

# DICARLO FOOD SERVICE

ANTICHI SAPORI  
1926

Gourmet

## Mozzarella di Buffala

13500 12/250 grams \*S/O

Fresh, stringy textured cheese is the color of white porcelain with a very thin rind and delicate taste. An artisanal made cheese that is hand cut, not machine cut.

The FINEST mozzarella on the market can best be appreciated eaten at room temperature with slices of tomato, on pizza or antipasto.



## Mozzarella di Buffala Bocconcini

13505 6/10/5 grams \*S/O

Smaller than normal sized mozzarella, Bocconcini has the same white porcelain color and delicate taste. This cheese is hand cut, not machine cut. It is most suitable for aperitif, or can be used with pasta and tomatoes.

## Scamorza di Buffala

13515 10/2/2 lb. avg. \*S/O

A stretched curd cheese, lightly smoked. Interior is ivory with a honey-colored skin. Texture is smooth and silky, but firmer than mozzarella.

