

## CHEESE

Selection of Three Cheeses \$17.00 | Four Cheeses \$22.00 | Five Cheeses \$26.00

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### CHEESES FROM ITALY

**ASIAGO** semi-firm, sweet and delicate; cow's milk

**PIAVE VECCHIO** aged, crumbly, sweet; raw cow's milk

**FONTINA** semi-firm, smooth and nutty; raw cow's milk

**TALEGGIO** soft, sweet, delicately tangy; cow's milk

**BOCCONCINI** creamy goat's milk

**ROCCHETTA** creamy, blend of cow's & sheep's milks

**GORGONZOLA** rustic blue cheese; cow's milk

**VENTO D' ESTATE** semi-firm, aged in hay & herbs;  
cow's milk

**PARMIGIANO REGGIANO** hard, grainy and flaky texture,  
enormous flavor; cow's milk

**PECORINO STAGINATO** intense, hard, typical sheep aroma

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### CHEESES FROM FRANCE

**BLUE D'AUVERGNE** sharp rustic blue; cow's milk

**LE TROU DU CRU** medium aged wash rind cow's milk

**CROTTIN DE CHAVIGNOL** aged, meaty, intense;  
raw goat's milk

**PAVE d' AFFINOIS** soft and spreadable; cow's milk

**LE CHEVROT** medium aged, sharp flavor; goat's milk

**PICO** soft, slightly aged; goat's milk

**LE RODIN** medium aged, tangy flavor; goat's milk

**ROQUEFORT** cave aged creamy blue cheese

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### CHEESES FROM OTHER REGIONS

**ROARING FORTIES** Australian; blue cheese, buttery,  
and sweet, cow's milk

**IDIAZABAL** Spanish; semi-hard, buttery, nutty and smoky  
finish; raw sheep's milk

**AGED GOUDA** Dutch; hard texture, superb flavor;  
raw cow's milk

**MAHON** Spanish; semi-hard, nutty and sharp, buttery tex-  
ture; raw cow's milk

**AGED MANCHEGO** Spanish; semi-hard, full flavor; raw  
sheep's milk

**HUMBOLDT FOG** slightly aged, sharp flavor; goat's milk

Cheeses are available for retail sale at Anthony David's.

**FREE HOBOKEN DELIVERY**  
Mon.-Sun. 9am-3pm | 201-222-8399 | [www.anthonydavids.com](http://www.anthonydavids.com)