to that of Rocamadour. It has a soft paste.
- 56.07 CROTTIN DE CHAVIGNOL**
Loire - whole cheese, weight 180 g
Made of goat's milk from the Cher region. The cheese has a soft paste and a natural crust. The whole cheese is round and very deep. It is dry-matured for 2 months in cool cellars. It has a typical, pronounced taste. Goes well with white wine.
- 56.08 LINGOTS DE SAINT NICOLAS**
Cevennes - whole cheese, weight 100 g
A small, ingot-shaped cheese with a crust covered with a thin layer of Odium Lactis and Penicillium, releasing a distinct aroma of thyme, because the goats are grazed on the wild, aromatic herbs and grasses in the garrigue.
- 56.09 MOTHAI AVEC LA FEUILLE**
Deux Sevres - whole cheese, weight 200 g
This soft, unpressed, uncooked goats cheese has a natural, chalk-white crust. Mothais is ripened on sweet chestnut leaves in order to regulate the humidity level, for 3 to 4 weeks in a dry, ventilated cellar. The paste tends to melt, has a delicate flavour and is protected by a sticky crust.
- 56.10 POULIGNY ST PIERRE, AOC**
Loire - whole cheese, weight 300 g
Shaped like an extended pyramid, this cheese is ripened for 4 weeks. It has a dry crust, with good blue mould; the moist, delicate, soft and crumbly paste is shiny white, with a fine consistency. It has a tangy aroma and a salty, and then sweetening taste.
- 56.11 SAINT MAURE de TOURAINE A.O.C. (or code 161 TUNNEL de CHEVRE - weight 450 g)**
France - pack of 15, weight 200 g
The cheese is made by the traditional method: the curd is placed in a long, cylindrical mould and dripped naturally. The cheese is then taken out of the mould and a straw is passed along a hole through the centre: this consolidates the fragile, oblong paste and airs the cheese from the inside. The whole cylinder is covered with carbon ash and left on boards to finish dripping. Ripened for 2-4 weeks.
- 56.12 SELLES SUR CHER A.O.C.**
Loire - whole cheese, weight 180 g
A goat's raw milk cheese produced in the Charente Poitou region of France. Selles sur Cher curd is coated with charcoal ash mixed with salt, to protect it from insects. It is ripened from 10 days to 3 weeks. It has a delicate, fine flavour with nutty allusions.
- 56.13 TAUPINIERE de Charpeau**
Pyrenees - whole cheese, weight 250 g
This soft cheese is shaped like a molehill (hence its name), it has a very fine grain and the natural crust is very thinly coated with charcoal ash. It has a very delicate goatey flavour, making it suitable for the first place on the cheeseboard.
- 56.14 TOMME DE CHEVRE**
Brittany - whole cheese, weight 2 Kg
- 56.15 TOMME DE CHEVRE AU VIN DE JURANCON**
Brittany - whole cheese, weight 2 Kg
This is a pressed cheese with a well-flowered natural crust and a distinctive flavour. The white paste is relatively compact and elastic, with widespread eye formations. Tommes de Chèvre are matured for from 2 months to one year and are suitable for serving with other cheeses.





GOAT'S MILK CHEESE - store at +2°C/+8°C

56.16 TOMME DE SAINT MAURICE

Provence - whole cheese, weight 500 g

A raw, goat's milk cheese, round in shape with a breadcrumb-coated rind; it has a delicate, enjoyable flavour.



56.17 TRICORNE DE VANDÉE

Vandée - whole cheese, weight 150 g

A non-pressed, uncooked, triangular-shaped goat's cheese. Buttery and fatty, it acquires a faint blue pigment after 3 or 4 weeks of ripening. It tastes distinctly goaty and is suitable for the cheeseboard.



56.18 VALENCAY (Pyramid)

Duex Sevres - whole cheese, weight 220 g

Valencay is a soft goat's cheese with a truncated pyramid shape; it is ripened and has pale grey or blue-grey flowered crust. It is ripened for at least seven days and may not be sold unless it has a well-formed flowered crust, with surface mould visible to the naked eye.



SHEEP'S MILK CHEESES - store at +2°C/+8°C

57.01 BRIN D'AMOUR WITH CORSICAN HERBS

Corsica - whole cheese, weight 650 g

This cheese is produced in the Corsica National Park.

After the cheese is made, the whole cheeses are placed in wooden boxes full of herbs from the Mediterranean maquis. The crust releases an aroma of herbs, the paste is soft and creamy, with an alluring taste.



57.02 SHEEP'S MILK CHEESE FROM THE PYRENEES

Pyrenees - whole cheese, weight 3 Kg

A raw milk, pressed, sheep's milk cheese. It has a thick, rough rind and a delicate flavour, suggesting mountain flowers and herbs.

BLUE-VEINED CHEESES - store at +2°C/+8°C

58.01 BLEU DE BRESSE WITH WHOLE MILK

Lyonnaise - whole cheese, weight 300 g

A blue-veined, uncooked, non-pressed, cow's milk cheese.

The paste is smooth and regular, with dark green to blue veins.



58.02 THREE-BLUE BRIE

Ile de France - whole cheese, weight 4.5 Kg

A cow's milk cheese with a flowered rind and fat content 45%. It consists of three blue cheeses, (Bleu de Gex, Fourme d'Ambert and Bleu de Causses) sandwiched between two rounds of Brie.

58.03 FOURME D'AMBERT

Auvergne - whole cheese, weight 2 Kg

A blue-veined, uncooked, non-pressed cow's milk cheese. The cream-coloured paste has a minimum fat content of 50% and the moulds are not very pronounced. It releases a slight cellar odour and has a mild, fruity taste.

58.04 FOURME D'AMBERT AU SAUTERNES

Auvergne - whole cheese, weight 1 Kg

A raw milk, cow's milk cheese produced in the Auvergne massif, in central-southern France. The whole cheese is long and narrow, oily and orange-coloured; the paste is fatty and has blue veins of *Penicilium Roquefortis*. It has a mild, elegant, alluring flavour. It is matured for 2 months and then the whole cheeses are cut in half and steeped in Sauternes wine.



58.05 PERSILLÉ DU MARAIS

Southern France - whole cheese, weight 2 Kg

A raw milk, goat's milk cheese from south-west France. After salting, it is perforated to allow blue moulds to develop inside the paste. It has a rough crust and a white, chalky paste streaked with blue veins.

It has an elegant flavour, with vegetable notes.



58.06 ROQUEFORT SELECTION

Roergue - whole cheese, weight 2.5 Kg

This cheese is made of raw, sheep's milk. The whole cheese is cylindrical, with a rind, and weighs about 2 – 3 kg.

The uncooked, non-pressed blue-veined paste has uniformly distributed veins and has a fat content of at least 52%.

Its flavour is unique, with the particular traces left by sheep's milk.



58.07 THREE-BLUE SAINT PHILIPPE

Prov. de Paris - whole cheese, weight 500 g

This is a small speciality cheese weighing about 500g; it is made of cow's milk, has a flowered crust, and is cut in two and filled with three blue cheeses: Bleu de Gex, Bleu de Causse and, Fourme d'Ambert. Fat content about 45%.



**COW'S MILK CHEESE** - store at +2°C/+8°C**59.01 BEAUFORT 24 months****Haute Savoie** - wedge, weight 2 Kg

This cheese is produced on mountain pastures and has small blue spots caused by gentian pistils, which disappear on contact with air. It is a cooked curd, pressed cheese and is produced by adding rennet to freshly milked cow's milk that is still warm. Aging takes up to 2 years. The smooth rind is yellow at first and then becomes brown-ochre; the paste is cream-coloured, tending to yellow, and has practically no eyes. It is compact and buttery.

**59.02 BLUE D'Auvergne****Auvergne** - whole cheese, weight 2 Kg**59.03 BLUE DE CAUSSES****Jura** - whole cheese, weight 2.5 Kg**59.04 BLEU DE GEX****Jura** - whole cheese, weight 8 Kg

This cheese is made of milk from the Pie Rouge de l'Est breed of cattle. The blue-veined paste may be either veined or marbled. It has a thin, dry rind, with the name of the cheese impressed upon it, and a delicate aroma.

