

# Our Cheeses

## RAW CHEESE

**LATTERIA** - Our signature raw milk cheese is made according to an ages old recipe originating in Friuli-Venezia Giulia, Italy. It is aged 60 to 365 days and has a delicate flavor that strengthens and becomes more aromatic with age.



**FORMADI FRANT** - A recipe developed in Friuli-Venezia Giulia utilizing cheeses that otherwise would have been discarded. The cheeses were mixed together with cream and herbs giving them new life. Our formai frant utilizes our best cheeses mixed with cream and juniper berries and/or horseradish root. It has a distinctive flavor and creamy texture that can be spread on crackers or bread or just eaten alone.



## RICOTTA

**RICOTTA FRESCA** - Literally meaning “recooked” in Italian, ricotta is made by re-cooking the whey after the curd has been removed for making cheese. Our cow milk ricotta is creamy with a sweet milky flavor. Use it to make your favorite Italian dish.



**RICOTTA AFFUMICATA** - A development from the mountainous region of Friuli created to prevent the ricotta from spoiling before it was transported down the mountain, cheese makers would smoke the ricotta to make it last longer. We have adopted this classic recipe by smoking our ricotta fresca with pecan wood giving it a Texas flavor. The compact smooth texture and sweet smoky flavor is a perfect fit grated on any dish.



## PASTEURIZED CHEESE

**CACIOTTA** - A semi-soft cheese with a creamy firm texture and delicate flavor. We offer original white, rosemary, red pepper, and other seasonal variations.



**ROBIOLA** - A soft ripened cheese typical from northwestern Italy. It has a thin rind which adds a subtle crunch to the cheese and is edible. The soft creamy texture and tangy mildly sour flavor is unique and pleasing to the tongue. It can be eaten on it's own or with a little honey.



**SQUACQUERO** - An uncured fresh cheese similar to a crescenza. It is typical of the Romagna region and the name comes from dialect meaning “watery” which is characteristic of this very soft cheese that moulds to the shape of its container. It is an incredibly creamy spreadable cheese delicious on a piece of bread, cracker or tortilla.