

Italian Cheese Fair

Recommended Cheeses and Dishes

Mozzarella di Bufala (Water Buffalo / Fresh)

Very well known and popular cheese made from water buffalo. It has a milky texture and slight sweetness.

“Salad with Buffalo Mozzarella, Olive and Tomato” 1,200 yen

Tomino del Boscaiolo (Cow Milk / White Mold)

White mold cheese is rare in Italy. It has thin mold and a soft, smooth and firm texture with sweet and slightly spicy flavor.

“Warm Vegetable Dressed with Tomino del Boscaiolo” 1,400 yen

Caprot (Goat Milk / Semi hard)

This one is especially recommended to those who usually do not like goat cheese because of its nose. This mild tasty cheese is ideal to dress rigatoni.

“Rigatoni with Caprot and Potato” 1,600 yen

Blu del Tirolo (Sheep Milk / Blue)

This blue cheese is aged with grape pomace called vinaccia in Italian. The sweetness of the pomace matches very well with blue cheese's quintessential saltiness. It is obviously great with wine. It is cooked with free range chicken and stir fried onion.

“Roasted Free Range Chicken and Blu del Tirolo” 2,600 yen

Puzzone (Cow Milk / Wash)

Puzzone is a semi-hard and rind washed cows' milk cheese. It is a cheese connoisseur's cheese. You can also enjoy it with pork fillet and prune rolled in prosciutto

“Prosciutto Rolled Pork Fillet. Prune and Puzzone” 2,400 yen

In addition to those listed above, the restaurant has more cheeses. Its cheese portfolio features a total of 12 Italian cheeses.