**59.05 BRIE DE MEAUX AOC****Ile de France** - whole cheese, weight 2.7 Kg

A salted, soft cheese, with a very finely flowered, white rind. It is ripened for 4 weeks and the white crust is scattered with reddish pigment; the paste is a pale straw yellow colour. The cheese is soft and buttery, with a strong, rich flavour.

**59.06 BRIQUETTE DE LA CORRAIZE****Correze** - whole cheese, weight 250 g**59.07 BUTTE DE DUNE****Nord** - whole cheese, weight 400 g**59.08 CAMEMBERT TERROIR DU COTENTIN****Normandy** - whole cheese, weight 250 g

A naturally drained cow's milk cheese, obtained by rennet coagulation. It is ripened for at least 21 days and during this period the cheese is turned every 48 hours. The crust is covered with a fine white down, pigmented with red, and the surface is streaked. The soft paste, when unmelted, is coloured from white to pale yellow. It has an aromatic flavour.

**59.09 CANTAL DE SALAIRE****Auvergne** - whole cheese, weight 25 Kg

A pressed, uncooked cow's milk cheese with a fat content of 45%. It is aged for at least 6 months. It has a natural, pale grey rind and a slightly lactic aroma. The fine paste is ivory-coloured, with a delicate nutty taste.

**59.10 CAP BLANC NEZ****Boulogne - Prov Calles** - whole cheese, weight 300/400 g

A dome-shaped cow's milk cheese with a flowered rind, weighing about 300/400 g; fat content about 45%.

**59.11 CHAOURCE****Champagne** - pack of 6, weight 400 g

Production is carried out in specific parts of Burgundy and Champagne. Coagulation must be by lactic fermentation for at least 12 hours. This cheese should be eaten when very young (maximum 1 month) and melts in the mouth like freshly fallen snow.

**59.12 COEUR DE CAMEMBERT AU CALVADOS****Normandy** - whole cheese, weight 280 g

This is a Camembert, with the rind removed, and the cheese is soaked in Calvados and chopped walnuts. Both Camembert and Calvados are typical specialities from Normandy. It has a strong flavour, with a slight hint of alcohol.

**59.13 COMTÉ VECCHIO D'ALPEGGIO****Jura - F.Comtee** - wedge, weight 2 Kg

One of the great cheeses from France, made in the eastern Jura massif. It is made of raw cow's milk and has a cooked curd. It is aged from 3 months to 2 years. It has a golden yellow rind, tending to brown. The paste melts in the mouth, with an aftertaste of dried fruit, toasted hazelnuts and butter.

**59.14 COULOMMIERS 250 g****Seine et Marne** - pack of 6

Coulommier is a small, deeper than usual, Brie. The heart preserves the acidity of fresh cheese and is surrounded by a soft, pale yellow, mild-flavoured paste. Ripened for 4-8 weeks.

**59.15 TOMME NOIRE DES PYRENEES****Pyrenees** - whole cheese, weight 3 Kg

Soft, cow's milk cheese covered with burnt-wood soot. It has a strong, pungent flavour that lingers on the palate.





COW'S MILK CHEESE - store at +2°C/+8°C

59.20 DEAUVILLE

Normandy - whole cheese, weight 300 g

Raw, cow's milk cheese, with a washed rind and strong flavour; the whole cheese is small with a wrinkled rind.

59.21 DELICES DE ST. CYR SUR MORIN

Ile de France - whole cheese, weight 200 Kg

Made of cow's milk and seasoned for 4 or 5 weeks, it has a fine, pale yellow skin.

The paste is creamy and mild.

59.22 DOUBLE BONDE NEUFCHATEL

Normandy - whole cheese, weight 400 g

59.23 EPOISSES D'EPOISSES AOC 250 g

Burgundy

This cheese is washed with water, coarse salt and marc. It has a mild flavour with an alcohol aroma.

59.24 GARGANTUA with sage leaves

Ile de France - whole cheese, weight 300 Kg

59.25 GOUDA

Netherlands - whole cheese, weight 6 Kg

This cheese has a smooth rind and a compact, deep orange paste. Its persistence on the palate is remarkable, with notes of peanuts and hazelnuts. It may be aged for up to 2 years.

59.26 GRATTE PAILLE 300 g

Seine et Marne

An artisan cheese from the Seine et Marne department; it should be ripened for 3 weeks.

It has an oily consistency and a rich, creamy taste.

59.27 GUERBIGNY

Nord - whole cheese, weight 400 g

59.28 LANGRES 280 g

Champagne

Made of whole, cow's milk, this soft cheese has a washed rind. It is available in small and large sizes.

The white, creamy paste has a strong flavour, without being aggressive.

59.29 LIVAROT Tradizionale AOC

Normandy - whole cheese, weight 450 g

A soft cheese with a washed rind. During ripening, which lasts about a month, it is turned several times, washed at least three times, and the whole surface is salted. The rind is smooth and lustrous, and is wrapped in rush leaves. The paste is fine and elastic, and full of body.

59.30 LUCULLUS or BRILLAT SAVARIN

Burgundy - whole cheese, weight 400 g

It is made of cow's milk enriched with cream and is ripened for 3 or 4 weeks so that it becomes covered with a beautiful, white down. It has a strong flavour, which can be fresh and buttery.

59.31 MIMOLETTE DEMI-VIEILLE

Pays du Nord - whole cheese, weight 3 - 4 Kg

This is a pressed, semi-firm or hard cheese with a hard, crumbly rind.

It can be tasted in three stages: young, semi-mature or extra-mature.

59.32 Aged MUNSTER AOC

Alsace - whole cheese, weight 700 g

It is recognised by its smooth rind, which is slightly moist to the touch and is bright orange with shades of yellow or red.

The paste is soft and buttery, with a straightforward flavour.

59.33 PETIT BRIE DE TOURNAN EN BRIE

Ile de France - whole cheese, weight 1.2 Kg

A soft, buttery cheese made of raw milk. It has a strong, rich flavour.

Its rind is white, while the paste is pale straw yellow.

59.34 PIERRE ROBERT 400 g

Seine et Marne - pack of 4

A cheese created and produced by Robert Rouzair, in Seine et Marne.

It is a delicate cheese, with a flowered rind and soft paste. It has a very delicate flavour.

59.35 POIVRIDOUX

Provence - whole cheese, weight 250 g

Cow's or mixed milk cheese, depending on the season; it is dome shaped, soaked in cognac and coated with black pepper.

59.36 PONT L'EVEQUE

Normandy - forma intera, peso 400 g

Made of raw cow's milk, this cheese comes from Pont L'Eveque. It is ripened for 2 to 3 weeks

It has a moist, ochre-coloured crust. The yellow paste is creamy, with a smooth, fine consistency.



