



# Antonelli's

CHEESE SHOP

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## THE 7 STYLES OF CHEESE

### EPISODE III



### FRESH GOAT CHEESE

Vermont Creamery • Vermont  
Fresh (Pasteurized)



### FOG LIGHTS

Cypress Grove Cheese • California  
Soft-Ripened / Bloomy Rind (Pasteurized)



### LANGRES

Germain • France  
Washed Rind (Pasteurized)



### CAVE AGED MARISA

Carr Valley Cheese • Wisconsin  
Semi-Soft (Pasteurized)



### SEAHIVE

Beehive Cheese Co. • Utah  
Firm (Pasteurized)



### CAMPO DE MONTALBAN

Quesos Corcuera • Spain  
Hard (Pasteurized)



### ST. PETE'S SELECT

Caves of Faribault • Minnesota  
Blue (Raw)



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PICKLES

### PEPPADEW PEPPERS

Peppadew • South Africa



JAM

### APPLES AND CRANBERRY

Quince & Apple • Wisconsin



PIG

### GENOA SALAMI

Olli Salumeria • California



CORN

### QUICOS CORN NUTS

Mitica • Spain



CHOCOLATE

### ITTY BITTY BAR

Askinosie Chocolate • Missouri



GUAVA

### GUAVA PASTE

The Casa Market • San Antonio, Texas



HONEY

### BLACKBERRY HONEY

EbeeHoney • Ohio



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