

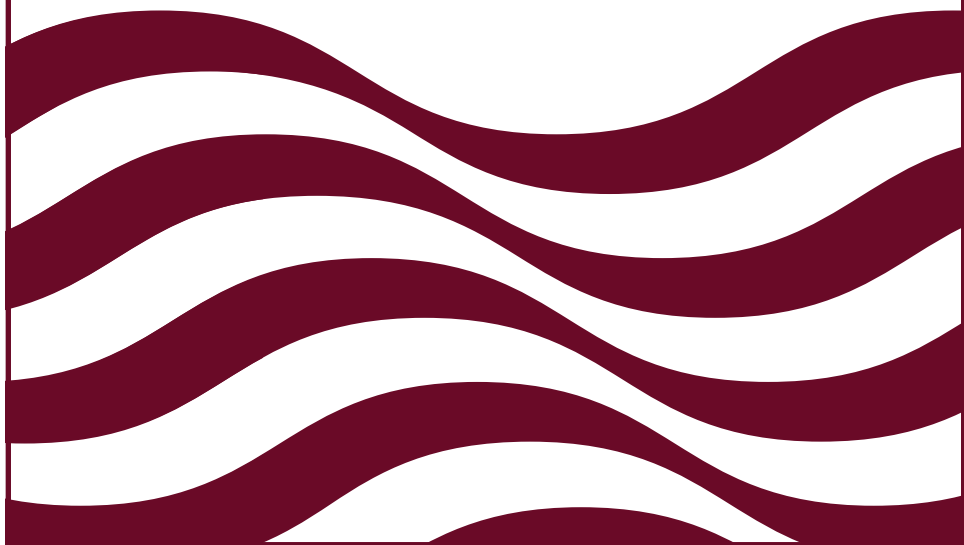
SELEZIONATORI DAL 1890

TABLE @
VALLEBONA

FINE FOOD PROVISIONS FROM OUR TABLE TO YOURS

CHEESE CONNOISSEUR BOX

YOUR CHEESE SUBSCRIPTION





DEAR FOOD LOVER

OUR PASSION FOR SOURCING EXCEPTIONAL INGREDIENTS IS
AT THE HEART OF OUR FLOURISHING BUSINESS, WHICH WE LOVE TO SHARE WITH
TOP CHEFS AND FOOD-LOVERS ALIKE IN A VARIETY OF CREATIVE WAYS.

OUR SECRET IS THE TIME THAT WE INVEST IN WORKING ALONGSIDE
A SMALL AND SELECT NUMBER OF EXCEPTIONAL PRODUCERS, FROM THE HILLS
OF PIEMONTE TO THE PASTURES OF SARDINIA.










WE SHARE WITH YOU THE VERY SAME PRODUCE THAT WE SUPPLY TO OUR CLIENTS AT RIVER
CAFÉ, PETERSHAM NURSERIES, BOCCA DI LUPO, DUCASSE AT THE DORCHESTER
AND LA GAVROCHE, TO NAME BUT A FEW.








BUON APPETITO!