**COW'S MILK CHEESE** - store at +2°C/+8°C**59.37 RACLETTE DI MORTEAU****Franche Com** - whole cheese, weight 6 Kg*A pressed, uncooked cow's milk cheese, in a round wheel, that is matured for at least 2 months.**It has a golden yellow rind, while the paste ranges from white to pale yellow.**Although the paste is hard, it melts as soon as it is heated, and leaves a pleasant, milky aftertaste.***59.38 REBLOCHON****Savoie** - whole cheese, weight 500 g*This pressed cheese is made of whole, raw milk from the Abbondance, Tarine and Montelirade breeds of cow.**Reblochon can be recognised by the plaque of green casein that is put in place when the cheese is placed in the mould.**The saffron-coloured rind is covered by a very fine, white mould.**The ivory-yellow paste leaves a straightforward, fresh aftertaste of good, creamy milk.***59.39 RICEY CENDRE****Champagne** - whole cheese, weight 550 g**59.40 SOLEIL WITH CURRANTS****Speciality** - whole cheese, weight 300 g*A triple-cream cheese with a delicate, creamy flavour. This cheese is produced by adding fresh cream to the milk during production. The paste is soft and mild with an enjoyable taste. The rind is covered with currants.***59.41 ST. MARCELLIN MATURED IN TERRACOTTA****Vercors** - weight 70 g*It has a fat content of 40%. Made of raw or pasteurised milk, it has a soft, uncooked, non-pressed paste with a natural rind. The rind is yellow, scattered with blue dots.**It has a pleasant taste of milk and cream with variable nutty hints.***59.42 ST. NECTAIRE FERMIER****Auvergne** - whole cheese, weight 1.4 Kg**59.43 ST. PHILIPPE NATURE****Seine et Marne** - whole cheese, weight 400 g**59.44 TOMME DE SAVOIE****Haute Savoie** - whole cheese, weight 2 Kg*This is a (whole or skimmed) raw, cow's milk cheese with an uncooked, non-pressed paste.**It has a regular, grey rind, with patches of yellow or red mould. The white or pale yellow paste is rather sticky, with a pleasant nutty flavour. It has the advantage of being of low fat content.***59.45 TOMME DE ROMAINS****Francia** - weight 200 g*The softness of the rind, paste and flavour of this Fermier are attributable to the fact that mild curd is used to make it. It is ripened for at least 2 weeks.***59.46 VACHERIN FRANCAIS MONT D'OR****Haut-Doubs** - whole cheese, weight 600 g*A soft, cow's milk cheese encircled by a red European spruce wooden ring, which gives it a distinctive flavour.**The natural rind is white or greyish, is slightly cracked and protects a soft paste that actually melts.**It has a mild flavour, with tangy nuances and a creamy consistency.*



Thiene: cheeses maturing in the Chiomento cellars

Italian hams, cured meats and salami



RAW HAMS (PROSCIUTTO)

60.01 CULATELLO DI ZIBELLO D.O.P.

Emilia Romagna - whole - aged: 16/20 months

Made of fresh meat from pigs reared and slaughtered in Lombardy and Emilia. The central part of the boned ham is used, the excess fat is trimmed and then the meat is encased in natural gut. The finished product is pear-shaped, with a thin layer of fat on the convex part. It has a characteristic sweet, intense flavour.

60.02 CULATELLO CON COTENNA

Emilia Romagna - whole - aged: 10 months

Made of fresh meat from pigs born, reared and slaughtered in Lombardy and Emilia Romagna. During preparation, the central part of the boned ham is used with the excess fat trimmed away. The finished product has the classical pear shape. When cut, the ham is a uniform red, with white fat between the muscle bundles.

60.03 PROSCIUTTO DI CINTA SENESE WITH BONE

Tuscany - whole - aged: 12 months

Cinta Senese is a prized breed of pig. The outside is slate brown, the muscles are dense, dry and deep red in colour, the fat has fine organoleptic qualities.

60.04 PROSCIUTTO DI PARMA D.O.P. WITH BONE

Emilia Romagna - whole - average age: 24 months

It is made from fresh hams of Italian pigs belonging to the Large White, Landrace and Duroc breeds, weighing at least 150 kg and reared and slaughtered when over 12 months old in the regions: Emilia Romagna, Veneto, Lombardy. The ham should weigh at least 8 kg, when cut it has a uniform colour between pink and red, crossed by veins of white fat.

60.05 PROSCIUTTO DI PARMA D.O.P. boned

Emilia Romagna - whole - average age: 24 months

60.06 PROSCIUTTO NORCIA WITH BONE D.O.P.

Umbria - whole - aged: 15/16 months

It is made from the hams of crossed and selected Large White, heavy adult pigs.

When sliced, it is compact, coloured pinkish-red, with a slightly spicy aroma and a savoury, but not salty, flavour.

60.07 PROSCIUTTO NORCIA D.O.P. boned

Umbria - whole - aged: 15/16 months

60.08 PROSCIUTTO SAN DANIELE D.O.P. WITH BONE

Friuli Venezia Giulia - whole - aged: 15 months

This aged prosciutto is made of fresh hams and is produced exclusively in the S. Daniele del Friuli municipality.

It is a uniform pinkish red colour, with streaks of snowy white fat. It has a strong aroma and a delicate, sweet flavour with a more marked aftertaste; noticeably soft to the cut. It weighs at least 10 kg.

60.09 PROSCIUTTO TOSCANO "OVER WEIGHT"

Tuscany - whole - aged: 18 months

We acquire this prosciutto from families of breeders who provide 4 or 5 pigs per year, weighing over 200 kg each. The pigs provide a fresh ham that may weigh as much as 20 kg, and this has to be aged for at least 2 years if it is to express its full potential. The fat is delicious.

60.10 PROSCIUTTO TOSCANO D.O.P boned

Tuscany - whole - aged: 16 months

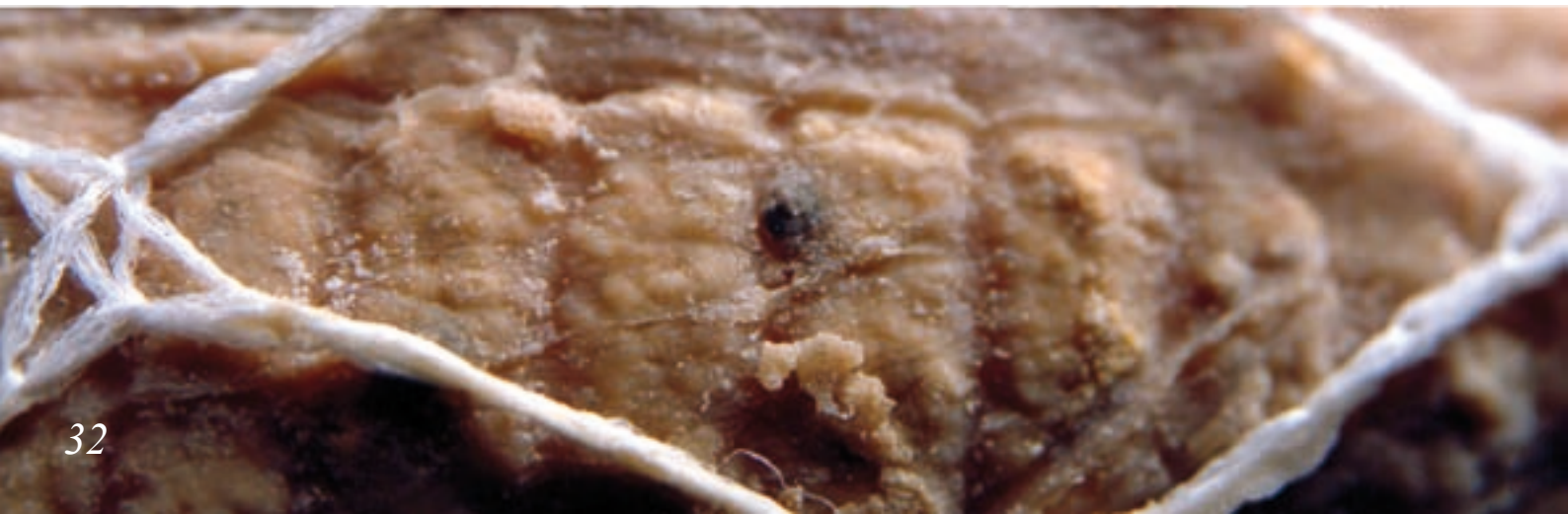
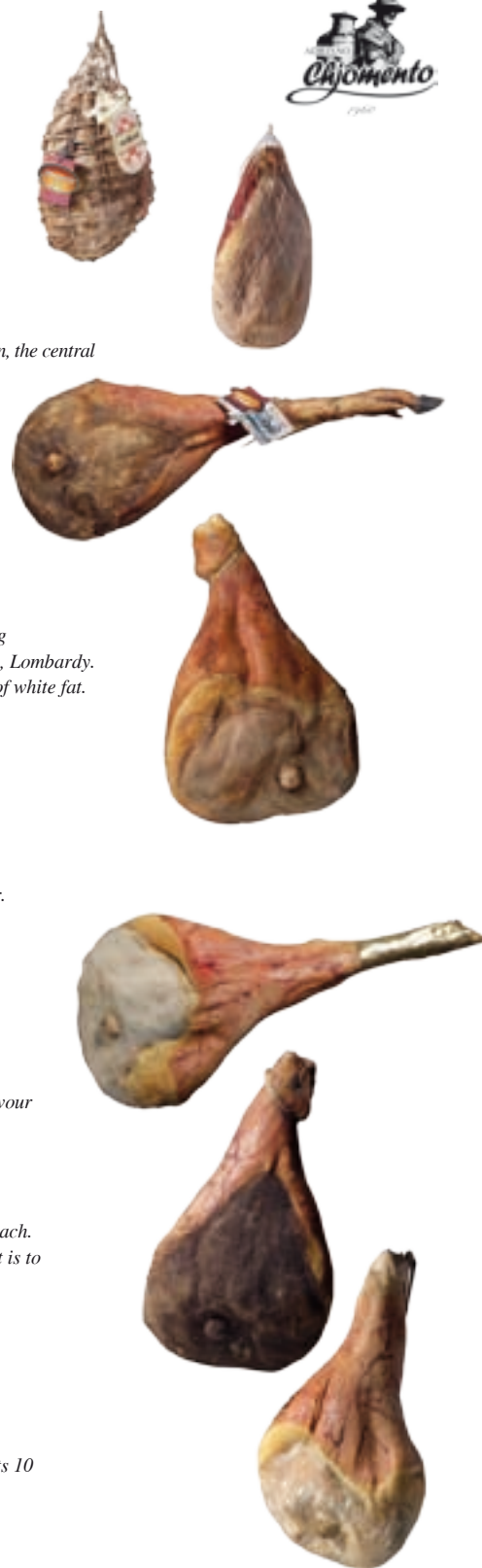
60.11 PROSCIUTTO VENETO BERICO EUGANEO D.O.P. WITH BONE

