

Sardilli
PRODUCE & DAIRY



CHEESE CATALOG



Caves of Faribault Amablu Blue Wedges 16/4oz

Caves of Faribault, Minnesota

Milk: Cow
Texture: Soft
Availability: Year Round (Stocked Item)
Pack: 16 / 4 oz Precut Wedges
Code: 3649

America's first Blue cheese is cave aged for a minimum of 75 days making it creamy and delicious addition to steaks and hamburgers. es. The Caves of Faribault are natural sandstone caves formed in 1850 off the Straight River in Minn. This sandstone allows water to travel both horizontally and vertically making it ideal for aging cheese



Caves of Faribault St. Pete's Select Blue Wheel

Caves of Faribault, Minnesota

Milk: Cow
Texture: Soft
Availability: Limited Release 6 months
Pack: 5 lb Wheel
Code: 3656

Cave aged for over 100 days St. Pete's Select Blue Cheese Wheel is an award winning limited release cheese from Caves of Faribault. With a full-flavored, super-premium Blue with a creamy white background with a pronounced blue-green veining and a sweet, tangy, slight pepery taste.



Thomasville Tomme

Sweet Grass Dairy, Georgia

Milk: Cow
Texture: Semi-Soft
Availability: In-Stock currently
Pack: 3 lb Wheel
Code: 3641

Deep in Thomas County, Georgia, nestled in rolling pastures and Georgia Pines, you'll find the home of some America's finest handcrafted cheeses at Sweet Grass Dairy. Aged for 60-90 days Thomasville Tomme has a traditional French Tomme flavor with a grassy flavor.



Perrano Cheese Retail Wedges

Imported Holland

Milk: Cow
Texture: Semi - Soft
Availability: In Stock now
Pack: Retail Precut Wedges 20lbs
Code: (22 10oz wedges)
3657

Perrano Cheese is a cow milk cheese produced in the Netherlands. It has a mild, nutty and salty flavor. Similar to an aged gouda Perrano is a great addition to any cheese board.



Goat Gouda Van Kaas

Imported Holland

Milk: Goat
Texture: Semi - Soft
Availability: In stock Year round
Pack: 8-10 lb wheels
Code: 3673

Van Kaas Goat Gouda is the perfect blend of a rich, nutty gouda with the brightness of goat's milk. A perfect aged goat cheese for a salad or cheese board.



Rembrandt Gouda Retail Wedges

Imported Holland

Milk: Cow
Texture: Semi - Soft
Availability: In stock
Pack: Pre Cut Wedges 20 lb total /22 ct
Code: 3655

Ripened for over one year, Rembrandt is made from an exclusive Dutch Gouda. This award winning cheese has the sharpness of an aged Gouda, balanced wit a smooth, firm texture. It has a golden color and subtle caramel flavor.



Forage Mushroom & Scallion Jack Retail Cut Blocks

Wisconsin

Milk: Cow
Texture: Soft
Availability: In Stock Year Round
Pack: Retail Blocks 12 / 7 oz blocks
Code: 3643

Forage Mushrooms & Scallion Jack features a savory blend of dark mushrooms, scallions and hint of garlic. This semi soft cheese is smooth and buttery. This is a perfect addition to a cheese board or any small retail stores.



Sweet Fire Mango Jack Retail Cut Blocks

Wisconsin

Milk: Cow
Texture: Soft
Availability: Year Round (Stocked)
Pack: Retail Blocks 12 / 7 oz
Code: 3644

Sweet Fire Mango Jack is a slightly sweet and fruity cheese, spiced with ghost peppers. This is a perfect cheese for retail or for a cheese board. Case contains 12 / 7 oz blocks.



Truffle Cordero Manchego Retail Wedges

Imported Spain

Milk: Sheep's
Texture: Semi Soft
Availability: Limited Supplies Special Order
Pack: 20 ct / 20 lb Precut Wedges
Code: 3671

Truffle Cordero is a semi-hard sheep's milk cheese from Spain with an ivory smooth paste that is infused with black summer truffles. Truffles Cordero is made by traditional pressing method and is aged for minimum of 120 days. This cheese is perfect for shaving on top of pasta and salad, also a great addition to a cheese board.



