



UBRIACO DI RABOSO (Veneto)

cow's milk - aged 6 months min.

Semi firm cheese aged in Raboso IGT wine & must.

Delicate flavor with pleasant wine aftertaste.

Approx. 13lbs



BRILLO DI TREVISO (Veneto)

cow's milk - aged 1 month min.

Soft cheese with compact texture aged in regional red wine.

Delicate & fruity flavor.

Approx. 1lb



BLU '61 (Veneto)

cow's milk - aged 2 months min.

Soft blue cheese aged in Raboso Passito IGT wine & red cranberries. Intense flavor. Ideal paired with dessert wines.

Approx. 7lbs



BASAJO (Veneto)

unpasteurized sheep's milk - aged 6 months min.

Creamy blue cheese aged in passito white wine.

Intense, unique, mouth filling flavor, with a sweet passito wine aftertaste.

Approx. 3lbs

Guidi Marcello Ltd.

1649 10th Street, Santa Monica, CA 90404

Tel: 310.452.6277 Fax: 310.452.3024

info@guidimarcello.com - www.guidimarcello.com



MIELITO (Veneto)

cow's milk - aged 2 months min.

Hard cheese with honey added to milk & covered in beeswax.

Sweet, nutty flavor.

Approx. 6lbs



PECORINO CACIO DEI SEGGIANI (Toscana)

sheep's milk - aged 4 months min.

Hard cheese with full, rich, nutty flavor.

Approx. 6lbs



PECORINO SARDO (Sardegna)

cow's milk - aged 2 months min.

Semi soft cheese with mild, sweet flavor.

Approx. 7lbs



ZAFFERANO (Sicilia)

sheep's milk - aged 2 months min.

Infused with saffron & peppercorns, this mild cheese has a delicate, aromatic flavor with a hint of black pepper.

Approx. 7lbs



PECORINO MOLITERNO (Basilicata)

sheep's milk - aged 2 months min.

Hard cheese with sweet, nutty flavor.

Approx. 11lbs

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PERLAGRIGIA (Veneto)

cow's milk - aged 2 months min.

Soft compact cheese with truffle. The rind is aged with a particular mix of spices & natural ash from beech.

Aromatic with strong truffle flavor.

Available in 6lbs or 11lb wheels



CAPRESE DI BUFALA (Veneto)

buffalo's milk - aged 1 month min.

Soft cheese with dried tomatoes inside & oregano and EVOO on rind.

Delicate & fresh cheese with aromatic flavor.

Approx. 7lbs



DOLOMITICO (Veneto)

unpasteurized cow's milk - aged 50 days min.

Blue cheese aged in beer from the Dolomites.

Refined flavor with aftertaste of barley & beer.

Approx. 2lbs

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BURRO CARPENEDO (Veneto)

cow's milk - fresh

Sweet butter churned from fresh cream using mountain milk.

Has a mild & creamy flavor

Approx. 250gr.



CACIOTTA STRACCHINATA (Veneto)

cow's milk - fresh

Soft & creamy cheese with a delicate & sweet flavor.

Approx. 5lbs

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TOMA PIEMONTESE DOP (Piemonte)

cow's milk - aged 15 days min.

Semi soft cheese with creamy, rich flavor.

Approx. 5lbs



ASIAGO DOP PRESSATO (Veneto)

cow's milk - aged 1 month min.

Semi soft cheese with sweet, delicate taste.

Approx. 13lbs



MONTASIO DOP FRESCO (Friuli Venezia Giulia)

cow's milk - aged 2 months min.

Semi soft cheese with creamy, mild flavor.

Approx. 13lbs



FONTINA DOP (Valle D'Aosta)

unpasteurized cow's milk - aged 2 months min. LIMITED AVAILABILITY

Semi soft cheese with rich, nutty flavor.

Approx. 13lbs



STANGHE DI LAGUNDO (Trentino Alto Adige)

cow's milk - aged 1 month min.

Semi soft mild cheese.

Approx. 11lbs

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BITTO DOP (Lombardia)

unpasteurized cow's milk - aged 12 months min. LIMITED PRODUCTION
Hard cheese with a rich, strong flavor & a tangy aftertaste.
Approx. 20lbs



MONTEO

pasteurized cow's milk - aged 2 months min. LIMITED AVAILABILITY
Soft paste cheese with some eyelets, delicate & mouth filling flavour.
Approx. 1lbs



BAGOSS (Lombardia)

unpasteurized cow's milk - aged 12 months min. LIMITED AVAILABILITY
Hard aged cheese with robust, fruity & nutty flavor.
Approx. 50lbs



RICOTTA AFFUMICATA ALTA CARNIA (Friuli Venezia Giulia)

cow's milk - aged 1 month min.
Smoked and aged cow's milk ricotta.
Sharp & smoky flavor.
Approx. 2lbs

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DON CARLO

raw cow's milk - aged 3 months min. *LIMITED AVAILABILITY*

The paste, pale yellow, is hard but friable. Intense flavor, pleasantly sapid, with a slightly spice note.

Approx. lbs



TAVOLIERE

pasteurized cow's milk - aged 45 days min. *LIMITED AVAILABILITY*

Soft cheese with some eyelets. The rind is treated with tomato sauce & extra virgin olive oil.

Approx. lbs



GORGONZOLA DOLCE DOP

pasteurized cow's milk - aged 2 months min. *LIMITED AVAILABILITY*

Blue cheese characterized by soft & creamy texture.

Approx. lbs

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