Veneto - whole - aged: 18/20 months - limited production

It is made of fresh hams from a prized breed of adult pig. The average weight is around 12.5 kg and aging lasts 10 months. The flesh is a reddish pink, while the fat is a perfect white. It has a delicate, sweet, fragrant aroma.

60.12 PROSCIUTTO VENETO BERICO EUGANEO D.O.P. boned

Veneto - whole - aged: 18/20 months - limited production





SMOKED HAMS**61.01 SPECK DI ASIAGO made by Chiomento****Veneto** - weight 5 Kg

Speck di Asiago is a lightly smoked, well aged raw ham; it can be identified by its trademark, by its traditional production, by its aging for at least 22 months, and by its moderate saltiness; it has an absolutely indispensable ingredient: the pure air of the Asiago Plateau, at an altitude of 1000m.

61.02 SMOKED GOOSE HAM WITH BONE**Friuli Venezia Giulia** - weight 300 - 350 g

The thighs are dry cured for about 6 weeks, using salt, pepper and a selection of spices such as nutmeg and bay leaves; after this period the thighs are dried, coated with pepper and kept in a well-ventilated space for a minimum of 2 and a maximum of 5 months.

61.03 GOOSE HAM WITH PEPPER WITH BONE**Friuli Venezia Giulia** - weight 300 - 350 g

In Friuli Venezia Giulia, in 1400 the Gentilli family of San Daniele del Friuli was already producing this ham.

It has the characteristic shape of prosciutto but it is very small, weighing about 300g.

The processing method is also similar to that of pork prosciutto, but the preparation, curing, drying and aging times are much shorter.

61.04 PROSCIUTTO CARNIA PESANTE WITH BONE**Friuli Venezia Giulia** - whole - weight 11/15 kg - aged: 15/16 months

Hot-smoking substitutes for the drying phase, which usually follows washing.

Smoking is the secret for obtaining a balanced flavour, not acrid, but round and refined.

Aging takes over 12 months and, thanks to the particular microclimate and gentle smoking, prosciutto di Carnia becomes tasty, sweet and soft.

**COOKED HAMS****CULATELLO COTTO AFFUMICATO (SMOKED, COOKED CULATELLO)****62.01 Emilia Romagna** - whole - weight 7 Kg

Italian pigs are used to produce this ham. The quality of cooked ham depends on the raw material, the composition of the brine, and the process technology (cooking temperature, times and methods).

The hams are boned either by hand or by machine.

For high quality products, where polyphosphate additives are not used, the bones are removed without destroying the structure of the muscular mass, using a method called the "closed" ham method.

62.02 "ITALIAN" COOKED HAM**Emilia Romagna** - whole - weight 8 Kg

This ham is characterised by its tastiness, due to the use of Italian hams from heavy pigs.

When cut the flesh is deep pink in colour, it is homogeneous and the fat near the rind is a snowy white colour. It is unique in its sweetness and flavour.

62.03 NATURAL STEAMED PROSCIUTTO MARCHIGIANO ON THE BONE**Marche** - whole - weight 12 - 15 Kg

This ham from Italian pigs is steamed at a low temperature; it is sliced only and exclusively by hand, as a prime ham deserves; it has a distinctive flavour; the flesh is pale in colour, from the white of the fat to the pink of the meat, warming up to the deep reddish-brown of the rind; the outside is dotted with spices such as pink peppercorns. Horseradish or mustard are recommended accompaniments.

62.04 COOKED CINTA SENESE SHOULDER WITH TROTTER**Tuscany** - whole - weight 9 Kg

Only the Cinta Senese breed is used to produce this ham.

It weighs about 9 kg, is pink in colour, has a spicy aroma and a characteristic flavour.



CURED BEEF

- 63.01 BRESAOLA DELLA VALTELLINA PUNTA D'ANCA "I.G.P".**
Lombardy - weight 2 Kg
Bresaola is made using Italian beef. Aging takes 3 months, during which the meat is lightly smoked to highlight the flavour.
Bresaola resembles the muscles used to make it, but the muscles may be trimmed to create a cylindrical or box shape.
- 63.02 CARNE MALENCA**
Lombardy - weight 1.5 Kg
Cured beef with alpine flavours, gently smoked.
Its name refers to the Malenca valley, in Valtellina.
- 63.03 NOCE DI MANZO MARINATED IN CHIANTI**
Tuscany - weight 2.5 - 3 Kg
Comes from the hind quarter of Italian beef cattle. It is completely fat-free, processed with traditional Tuscan spices and marinated in the local wine.



PORK SALAMI

- 64.01 CIAUSCOLO DA NORCIA (a spreading salami)**
Umbria - Marche - weight 600 g
Production of this soft salami is done in a strictly limited area. The finely minced mixture consists of pig's liver, bacon and shoulder meat in practically equal proportions. It is dark red, has a coarse grain and a distinctive flavour.
When fresh it is spread on bread.
- 64.02 COPPA**
Emilia Romagna - weight 1.5 Kg
The cut used for this salami is taken from the muscle bundles around the neck, which are attached to the cervical and first thoracic vertebrae. The meat is seasoned only with salt, crushed peppercorns, garlic and wine.
The gradual nature and length of the aging period determine the flavour and fragrance of the finished product.
- 64.03 FINOCCHIONA**
Tuscany - weight 4 Kg
This is prepared using meat from pigs reared in the Chianti-Fiorentino area.
It has a particularly savoury, spicy flavour, making it almost impossible to choose an accompanying wine.
Finocchiona accompanied by "crostini" or the traditional unsalted bread is a fundamental component of the rich, Tuscan antipasto.
- 64.04 GUANCIALE**
Tuscany - weight 0.800 - 1 Kg
When cut, guanciale should be very compact, the fat should be white and the rest should be bright red.
In its strong, slightly piquant flavour, it should be possible to detect the smoking.
- 64.05 LARDO ALLE ERBE DELLA LUCCHESIA STESO**
Tuscany - weight 3 - 4 Kg
Made according to an age-old tradition, its preparation includes salting, rubbing and coating with plenty of salt and a spice mixture. For cooking it is ideal for sautéing with vegetables, on polenta, in minestrone, or it can just be spread on bread.
- 64.06 LARDO DELLA GARFAGNANA IN ROTOLO**
Tuscany - weight 2.5 - 3 Kg
This is a cured meat product made from the shoulders and back of pigs that are at least 12-14 months old.
It is white and sometimes it may have a faint layer of meat.
The uniqueness of this salume lies in its excellent aroma, which is due to the trimming and finishing that is obtained after 6-8 weeks of treatment.
- 64.07 LONZINO STAGIONATO DA NORCIA**
Umbria - weight 2.5 Kg
When cut you see crescent-shaped fat around the lean part, which is compact and without veins of fat. It is not as soft as loin, the meat is pink in colour and more tasty.
It tastes more like dried meat than a sausage.