Chile Chego Manchego Retail Wedges

Imported Spain

Milk: Sheep's
Texture: Semi Soft
Availability: Limited Release 6 months in Stock
Pack: 20 ct / 20 lb Precut Wedges
Code: 3672

Chile Chego is a semi-hard sheep's milk cheese from Spain with an ivory smooth paste that is infused with chile peppers. This cheese is similar to the Truffle cordero but with much more bite. Perfect for a cheese board or topping a salad or any mediterranean dish



Stilton Blue Cheese

Imported Holland

Milk: Cow
Texture: Semi-Soft
Availability: In-Stock currently
Pack: 18 lb Wheel
Code: 5794

Aged 4-6 Weeks. The Magical blue veins radiating from the Centre of the cheese is the distinctive feature that makes this cheese stand out compared to other blue cheeses. Aged for over 8 weeks. this cheese recipe is over 100 years old.



Apricot Stilton

Imported Holland

Milk: Cow
Texture: Soft
Availability: Stock
Pack: 3 LB Wedge per case
Code: 5918

White Stilton is blended with dried apricots to combine the mild, fresh flavour of cheese with succulent fruit pieces for a wonderfully sweet and fruity flavour. The milk for White Stilton comes from local farms and goes into production within 24 hours. It is an excellent dessert cheese.



Mango & Ginger Stilton

Imported Holland

Milk: Cow
Texture: Semi - Soft
Availability: Year Round (Stocked Item)
Pack: 5 lb wheel
Code: 5913

Sweet and refreshing mango pieces and spicy crystallised ginger burst through White Stilton to warm the taste buds. Serve on ginger biscuits with crème fraiche for a quick and tasty dessert, and pair with a medium white wine.



Blueberry Stilton

Imported Holland

Milk: Cow
Texture: Soft
Availability: Special Order(3 Day)
Pack: 5 LB
Code: 5644

White Stilton with Blueberries will add a punch of colour to a cheeseboard and can be served with crackers as a dessert cheese, enjoyed with a glass of port. As with the majority of our cheese, White Stilton with Blueberries is suitable for vegetarians.



Cranberry Stilton

Imported Holland

Milk: Cow
Texture: Semi-Soft
Availability: Stock
Pack: 3LB Wedge per Case
Code: 5912

A crumbly fresh White Stilton made from locally-sourced milk is blended with the great taste of succulent cranberry for a rich, fruity flavour. A sweet and crumbly cheese.



Huntmans Cheese

Clawson Cheese makers, England

Milk: Cow
Texture: Semi - Soft
Availability: Year Round (Stocked)
Pack: 5-8 lb wedge
Code: 0822

Hand-finished Huntsman is comprised of two layers of Double Gloucester with a ring of Blue Stilton sandwiched in between. It makes a perfect centrepiece for a cheeseboard, and is delicious in a Ploughman's lunch with a pint of good strong Ale.



Great Hill Blue

Great Hill Dairy
Marion, MA. CAPE COD



Milk: Non Homogenized Cow (Raw)
Texture: Semi-Soft
Availability: In-Stock
Pack: 3LB Avg. Wheel
Code: 753

Unlike most blue cheese varieties, the milk Great Hill Dairy use to produce Great Hill Blue Cheese is raw and non-homogenized. This results in a fully flavored and creamy tasting cheese. This award winning Cheese has a rich and creamy taste.



Point Reyes Org Cheese

Port Reyes Station, California

Milk: Cow
Texture: Semi-Soft
Availability: In-Stock currently
Pack: 3 lb Wheel
Code: 5996

Produced on Point Reyes Family farm since 2000 this California style blue cheese is rindless, all-natural and gluten-free. It has an additive flavor which is bold with hints of sweet milk and a peppery finish. Aged for 3 1/2 months this is the perfect blue cheese for any cheese board, a salad or on top of a New York Strip.



Deer Creek Blue Jay Cheese

Wisconsin

Milk: Cow
Texture: Semi-Soft
Availability: Arriving Dec 15th
Pack: 6 lb Wheel
Code: 1478

Made using a recipe in which five ten-gallon cans of cream are added to each vat, The Blue Jay is rich in texture with strong buttery notes. We then crush juniper berries to release their perfume and infuse them throughout to complement the Blue strain's unique botanical essence. The result is a bold, yet utterly creamy Blue with a delicately piney bouquet that blooms in your mouth.



Sartori Merlot

Wisconsin

Milk: Cow
Texture: Semi - H Ard
Availability: In Stock - Seasonal
Pack: 3 lb Wedges
Code: 3669

Fruity notes of plum and berry mixed with creamy richness makes our Merlot BellaVitano® truly one-of-kind.



