

TABLE & VINE
CHEESE
of the month

Indulge
with
over 150
Varieties
of Artisan
CHEESE

This Month:
Destination
Italian Cheese

Asiago Fresco (cow's milk/pasteurized) \$12.98/lb

Asiago Fresco is a fresh Asiago aged only 2 months. This is a semi-soft cow's milk cheese from Vicenza. This young cheese is buttery and delicious and is excellent as a table cheese, but also great for melting.

Piave (cow's milk/pasteurized) \$16.58/lb

Piave is a cow's milk cheese made in the Piave River Valley region of Belluno, Italy. *Piave* has a dense texture without holes and is straw-yellow in hue. It has a slightly sweet tasting flavor and pairs well with a full-bodied red wine, such as Barolo or Amarone.



July 2008

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BelGioioso Fresh Mozzarella (cow's milk/pasteurized) \$3.88/8 oz. Package

This soft cheese, made from cow's milk, is packed for freshness. Its delicate flavor and porcelain white appearance enhances salads and sandwiches or can be used for snacking.

Gorgonzola Dolce (cow's milk/pasteurized) \$14.58/lb

This distinctive Italian cheese has a delicious creamy texture and a salty, tangy flavor from the mold used in its production. *Gorgonzola Dolce* is a younger cheese, not as pungent, more subtly sharp and not as dry or crumbly as an aged Gorgonzola. Serve with fresh fruit as a complement with a smooth, sweet dessert wine.



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