- 64.08 HAND MADE EMILIAN MORTADELLA**
Emilia Romagna - weight 5 - 6 Kg
Made of a mixture of second choice meats and of diced neck fat, which is heated, washed with water and drained. It is oval or cylindrical in shape, when cut it has a bright pink, uniform smooth surface; on the slice, at least 15% of the surface should be occupied by squares of pearly white fat.
- 64.09 SALAME VARZI ANTICA RICETTA**
Lombardy - weight 500/700 Kg
A typical, traditionally made salume from Oltrepò Pavese; pigs sent for slaughter weigh at least 150 kg. Aging varies according to the size of the piece, from a minimum of 45 days for products from 500 to 600 g, up to 180 days for products from 1 to 2 kg.



PORK SALAMI**64.10 PANCETTA VENETA****Veneto** - weight 2-3 Kg

Cylindrical in shape, and weighing 5- 8 kg, when cut it is bright red and streaked with white fat. The meat has a pleasant, sweet, lightly spiced aroma, and a characteristic, savoury flavour.

64.11 SALAME CORALLINA DA NORCIA**Umbria** - weight 800 Kg

Particularly long, hard and resembling a knotted stick, corallina has a very fine pulp and large eye formations. It should be kept in a cool, damp place.

64.12 SALAME FELINO**Emilia Romagna** - weight 600 - 800 Kg

Salame Felino is a top quality salame, perfectly made by expert master meat curers who, after careful selection of the meat and traditional processing, send it for long, natural aging to give this salame an extraordinary fragrance.

64.13 SALAME ROSA**Emilia Romagna** - weight 6 Kg

Salame rosa is a typical, traditional Bolognese salame going way back into history. Select pork is worked entirely by hand, cutting and chopping the meat "with the tip of the knife" in order to keep all the flavour. Pork fat taken only from the cheek is cut into cubes and added to the lean meat, and salt pepper, garlic and preservatives are added to the mixture.

The salame is encased in a vacuum and dry-cooked at a high temperature in a stove for about 24 hours.

64.14 SALAME MARIOLA**Emilia Romagna** - weight 700/800 g

Mariola is a typical salame from the Southern Parma area and takes its name from its casing; it is made of a mixture of lean meats, preferably shin and shoulder, and a small quantity of finely-chopped tender rind.

64.15 SALAME VENETO di Casa Chiomento**Veneto** - weight 700 g

Traditionally, it was made in the slaughterhouse, by mincing the meat and preparing the mixture with the "dose" (seasoning: salt, pepper etc.) for encasing. In Veneto there is still a tradition of "killing the pig" to produce salame, sopressa, pancetta and coppa, and then hang them all from a beam to dry in front of the fire. It is still a typical component of the farmer's diet, being of high food value, very tasty and easy to digest because the transformations undergone by the meat during aging make it easy to absorb.

64.16 SALAME VENETO CON AGLIO di Casa Chiomento**Veneto** - weight 700 g**64.17 SOPRESSA VENETA di Casa Chiomento****Veneto** - weight 3 Kg**64.17B SOPRESSA VENETA KG. 1 di Casa Chiomento****Veneto** - weight 1 Kg**64.18 SOPRESSA VICENTINA D.O.P.****Veneto** - peso 2 - 3 Kg

The best-known is the sopressa from Pasubio. Local pigs are taken to slaughter when they weigh at least 130 kg. On the outside, sopressa is completely covered by a pale coating of mould that develops naturally during aging, which lasts at least 6 months. When cut, the salame is slightly opaque and pinkish colour, tending to red. It has a spicy aroma and a slightly sweet, peppery taste.

64.17L SALSICCIA VENETA di Casa Chiomento**Veneto** - weight 2 Kg**64.17N SALAMELLA VENETA di Casa Chiomento****Veneto** - weight 2 Kg**64.19 STROLGHINO****Emilia Romagna** - weight 300 g

Typical of Parma province, and produced in rather limited quantities, Strolghino is easily recognised by its length and is particularly narrow diameter.

Sweet and tender, it should be eaten when still fresh, within two weeks.

WILD BOAR**65.01 WILD BOAR SAUSAGE****Tuscany** - weight 1 kg (pack of 12)

A product that differs from region to region depending on the seasoning and the different flavours. Fat and lean meat is selected and then seasoned and minced.

It is then encased in natural gut and can be eaten immediately.



SALAMI FROM CINTA SENESE PIGS

66.01 CAPOCOLLO DI CINTA SENESE**Tuscany** - weight 1.5 Kg

Brightly coloured, it has a strong aroma and a rich, highly persistent flavour. There are several versions. It is first covered with salt and left to cure for about 2 weeks, then it is washed with a mixture of cooked wine and spices. It is encased in pig gut, left for a rest period and then lightly smoked before being left for aging, which may be as long as 3 months. In Umbria it is seasoned with pepper, garlic, coriander and fennel seeds; then, after being encased, it is put for aging which may last from 4 months to a year; in the past, the meat was wrapped in rough canvas for aging.

66.02 FINOCCHIONA DI CINTA SENESE**Tuscany** - weight 2 - 2.5 Kg

This is a typically Tuscan salame, which takes its name from the fennel seed that is added to the pure pork mixture, pleasantly enhancing the flavour. The fat, taken from the cheek, is finely chopped with the lean meat and then they are mixed with red wine, salt, pepper and aromatic herbs; lastly they are stuffed into a casing of beef large intestine, which is often of considerable size. During aging, lasting a few months, easy-to-remove moulds develop on the casing. In the Impruneta area, near Florence, finocchiona is also called "sbriciolona" because it should be extremely soft so that it crumbles when it is cut, and this must always be done by hand. It is not used much for cooking, except when accompanied by vegetables. It can be heated gently and then served on top of slices of grilled polenta. Nowadays there are also smaller versions, that are more compact when cut and have a rich flavour, but are less aromatic.

**66.03 GUANCIALE DI CINTA SENESE****Tuscany** - weight 0,800 - 1 Kg

Also called "gota stagionata", it is made of pig's cheek (gota in the Tuscan dialect) and neck. It is salted and cured as for pancetta, and then aged for two months.

The curing method depends on the region: in Lazio they prefer seasonings such as garlic, sage and rosemary, while in Emilia Romagna they usually use only salt.

In appearance it is similar to flat pancetta, although its fat content is lower.

It can be tasted as it is, in thin slices, or just-heated and served on slices of unsalted bread.

It gives of its best, however, in pasta sauces such as Amatriciana and Carbonara

**66.04 LARDO DI COLONNATA DI CINTA SENESE****Tuscany** - weight 1 - 1,5 Kg

This famous lardo is produced in Colonnata in the Apuan Alps of Tuscany. Once the lardo has been taken from the back of the pig, it is divided into regular pieces, and then rubbed hard with a mixture of salt, spices and aromatic herbs. Pieces are then placed on top of one another in marble moulds, where a kind of dry-curing takes place to aid the process of softening and flavour the meat. The lardo should be aged for at least three months. Ideally, it should be eaten as it is, cut in thin slices, so that its tenderness can be fully appreciated: it melts in the mouth practically without chewing. In the past, this product was simply considered as a flavouring for local dishes, but over time it has been re-evaluated, so that is now considered to be a protagonist of the kitchen, to be eaten alone, or in unusual combinations, such as with seafood, as has become fashionable recently.

