

HANDCRAFTED ARTISINAL CHEESE BOUTIQUE



Traditional Italian cheesemaking methods that have been passed down for five generations are at the foundation of La Bottega di BelGioioso® cheeses. Handmade, hand selected and hand cut, this exclusive collection allows you to discover and experience all the goodness BelGioioso has to offer.

La Bottega di BelGioioso uses only hand selected first quality cheeses to ensure consistency and the best flavor, texture, aroma and authenticity. Each piece of cheese begins with the finest quality fresh local milk and only simple, pure ingredients, expertly crafted together with more than 130 years of cheesemaking tradition. Savor the charming and enticing flavors of La Bottega cheeses.



ARTIGIANO® CLASSICO

1/11 lb. Wheel

Shelf Life: 365 Days

Item Code: 60102

This original cheese was created by our Master Cheesemakers to achieve optimal flavor and texture. Sweet and nutty, crystalline yet creamy, Artigiano Classico pairs well with Chianti, Port or Hard Cider.

Uses: Cheese Boards, Pizzas, Entrées, Pastas, Salads



ARTIGIANO® AGED BALSAMIC & CIPOLLINE ONION

1/11 lb. Wheel

Shelf Life: 365 Days

Item Code: 60133

4/3 lb. Quarter Wheel

Shelf Life: 365 Days

Item Code: 60132

Artigiano Classico meets tangy balsamic vinegar from Modena, Italy and is accented by sweet cipolline onions from Calabria. This flavorful cheese pairs well with dry wines, IPA's and Pilsners.

Uses: Cheese Boards, Pizzas, Entrées, Pastas, Salads



ARTIGIANO® VINO ROSSO

1/11 lb. Wheel

Shelf Life: 365 Days

Item Code: 60123

4/3 lb. Quarter Wheel

Shelf Life: 365 Days

Item Code: 60122

Artigiano Vino Rosso is the perfect mix of precisely crafted cheese and a hearty blend of robust red wines. It pairs well with IPA's, medium red wines or wheat beers.

Uses: Cheese Boards, Pizzas, Entrées, Pastas, Salads



HANDCRAFTED ARTISINAL CHEESE BOUTIQUE



AMERICAN GRANA® EXTRA AGED 24 MONTH PARMESAN

1/65 lb. Wheel	Shelf Life: 365 Days	Item Code: 37915
1/16 lb. Quarter Wheel	Shelf Life: 365 Days	Item Code: 37914

Master Cheesemakers create 65 lb. wheels using extra rich milk from our dedicated farmers. This multiple award winning Parmesan is aged a minimum of 24 months on wooden shelves. It is turned by hand as it develops its deep, nutty flavor and granular texture.

Uses: Cheese Boards, Pizzas, Entrées, Pastas



CREAMYGORG® GORGONZOLA DOLCE

1/20 lb. Wheel	Shelf Life: 120 Days	Item Code: 80212
1/10 lb. Half Wheel	Shelf Life: 120 Days	Item Code: 81212
2/5 lb. Quarter Wheel	Shelf Life: 120 Days	Item Code: 82210

This soft blue-veined cheese is handcrafted and aged 90 days. Our Master Cheesemakers hand-rub each wheel with salt and pierce small holes into the rind, facilitating the growth of beneficial mold and creating an exceptionally earthy flavor.

Uses: Cheese Boards, Pizzas, Entrées, Pastas, Sandwiches



CRESCENZA-STRACCHINO™ FRESH, SPREADABLE CHEESE

2/3.5 lb. Wheel	Shelf Life: 82 Days	Item Code: 78502
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This specialty cheese is made by hand in very small batches. We start with extra rich morning milk, fresh from our own farmers. The delicate curd is ladles into traditional square hoops to form the petite 3.5 lb. wheels. This soft spreadable cheese has an addictive mild, yet tangy flavor that only gets better with age.

Uses: Cheese Boards, Pizzas, Entrées, Pastas, Sandwiches, Sauces



GORGONZOLA Cow & SHEEP'S MILK

1/16 lb. Wheel	Shelf Life: 120 Days	Item Code: 80225
2/8 lb. Half Wheel	Shelf Life: 120 Days	Item Code: 81214
4/5 lb. Crumbled Bag	Shelf Life: 120 Days	Item Code: 86470

This unique Gorgonzola is made with just the right combination of cow and sheep's milk. During the 90 day aging process, our Gorgonzola develops a deep flavor, earthy aroma and smooth texture.

Uses: Cheese Boards, Pizzas, Entrées, Pastas, Salads



HANDCRAFTED ARTISINAL CHEESE BOUTIQUE



ITALICO™ HAND-WASHED RIND

1/10 lb. Wheel	Shelf Life: 120 Days	Item Code: 78012
2/5 lb. Half Wheel	Shelf Life: 120 Days	Item Code: 78022

Each wheel of this Belgioioso original is hand washed with a brine to develop a pale rose-colored rind. Italico has a distinctive, earthy flavor and semi-soft, creamy texture that is best served as a table cheese with bread and fruit.

Uses: Cheese Boards, Pizzas, Entrées, Pastas, Sandwiches, Sauces



PEPATO ASIAGO CON PEPPERCORN

1/24 lb. Block	Shelf Life: 365 Days	Item Code: 58612
4/6 lb. Deli Cut	Shelf Life: 365 Days	Item Code: 57610

Our sweet, nutty Asiago cheese is sprinkled with whole black peppercorns and aged a minimum of 5 months, bringing the flavors into perfect balance. Pair this perfectly peppered cheese with cured meats, fresh vegetables, breadsticks, robust wine and beer.

Uses: Cheese Boards, Entrées, Pastas, Salads



PEPERONCINO® ASIAGO CON CHILI PEPPER

1/24 lb. Block	Shelf Life: 365 Days	Item Code: 59512
2/6 lb. Deli Cut	Shelf Life: 365 Days	Item Code: 59530

Cool Asiago meets spicy red peppers in our zesty Peperoncino. This cheese is crafted from premium milk and then aged a minimum of 5 months to allow the flavors to blend perfectly. It adds just the right amount of kick to any cheese board or antipasto platter.

Uses: Cheese Boards, Pizzas, Entrées, Pastas, Sandwiches, Salads



PROVOLONE EXTRA AGED OVER 24 MONTHS

1/50 lb. W/R Salame	Shelf Life: 120 Days	Item Code: 96385
1/12 lb. Half Moon Salame	Shelf Life: 365 Days	Item Code: 96384

Never smoked or bleached, Provolone Extra is made with only the finest fresh local milk, brined, roped and then hung in our special curing rooms. The distinctive piccante flavor and sharp aroma are developed as it ages a minimum of 24 months.

Uses: Cheese Boards, Entrées, Salads