Maytag Blue Cheese

IMaytag Dairy Farm, Iowa

Milk: Cow
Texture: Semi - Soft
Availability: In Stock
Pack: 4-5 LB Whhel
Code: 5760

Our award-winning Maytag Blue Cheese is made in small batches from the milk of Holstein cattle from local Iowa dairy farms. The cheese is then aged in caves located in the hills of Maytag Dairy Farm, where it is exposed to cool temperatures with high levels of humidity. The result is an award-winning artisanal cheese that is moist and creamy yet crumbly in texture that is slightly pungent with a lemony finish.



Point Reyes BAY Cheese Retail Wedges

Port Reyes Station, California

Milk: Cow
Texture: Semi-Soft
Availability: Currently Out of Stock Sub Stilton
Pack: 3 lb Wheel
Code: 3658

Point Reyes Family farm produced not only one but 2 amazing blue cheeses. The Bay blue is aged for 90 days along the coastal climate of California. Which gives it a rustic-style blue flavor. This cheese has a natural mellow flavor with a sweet and salty carmel finish.



Over The Moon Blue Cheese

California

Milk: Cow
Texture: Semi-Soft
Availability: Arriving Dec 13th
Pack: 3 lb Wedge
Code:



Saratori Black Pepper

Wisconsin

Milk: Cow
Texture: Semi - Hard
Availability: 1 Wedge in stock
Pack: 3 lbWedges
Code: 3670

Creaminess, spice, and everything nice makes Black Pepper BellaVitano® the finest companion for your favorite savory foods.



Liuzzi Fresh Mozzarella

Liuzzi Cheese
Hamden, CT

Milk: Cow
Texture: Soft
Availability: Year Round (Stocked Item)
Pack: 2/3lb Case
Code: 5829(4oz/Ovaline),
5825(2oz/Cillengine)



A unique old-world approach of stretching and molding premium raw cow curd in small batches. Using all natural ingredients with no preservatives that deliver a smooth ,moist and refreshingly distinct mozzarella cheese.



Liuzzi Burrata

Liuzzi Cheese
Hamden, CT

Milk: Cow
Texture: Soft
Availability: Year Round (Stocked Item)
Pack: 6/8 oz Case
Code: 5737(4oz)



This is made exactly as they do in Puglia Italy, where Burrata had its inception, by stretching curd into mozzarella and filling it with a luscious creamy center to create burrata. The soft buttery center is made from fresh cream and Stracciatelli (Shreds of mozzarella).When you cut into the burrata, the center oozes out.



Liuzzi Whole Milk Ricotta

Liuzzi Cheese
Hamden, CT

Milk: Cow
Texture: Soft
Availability: Year Round (Stocked Item)
Pack: 6x(4/2 oz)/ Case
Code: 1658



Italian Fresh Cheese, Smoother than cottage cheese and taste mildly sweet. Best uses: Spreads, Dips, Cooking.



Liuzzi Mascarpone Cheese

Liuzzi Cheese
Hamden, CT

Milk: Cow
Texture: Soft
Availability: Year Round (Stocked)
Pack: 16 oz. Tub
Code: 5820



This Italian cheese is thick, double or triple cream with very high fat content. Mascarpone is typically used to thicken pudding and dessert creams .Thinking about making some Tiramisu or Cheesecake? This is the cheese for you!



Buffalo Mozzarella

Liuzzi Cheese
Hamden, CT

Milk: Buffalo
Texture: Soft
Availability: Year Round (Stocked Item)
Pack: 6x(4/2 oz)/ Case
Code: 1658



Mozzarella di Bufala in Italian, is a semi-soft 'Pasta Filata' cheese made fresh locally from 100% Mediterranean water buffalo milk. It has a rich, creamy, milky lactic flavor. Best served at room temperature. Pair with bread, tomatoes, and basil.



Liuzzi Stracciatella

Liuzzi Cheese
Hamden, CT

Milk: Cow
Texture: Soft
Availability: Special Order(3 Day)
Pack: 5 LB
Code: 5644



The milky filling from Burrata, it is shreds of fresh mozzarella soaked in sweet cream. Commonly used as a topping on pizzas, pasta, and salads.



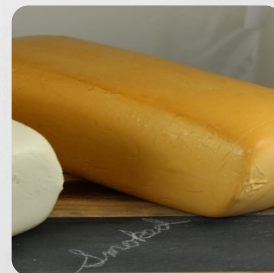
Liuzzi Brick Oven Mozzarella Loaf

Liuzzi Cheese
Hamden, CT

Milk: Cow, Sheep
Texture: Semi-Soft
Availability: Special Order (3 Day)
Pack: 6/1.5 LB Case
Code: 5949



Fresh Mozzarella Loaf. This cheese is ideal for melting on pizzas or for Parns.