**66.05 SALAME DI CINTA SENESE****Tuscany** - weight 400 g

This salame is made from the prized breed of pig reared in the hills. With a slate brown coat, the breed's name comes from the white band (cinta) around its chest, withers, shoulders and forequarters. It's flavour shows how the animal has adapted to a non-domestic lifestyle.

**66.06 SOPRESSATA DI CINTA SENESE****Tuscany** - weight 0.800 - 1 Kg

The ingredients of sopressata are the less choice parts of the pig, such as the tail, tongue and cartilaginous parts, which are expertly blended and cooked. The mixture is seasoned with various spices, and also with orange and lemon peel.

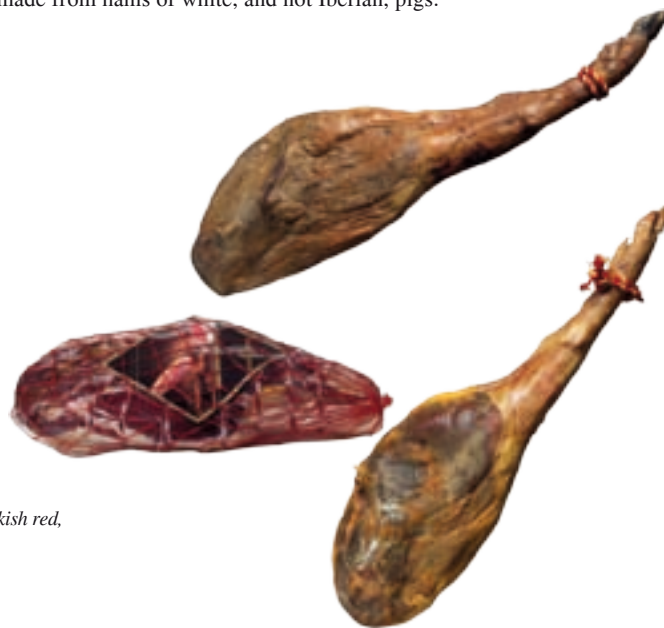
It can be found all over Italy, having a variety of names such as "coppa di testa" and is one of the classic ingredients of the Tuscan antipasto. It is much appreciated as a filling for "schiate" and sandwiches, and can be used in various ways in the kitchen. Spring is the time to try sopressata salad, in which raw vegetables, such as fennel, carrot and celery, make a pleasant accompaniment to thin slices of this salume.



Spanish prosciutto is one of the mythical gastronomic products of Spain. The Iberian pig is particularly “rustic” and is morphologically similar to the wild boar. This particular breed is a fundamental requisite for making top quality Spanish ham, as is feeding the pigs on vast oak pastures in the Spanish interior, in the area between Extremadura and Andalusia, and in the provinces of Salamanca, Extremadura, Cordova, Huelva and Seville in particular, where there is the largest area of oak woodland in the world. Pata Negra pigs are reared for about two years, and at the end of their lives, from September to February, they are grazed in oak woodland, where they eat only acorns: in this way their fat composition may reach an OLEIC acid content of up to 65%, to be more like an extra-virgin olive oil than real animal fat. The pig and the acorn are the ingredients of the great Pata Negra di Bellota prosciutto. The top PATA NEGRA prosciuttos of Spain are those named “DI BELLOTA”, and are made of hams from pigs that have been able to graze and eat only acorns during the last few months of their lives. There are also two further types: “RECEBO” Spanish prosciutto, made of hams from the same PATANEGRA breed, but the pigs have been fed partly on acorns and partly on cereals; and “SERRANO” prosciutto, made from hams of white, and not Iberian, pigs.

RAW HAMS (PROSCIUTTO) FROM SPAIN

- 67.01 PROSCIUTTO IBERICO DI BELLOTA WITH BONE**
Spain - weight 6 - 8 Kg - minimum aging 24 months, maximum 40 months
- 67.02 PROSCIUTTO IBERICO DI BELLOTA S/O**
Spain - weight 4 - 5 Kg - minimum aging 24 months, maximum 40 months
- 67.03 PROSCIUTTO IBERICO CEBO WITH BONE**
Spain - weight 6 - 7 Kg - minimum aging 18 months, maximum 24 months
- 67.08 PROSCIUTTO IBERICO CEBO S/O**
Spain - weight 4 - 5 Kg - minimum aging 18 months, maximum 24 months
- 67.05 PROSCIUTTO SERRANO DE TERUEL D.O.P.**
Spain - weight 6 - 7 Kg - minimum aging 16 months
It is made from the hams of crossed and selected Large White, heavy adult pigs. It gives a pinkish red, compact slice. It has a slightly spicy aroma, and a savoury, but not salty taste.
- 67.06 PROSCIUTTO SERRANO DE TERUEL S/O**
Spain - weight 4 - 5 Kg



SPANISH SALUMI

- 68.01 CECINA DE LEON**
Spain - weight 4 - 5 Kg
*Dried, smoked beef from the rear quarters of the beast.
On the outside, Cecina is a rather dark, burnt-toasted colour, caused by the production process.
When cut its colour ranges from cherry to burgundy, and tends to be deeper on the edges at the end of the aging process. It also has thin streaks of fat that contribute to the succulent flavour.*
- 68.02 CHORIZO IBERICO DI BELLOTA in natural casing**
Spain - weight 1 Kg
A typical salame flavoured with paprika, garlic, oregano and spices. Decidedly piquant.
- 68.03 LARDO DI BELLOTA**
Spain - weight 3 - 4 Kg
Lardo from the Pata Negra Iberian pig is salted and seasoned in marble moulds in Camaiore (Tuscany).
- 68.04 PALETA de IBERICO DI BELLOTA, BONED AND COOKED WITH THE TROTTER**
Spain - peso 4 - 6 Kg
Made from the shoulder of Iberian pigs that are slaughtered immediately after fattening, when they are fed only on acorns and aromatic plants. The exquisite taste and consistency, the result of a diet of acorns and other natural products found by the pigs grazing in the “dehesas”, make this the best shoulder ham.
- 68.05 IBERICO DI BELLOTA HAM, BONED AND COOKED WITH THE TROTTER**
Spain - weight 8 - 10 Kg
An Iberian pig ham that is oven-steamed and smoked with oak sawdust; to enhance its flavour, it should be kept at room temperature for at least 1 hour before serving; the product can also be served hot with a port sauce.
- 68.06 SALSICHON IBERICO DI BELLOTA in natural casing**
Spain - weight 1 Kg
A typical salame, flavoured with nutmeg, pepper and coriander.



SMOKED CURED MEAT**69.01 FLAT SMOKED DUCK'S BREAST (MAGRET)**

Francia - weight 400 g

The ducks breasts are separated, cleaned and boned: they are left detached on the skin side so that they can be treated to create a single piece. When they have been dry-cured, the breasts are cold-smoked with beech wood, oak wood, juniper berries and bay leaves.

69.02 ROLLED, SMOKED GOOSE BREAST

Netherlands - weight 600 - 800 g

The goose breasts are separated, cleaned and boned: they are left attached on the skin side so that they can be rolled to create a single piece. After the breasts have been dry-cured they are rolled and encased. They are cold-smoked.



Foie Gras and fresh duck products

The first evidence of foie gras production goes back about 4500 years. The Romans were great connoisseurs and the most important, ancient Jewish communities were historically identified as the most proficient producers of foie gras. And then it was Caterina de Medici who introduced Italy and France not only to use of the fork, but also to enjoyment of this product. We now wish to revive the foie gras culture by offering a top quality product at a very reasonable price. The ducks are reared in the French Landes, where the climate is ideal, and fed on the best quality maize suited to this type of bird. The same company slaughters, divides and processes the duck on premises complying with EU standards, carrying out strict controls in order to guarantee a top quality product.