Stefano Vallebona Naoko Vallebona







STEFANO & NAOKO



TABLE @
VALLEBONA

	<p>GORGONZOLA DOLCE DOP Milk: Cow's, animal rennet</p> <p>Cheese Type: Soft, Blue</p> <p>Provenance: Piedmont</p>	<p>Gorgonzola Dolce is a creamy cow's blue cheese made by a family producer in the town of Novara in Piedmont. This is our most popular cheese Vallebona supplies to many famous Michelin star restaurants for years now. Marco the producer is the third generation of a family dedicated to make one of the best gorgonzola's you will ever try!</p>
	<p>FONTINA</p> <p>Milk: Cow's, animal rennet</p> <p>Cheese Type: Medium</p> <p>Provenance: Valle d'Aosta</p>	<p>Fontina is a rich fruity cow's cheese from the Alps with a good length. Traditionally used in fondue or melting on risotto with truffle. It is also delicious on pizza or cheeseboards. Produced by a cooperative that collect fresh milk from micro stables in the Alps on the border with France and Italy.</p>
	<p>ROBIOLA 3 LATTI</p> <p>Milk: Mixed, animal rennet</p> <p>Cheese Type: Soft</p> <p>Provenance: Piedmont</p>	<p>Robiola tre Latti is a traditional creamy, mixed milk cheese from Alta Langa region in Piedmont. This cheese is a dream on your cheeseboard and one of our most popular in our maturation room. The producers are two brothers with a modern production line 10 miles from Alba.</p>
	<p>GORGONZOLA NATURALE DOP</p> <p>Milk: Cow's, animal rennet</p> <p>Cheese Type: Blue</p> <p>Provenance: Piedmont</p> 	<p>Gorgonzola Naturale or Piccante is an aged cow's blue cheese made by a family producer in the town of Novara in Piedmont. It is creamy with balanced flavour. It is perfect for cheeseboards accompanied by our mosto d'uva-grape juice. Marco the producer is the third generation of a family dedicated to make one of the best gorgonzola's you will ever try!</p>
	<p>TESTUN AL BAROLO</p> <p>Milk: Cow's, animal rennet</p> <p>Cheese Type: Firm</p> <p>Provenance: Piedmont</p>	<p>Testun al Barolo or "Ubriaco in Vinaccia" is a traditional cow's cheese matured in Nebbiolo grape pressings from Piedmont. The tannins of the grapes give off an extra layer of flavour to this alpine cheese. Franco the producer collects moist grape pressings and ages them in oak barrels.</p>
	<p>PROVOLONE</p> <p>Milk: Cow's, animal rennet</p> <p>Cheese Type: Firm</p> <p>Provenance: Basilicata</p>	<p>Provolone is a traditional cow's milk from South of Italy made with goat rennet. This cheese after ageing becomes very complex and is a great addition to a cheeseboard. Mario is a micro producer based in the mountain of the Basilicata region a couple of miles from Potenza.</p>
	<p>BLU IN VINACCIA</p> <p>Milk: Cow's, animal rennet</p> <p>Cheese Type: Blue</p> <p>Provenance: Trentino Alto Adige</p> 	<p>A powerful, aromatic blue cheese pressed with sweet red grape. Aged for a minimum of 6 months The Blu in Vinaccia is real star amongst cheeses, it offers an exquisite fruity, sweet aftertaste. "The honey with white truffle is sensational drizzled over the blu in vinaccia cheese"</p> <p>GOLD MEDAL WORD CHEESE AWARD 2017</p>

	<p>TALEGGIO DOP</p> <p>Milk: Cow's, animal rennet</p> <p>Cheese Type: Soft</p> <p>Provenance: Lombardia</p>	<p>Taleggio is a mountain cow's cheese with a washed rind. It is made 3 miles from Bergamo in Lombardy. When matured for 3 or 4 months it becomes creamy and nutty. It has an edible rind, and is made with fresh milk collected daily. Franco the producer is the third generation of a family regarded as one of the best artisan Taleggio producers in his region.</p>
	<p>TUMA RUSA</p> <p>Milk: Sheep's & Cow's, animal rennet</p> <p>Cheese Type: Soft</p> <p>Provenance: Piedmont</p>	<p>A mild mixture of mountain goat and cows milk. Sold whole, this is a small round mixed milk mountain cheese. Young in flavour and creamy in texture.</p>
	<p>TUMA ROSSA</p> <p>Milk: Sheep's & Cow's, animal rennet</p> <p>Cheese Type: Soft</p> <p>Provenance: Piedmont</p>	<p>A creamy sheeps cheese, aged for 30-40 days. The flavour is mild. It looks great on a cheeseboard with a red-washed rind.</p>
	<p>TALEGGIO AL TARTUFO</p> <p>Milk: Cow's, animal rennet</p> <p>Cheese Type: Soft</p> <p>Provenance: Lombardia</p>	<p>Classic Taleggio DOP from Lombardy is combined with fresh black truffles to make a decadent, indulgent cheese. Taleggio's tang is rounded off with a wonderful earthy warmth from the truffles. Our producer is based in the hills in Lombardy, where he works alongside his brother updating and experimenting with traditional Italian cheeses.</p>
	<p>ROCCO DEL VAL TALEGGIO</p> <p>Milk: Cow's, animal rennet</p> <p>Cheese Type: Soft</p> <p>Provenance: Lombardia</p>	<p>Produced by two sisters in the northern state of Lombardy, the shape of this classic cheese is inspired by ancient stone shelters that used to litter the Italian landscape. Aged for a minimum of 6 months, this cheese has a dual texture - white and chalky in the middle, and ripe and creamy towards the rind. Made from cows milk, this cheese would make a classic addition to any 'tagliere di formaggi'!</p>
	<p>WHISKY TOMA</p> <p>Milk: Cow's, animal rennet</p> <p>Cheese Type: Firm</p> <p>Provenance: Trentino Alto Adige</p>	<p>Whisky Toma is a cow's milk cheese aged in old Scottish whiskey barrels. Made in the Dolomites. The producers are a husband and wife that dedicated their life to create the most eclectic cheese selection in Italy, mainly for the cheese trolleys of Michelin star restaurants all over Italy.</p>
	<p>ROSMARY ROCCOLINO</p> <p>Milk: Cow's, animal rennet</p> <p>Cheese Type: Firm</p> <p>Provenance: Lombardy</p>	<p>'Rocolino', derived from the popular cheese 'Rocco del Val Taleggio' is sold as a whole cheese, so makes a lovely addition to cheeseboards. Like Rocco, our Rosemary Rocolino has a wonderful salty, crumbly character. It is then rolled and aged in dried rosemary, imparting a wonderful herby and aromatic flavour to the cheese which can be tasted through to the centre. Our producer is based in the hills in Lombardy, where he works alongside his brother updating and experimenting with traditional Italian cheeses.</p>