Liuzzi Smoked Mozzarella Loaf

Liuzzi Cheese
Hamden, CT

Milk: Cow
Texture: Soft
Availability: Year Round (Stocked)
Pack: 16 oz. Tub
Code: 5814



Fresh Mozzarella is naturally smoked with 5 different woods in Liuzzi's brick oven. Low Moisture cheese great for pizzas, grating and cooking.



Purple Haze

Cypress Grove Chevre, Inc.
Arcata, CA.

Milk: Goat
Texture: Soft
Availability: Year Round
Pack: 6 / 4 oz
Code: 3668

Subtly sweet with the tangy brightness of fresh goat cheese. The distinct and unexpected marriage of lavender and hand-harvested fennel pollen makes Purple Haze® utterly addictive and unforgettable. We use the finest ingredients we can get our hands on, and always start with the highest quality milk. The small wheels make it perfect for a cheese board.



Midnight Moon

Cypress Grove Chevre, Inc.
Arcata, CA.

Milk: Goat
Texture: Semi-Firm
Availability: Year Round
Pack: 10 LB Avg.
Code: 5998

Aged six months or more, Midnight Moon® is a blushing, ivory-colored goat cheese that's nutty and brown buttery up front with a long caramel finish. Similar to a Gouda, as Midnight Moon® ages, protein crystals form and lend a slight crunch to the otherwise dense and smooth cheese. Know someone who (gasp!) doesn't like goat cheese? Encourage them to dip their toes back in the water with Midnight Moon®,



Humboldt Fog

Cypress Grove Chevre, Inc.
Arcata, CA.

Milk: Goat
Texture: Soft
Availability: Year Round
Pack: 5 LB Avg.
Code: 5748

"Soft, surface ripened goat's milk cheese, subtle tangy flavor made with an edible vegetable ash centerline and complete ash bottom: a true American original.



Lamb Chopper

Cypress Grove Chevre, Inc.
Arcata, CA.

Milk: Sheep
Texture: Semi-Firm
Availability: Year Round (Stocked)
Pack: 10 LB Avg.
Code: 5922

Aged just 3-6 months, this cheese develops a deep buttery color, smooth texture and brothy overtones.



Havarti JALAPENO

Domestic
Wisconsin, USA

Milk: Cow
Texture: Semi-Soft
Availability: Year Round
Pack: 6 LB Avg.
Code: 3659

If you like Havarti try our Jalapeno flavored Harvarti grown domestically from Wisconsin. Add a little flavor to any sandwich.



Goat Cheese Logs

Vermont Creamery
VT

Milk: Goat
Texture: Soft
Availability: Year Round (Stocked)
Pack: 6.6 Lb. Case, Log (2.2 Lbs.)
Code: 5815, 15815

Rich and creamy goat cheese, with a fine soft texture, Excellent on its own or drizzled with honey.



Cabot Clothbound Cheddar

Cellars at Jasper Hill
Greensboro, VT

Milk: Cow
Texture: Firm
Availability: In Stock available
Pack: 8 Lb. Avg.
Code: 5324

Cabot Clothbound is a handsome natural rind traditional cheddar. Bandaged with muslin and skillfully aged a minimum of 10 months at the Cellars at Jasper Hill. Cabot Clothbound has all the characteristic texture of an English-style cheddar with the sweet caramel and milky flavors that sets it apart on the counter.



Vat 17 Aged Cheddar

Domestic DEER CREEK FARMS
USA, Wisconsin.

Milk: Cow
Texture: Semi-Soft
Availability: Year Round
Pack: 5 LB Block
Code: 1127

The creation of this unique cheese began as a quest to capture the best flavor attributes from Cheddars around the world and blend them into one unique cheese. Vat 17 World Cheddar is bold and complex, with a tangy nuttiness that is unsurpassed. It is a highly decorated cheese, winning numerous awards the world over.