70.01 DUCK'S RAW FOIE GRAS - EXTRA S/V

Landes - France - single pack, weight 600 g

It is beige/ivory in colour and should be stored at a temperature of between 0°C and + 4°C for up to seven days.

70.02 GOOSE RAW FOIE GRAS - EXTRA

Hungary - single pack, weight 700/800 g

70.03 Fresh DUCK'S BREAST (magret)

Landes - France - single pack, weight 250 - 300 g

Magret is vacuum-packed raw duck's breast.

70.04 DUCK'S FOIE GRAS TERRINE S/V

Perigord - France - single pack, weight 210 g (code F10) 450 g (code F11)

The whole foie gras: generally sold in a terrine mould or in "torchon" is just de-veined foie gras, cooked in bain-marie with added salt, pepper and port. This product can be kept for 3 weeks at a temperature of between 0°C and +4°C.



Petrossian foie gras

RAW AND MI-CUIT GOOSE AND DUCK FOIE GRAS

71.01 WHOLE DUCK FOIE GRAS - TORCHON

France - weight 500 g - 1 Kg - DLC 60days

71.02 WHOLE GOOSE FOIE GRAS - TORCHON

France - weight 500 g - 1 Kg - DLC 60days

71.03 DUCK FOIE GRAS BLOC WITH PIECES

France - weight 250 g - 400 Kg - DLC 90days

71.04 GOOSE FOIE GRAS BLOC WITH PIECES

France - weight 250 g - 400 Kg - DLC 90days

PRESERVED IN GLASS JARS WITH EITHER: PORT OR ARMAGNAC

72.01 WHOLE DUCK FOIE GRAS - jar

France - weight 180 g - DLC 1 year

72.02 WHOLE GOOSE FOIE GRAS - jar

France - weight 180 g - DLC 1 year

72.03 DUCK FOIE GRAS - tinned

France - weight 200 g - DLC 2 years

72.04 GOOSE FOIE GRAS - tinned

France - weight 200 g - DLC 2 years





WILD SMOKED SALMON

73.01 WILD ALASKA SALMON

Canada - single pack, weight 3.5 - 4 kg

The five salmon species of Alaska are members of the large Salmonidae family that populates, in large numbers, the temperate regions of both hemispheres. They are active, aggressive predators and live in the oxygen-rich water of fast-flowing, fresh water courses, in river estuaries and near the surface of the oceans. Pacific salmon is found in a vast zone of the Pacific coast, from northern California up to the Bering sea and the Arctic Ocean. For our selection we have concentrated on the "king" salmon, which is the first to arrive highest up the rivers to deposit its eggs at the source. Shelf-life: 30 days.

NORTH SEA SALMON - HAND SALTED, HUNG AND SMOKED, CLEANED

Salmon is a fish that is born in a river, goes down to the sea and then takes the long, exhausting journey back up the river, against the current, to deposit its eggs in oxygen-rich fresh water. It may be as long as 1.5 m, has a streamlined body, with a grey-green back covered with black spots, silvery blue sides, and an almost completely white belly. Our selection includes fish caught in the North Sea around Norway, Scotland and Ireland.

74.01 PETROSSIAN WHOLE SALMON

Norway / Scotland - single pack, weight 2.1 - 2.5 kg

74.02 PETROSSIAN WHOLE SALMON

Norway / Scotland - single pack, weight 1.7 kg

74.03 WHOLE SALMON

Norway / Scotland - single pack, weight 2.1 - 2.5 kg

74.04 SLICED SALMON

Norway / Scotland - single pack, weight 0.6 - 0.9 kg

74.05 PETROSSIAN TSAR-CUT SALMON

Norway / Scotland - weight 800 g

74.06 SALMON ROE

North Sea - single pack, weight 100 g, 200 g, 500 g.



"Plaque" packs

74.07 SALMON PLAQUE - 4 slices

Norway / Scotland - single pack, weight 200 g

74.08 Petrossian SALMON GIFT PACK

Norway / Scotland - single pack, weight 200 g

Slices of tsar-cut salmon: Natural (code 210), or Caribbean spiced (code 209).



"Steak" packs

74.09 SMOKED SWORDFISH STEAK

Mediterranean - single pack, weight 2 Kg

Shaved-white, very delicate flesh, younger fish are particularly liked. Swordfish is only sold in steaks so, to tell whether it is fresh or not it is necessary to check the compactness and colour of the flesh.

74.10 SMOKED TUNA STEAK

Indian Ocean - single pack, weight 2 Kg

Tuna is quite a large fish, it has a bluish back, silvery sides and a greyish belly.

It lives in large shoals where the sea is bluest, and is called a blue fish.

The Mediterranean, however, is the home of the red tuna, which is particularly prized for the quality of its flesh.

74.11 SMOKED EEL in fillets, fixed weight

North Sea - single pack, weight 120g

Smoked eel is a typical speciality of the Mediterranean area.

Our eels are smoked using shrubs from the Mediterranean maquis, poplar and laurel wood.



**HERRINGS****75.01 TRADITIONAL SMOKED HERRINGS**

(oil, onions, carrots)

Baltic Sea - pail, weight 4.2 kg**SPECIALITIES****76.01 CANNED SALTED ANCHOVIES****Mediterranean** - single pack, weight 5 Kg*Anchovies are small, osseous fish, from 8 to 20 cm long.**They have a black-blue back, while the sides and belly are silvery white.***76.02 BOTTARGA DI MUGGINE di Cabras****Sardinia** - single pack, weight 110 - 140 g*Mullet roe is used to make bottarga, one of the most delicious gastronomic treats coming from Sardinia.**Bottarga consists of salted, compressed and dried eggs. This sought-after delicacy is produced in Europe and Japan, on the coasts of the Mediterranean, Atlantic and Pacific. Only the Sardinian version is distinguished by its high reputation and quality.**It is amber-coloured, like old gold; it is hard and compact to the touch and has a fine, delicate flavour.***76.03 BOTTARGA DI TONNO BAFFA****Mediterranean** - slices, weight 500 g / 1 Kg*The mattanza (tunny slaughter) is a ceremony that takes place in the sea between Sardinia and Sicily in the months of May and June. On board the fishing boats, the ovaries of large tuna, which are lifted aboard and opened, are immediately salted for drying on land in the salty air.***All these products are freshly processed where they are fished, in the Bay of Biscay, in the Basque Countries.****76.04 ANCHOVY FILLETS PRESERVED IN OIL - Easy-open can****Spain** - single pack, weight 48 g - from end of June*If you want to enjoy the flavour of one of the most mouth-watering fishes, which is packed with precious nutritional value, you will find anchovies preserved in oil a real delicacy. Fished off the coasts of the Bay of Biscay between May and June and processed immediately, the anchovies are placed in wooden barrels containing salt and water and after three months are split and filleted one by one, by hand, and canned in oil. The flesh has a firm consistency and a balanced salty taste.***76.05 ANCHOVY FILLETS PRESERVED IN OIL - canned****Spain** - single pack, weight 550 g**76.06 BONITO TUNA IN OLIVE OIL - Drum****Spain** - single pack, weight 1,8 kg - from end of June*This tuna is fished and processed off the Spanish coast in the Mar Cantabrico (Bay of Biscay).**All stages of the process, from fishing in the tunny net to processing, take place at one of the historic mattanza sites in Spain, the last to preserve the entire processing cycle. The result is tuna fish with a timeless flavour.***76.07 BONITO TUNA IN OLIVE OIL - canned****Spain** - single pack, weight 112g**76.08 BONITO TUNA VENTRESCA - Easy-open can****Spain** - single pack, weight 1 kg*The Ventresca steak is one of the most choice parts of the tuna.**It is now rarely produced.**It comprises the parts of the fish covering the sides and the abdominal cavity.**Because this, the most prized part, is fatty, as much fat as possible is usually removed, but the characteristic flavour is not lost.***we recommend serving anchovies from the Mar Cantabrico with roast peppers****76.09 OVEN-BAKED "PIQUILLO" PEPPERS - EXTRA****Navarre** - single pack, weight 390 g*"Pimiento del Piquillo de Lodosa" is a Protected Denomination of Origin for a variety of red pepper that grows in the Navarre region of Spain. Sweet and red, with a pointed triangular shape, they are roasted, peeled and packed in olive oil.*

76.10 CAVIAR (produced to order)

SEVRUGA

Iran - single pack, weight 50 - 100 - 200 - 500 g

Found in the North Sea and the Caspian. With a maximum length of 1.5 m this sturgeon never weighs more than 25 kg, and is therefore the smallest of the species. The colour of the eggs range from pale grey to anthracite grey. The eggs are small (max. 1mm diameter) and are covered by a very fine membrane. They a strong, fine taste, with a full, penetrating aromatic flavour. Shelf-life: 30 days.

76.11 ASETRA

Iran - single pack, weight 50 - 100 - 200 - 500 g

The sturgeon producing this caviar is found near the Iranian coast and in the southern Caspian.

It may be as long as 2 metres, and weigh up to 200 kg. On average, it is 1.2 m long and weighs between 20 and 80 kg.

The eggs are dark brownish. They may be as large as 2 mm in diameter. They have a refined flavour, the taste is fine with a vague hint of hazelnut, to create a unique aroma.

Shelf-life: 30 days.

76.12 BELUGA

Iran - single pack, weight 50 - 100 - 200 - 500 g

Beluga sturgeon are found in the Caspian - Danube areas and are the rarest of the species, because fishing more than 100 per year is prohibited. It may be as long as 4 metres and weigh over 1000 kg. When they are fished they usually weigh between 40 and 300 kg, with the caviar making up 15% of their weight. The eggs are coloured from pearl grey to dark grey. The size of the grains and the fragility of the membrane make them inimitable and visibly very different from all other caviars. The eggs may be as large as 2.5/3 mm in diameter. They have an excellent, soft, creamy, distinctive flavour. Shelf-life: 30 days.

CAVIAR AND OTHER PETROSSIAN PRODUCTS (see Petrossian catalogue)

Petrossian, the legendary suppliers based in Paris, have selected our company for distribution of their products in Italy.

This line of LUXURY products can be supplied to order.



Accompany our products with...



Accompany our products with

CHEESE BEERS

- 77.01 FROMETON BEER - Pas de Calais - France - 75 cl, pack of 6
77.02 MARS BEER - Pas de Calais - France - 75 cl, pack of 6



HONEYS AND MUSTARD PRESERVES

- 78.01 AMBROSIA DI ZIBIBBO DI PANTELLERIA weight 140 g
78.02 MELATA (HONEYDEW HONEY) weight 130 g
78.03 MIELE BITTER ARBUTUS HONEY weight 250 g
78.04 APPLE AND PEAR MOSTARDA FROM CREMONA weight 220 g



CITRUS MARMALADES FROM SORRENTO

- 79.01 SORRENTO IGP LEMON MARMALADE weight 220 g
79.02 SORRENTO ORANGE MARMALADE weight 220 g
79.03 SORRENTO MANDARIN MARMALADE weight 220 g
79.04 SORRENTO MIXED CITRUS MARMALADE weight 220 g



FRIULI WINE JELLIES

- 81.01 PICOLIT jelly - weight 200 g
81.02 VERDUZZO jelly - weight 200 g
81.03 VIN BRULE' jelly - weight 200 g
81.04 CABERNET jelly - weight 200 g
81.05 CITRUS-FLAVOURED WINE jelly with horseradish and dill - weight 200 g
81.06 MODENA BALSAMIC VINEGAR jelly - weight 200 g



SPECIAL SALTS

- 82.01 GUERANDE SALT - Brittany - weight 1 Kg
82.02 COARSE PINK HIMALAYA SALT - weight 500 g
82.03 SALT MILL WITH COARSE HIMALAYA SALT - weight 90 g



OILS AND VINEGARS

- 83.01 BALSAMIC VINEGAR from Modena - 250 ml
83.02 TRADITIONAL BALSAMIC VINEGAR from Reggio Emilia - 100 ml
Silver Seal, aged for 20 years.
83.03 CONDIMENTO REGGIANO - 250 ml
A condiment obtained only from heated wine must, like the Traditional Vinegar, but aged for a shorter time.



Code

Other products

OIL FROM SORRENTO

an extra-virgin olive oil from the Sorrento peninsula, with some oil-based dressings

85.01	Extra-virgin olive oil in large can	5 l
85.02	Extra-virgin olive oil in glass bottle	25 cl
85.03	Dressing based on extra-virgin olive oil and Sorrento lemons, in glass bottle	25 cl
85.04	Dressing based on extra-virgin olive oil and Sorrento oranges, in glass bottle	25 cl

VEG. IN OIL AND ANCHOVY "COLATURA"

86.01	DRIED TOMATOES	12 x 270 g
86.02	CORBARA TOMATOES	
	Slow Food presidium	400 g
86.03	PANTELLERIA CAPERS 9/10	500 g
86.04	CETARA COLATURA DI ALICI (ANCHOVIES)	12 x 100 ml

JAPANESE INGREDIENTS

87.01	RICE VINEGAR	500 ml
87.02	NORI SEAWEED	10 leaves
87.03	COCONUT MILK	500 ml
87.04	SOYA SAUCE	1 lt
87.05	SAKÉ	500 ml
87.06	WASABI PASTE	43 g
87.07	MARINATED GINGER	1 Kg



Code

Delicacies for the pastry chef

CALLEBAUT CHOCOLATE

88.01	GRENADE PLAIN CHOC. COUVERTURE 60%	weight 2,5 Kg
88.02	SAO THOMÉ PLAIN CHOC. COUVERTURE 70%	weight 2,5 Kg
88.03	CHOCOLATE PEARLS - VODKA AND CHERRY	weight 350 g
88.04	CHOCOLATE PEARLS - VODKA	weight 350 g
88.05	CHOCOLATE PEARLS - COGNAC	weight 350 g

PASTRIES FOR THE CHEF

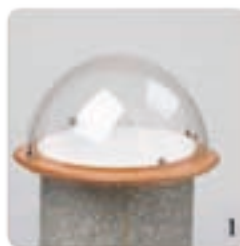
90.01	LARGE BLINIS	pack of 4
90.02	MINI BLINIS	pack of 18

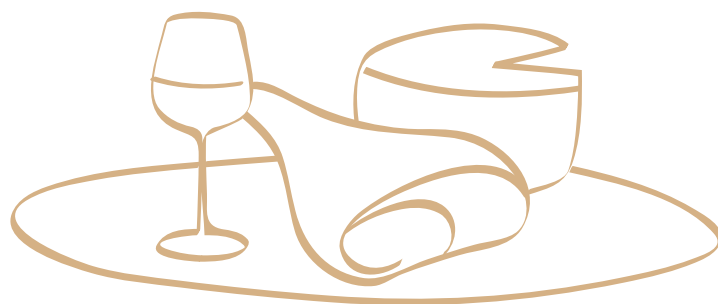


Code

Equipment

91.01	Rotating cheese dome (see photo 1)	
91.02	Petrossian flutvodka	
91.03	The cellar at the table (small 29x36:12h)	
91.04	The cellar at the table (large 50x36:20h)	
91.05	Guillotine	
91.06	Clamp for Italian ham wrought iron	
91.07	Stainless steel clamp for Italian ham solid wood	
91.08	Clamp for Spanish ham (see photo 2)	
91.09	Professional Jamones clamp wood-steel	
91.10	Girolle (see photo 3)	
91.11	Foie Gras knife, horn (see photo 4)	
91.12	Caviar dish with spoons, horn (see photo 4)	





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