Barley Buzzed Cheese

Beehive Cheese Company
Domestic, Utah, USA

Milk: Cow
Texture: Semi-Soft
Availability: Year Round
Pack: 3 lb Wedge
Code: 954

Rubbed with Espresso and Lavendar



Big John's Cajun Cheese

Beehive Cheese Company
Domestic, Utah, USA

Milk: Cow
Texture: Semi-Soft
Availability: Set to arrive Dec 20th
Pack: 3 lb Wedge
Code: 5956

Rubbed with Cajun Spice



Trufflehive

Beehive Cheese Company
Domestic, Utah, USA

Milk: Cow
Texture: Semi-Soft
Availability: In Stock
Pack: Retail Wedges
Code: 3678



Rubbed with Regalis Black Truffles, Carpaccio, Honey and Truffel Salt



Pour Me A Slice

Beehive Cheese Company
Domestic, Utah, USA

Milk: Cow
Texture: Soft
Availability: In stock
Pack: Retail Wedges
Code: 3679

Infused with Basil Hayden's Kentucky Straight Bourbon



Pour Me A Slice

Beehive Cheese Company
Domestic, Utah, USA

Milk: Cow
Texture: Soft
Availability: Special Order Seasonal
Pack: Retail Wedges
Code:



Rubbed with Ancient Sea Salt and Honey



Pour Me A Slice

Beehive Cheese Company
Domestic, Utah, USA

Milk: Cow
Texture: Soft
Availability: Special Order Seasonal
Pack: Retail Wedges
Code:

Bee Hive Cheese Companies famous Utah Cheddar Cheese

Salumi Sliced Prosciutto

Availability: Year Round Special Order
Pack: 10 / 4 oz packs
Code:



Salumi Antipasto Sliced Mix

Availability: Year Round Special Order
Pack: 10 / 4 oz packs
Code:



Arethusa Farm

Litchfield, CT



Europa Cheese

Arethusa Farms .
Litchfield, CT



Milk: Cow
Texture: Semi-Firm
Availability: Year Round (Stocked)
Pack: 8 - 9 lbs Wedges
Code: 3028

Our take on a classic Dutch Gouda, Europa features wispy aromas of butterscotch and toasted nuts that give way to a savory, brothy flavor. Its smooth, dense paste makes Europa a great cheese for melting - on burgers, sandwiches, or a bowl of piping hot soup.



Bella Bantam Cheese

Arethusa Farms .
Litchfield, CT



Milk: Cow
Texture: Semi-Firm
Availability: Year Round (Stocked)
Pack: 8 - 9 lbs Wedges
Code: 3527

With the comforting aromas of fresh, buttered popcorn, Bella Bantam is supple and creamy, making it the perfect snack time staple. Aged 1 - 4 months. Pairs well with Belgian Farmhouse Ales, Chardonnays



Tapping Reeve Cheese

Arethusa Farms .
Litchfield, CT



Milk: Cow
Texture: Semi-Firm
Availability: Year Round (Stocked)
Pack: 8 - 9 lbs Wedges
Code: 3526

Local lawyer Tapping Reeve formed the Litchfield Law School in the late 18th century, educating scores of politicians and justices who would go on to shape a fledgling nation. What better way to honor that legacy than with a cheese? We hit the history books and developed a savory Colonial-style cheese to please the most discerning connoisseur - past or present. Our Tapping Reeve is both sharp and refined, not unlike its namesake. Aged 16-24 months. Pairs well with Ciders, Malty Beers, IPA'S



Camembert Cheese

Arethusa Farms .
Litchfield, CT



Milk: Cow
Texture: Semi-Firm
Availability: Year Round (Stocked)
Pack: 6 / 8oz wheels
Code: 5880



Whether served with crusty bread alongside your favorite midwinter soup or tucked in the picnic basket with a bottle of crisp white, this Camembert is truly a cheese for all occasions. Our Camembert is aged four weeks to develop its rich, buttery flavors with a milky sweetness and subtle minerality. Best of all, however, its flavor, aroma, and thin, snowy white rind remain consistent up to and well past its sell-by date, meaning that it has none of the frustrating fickleness of traditional bloomy rind cheeses.



Cry Baby Cheese

Arethusa Farms .
Litchfield, CT



Milk: Cow
Texture: Semi-Firm
Availability: Year Round (Stocked)
Pack: 8 - 9 lbs Wedges
Code: 3684 Retail Wedge or 1593 wedge

We set out to make a Swiss-style cheese that was as at home on a cheese board as it was tucked in a ham sandwich. Meet Crybaby, so named for its multitude of tiny "eyes". Crybaby is matured for at least two months in our state-of-the-art aging caves before release, giving it subtle, nutty aroma, while still delivering that unique Swiss cheese bite. Aged 2 - 6 months. Pairs well with Lagers and Chardonnays