	<p>SEAWEED TOMA</p> <p>Milk: Cow's, animal rennet</p> <p>Cheese Type: Firm</p> <p>Provenance: Trentino Alto Adige</p>	<p>Seaweed Toma is a cow's milk cheese aged on the rind with Nori seaweed. The producer in the Dolomites became friends with a Japanese chef who was training in the local village restaurant and created this exceptional cheese. They are husband and wife that dedicated their life to create the most eclectic cheese selection in Italy, mainly for the cheese trolleys of Michelin star restaurants all over Italy.</p>
	<p>MONTE VECCHIO</p> <p>Milk: Cow's, animal rennet</p> <p>Cheese Type: Hard</p> <p>Provenance: Veneto</p>	<p>An aged cows milk cheese from Verona, our Monte Vecchio, or Monte Veronese, is aged for 12 months to produce a cheese that is deep golden in colour. With age, little 'eyes' appear along with tyrosine crystals which contribute to its crumbly, grainy texture. Its flavour is one of the most unique, with many noting that it has notes of caramel and roasted almond.</p>
	<p>TOMA AL BALSAMICO</p> <p>Milk: Cow's, animal rennet</p> <p>Cheese Type: Hard</p> <p>Provenance: Lombardia</p>	<p>Sold as a whole so makes a stunning feature on cheeseboards, our Toma al Balsamico is a wonderfully different cheese. A salty, crumbly cow's milk cheese is then washed in Aceto Balsamico di Modena which imparts a wonderful fruity acidity, balancing out the cheese's salinity. A really unique cheese – perfect for those looking for something different. Our producer is based in the hills in Lombardy, where he works alongside his brother updating and experimenting with traditional Italian cheeses.</p>
	<p>CHILLI GORGONZOLA</p> <p>Milk: Cow's, animal rennet</p> <p>Cheese Type: Blue, soft</p> <p>Provenance: Piedmont</p>	<p>A unique combination sourced from a 3rd generation cheesemaker in Piemonte. Our producer's playful approach to cheesemaking, has produced this rich, creamy and exceptionally well-balanced cheese. The hint of fresh chilli flakes not only give it a beautiful flecked appearance but lends the cheese a surprising fruitiness. A unique addition to your cheeseboard.</p>
	<p>PECORINO ROSSO</p> <p>Milk: Sheep's, animal rennet</p> <p>Cheese Type: Firm</p> <p>Provenance: Sardinia</p>	<p>Pecorino Rosso is a sheep milk cheese made in the north of Sardinia, made only with local milk collected by a cooperative of shepherds. Perfect for cooking and melting like haloumi on a dry non-stick pan accompanied with salumi. Produced by a cooperative of shepherds based in the centre of the island.</p>
	<p>PECORINO SARDO</p> <p>Milk: Sheep's, animal rennet</p> <p>Cheese Type: Firm</p> <p>Provenance: Sardinia</p>	<p>Pecorino Sardo is a traditional aged sheep cheese made only from local milk. Crumbly, but still very delicate and not salty at all. Recently scientists concluded this is one of the main ingredients of the diet of Centenarians of Sardinia, which is a Blue Zone. The producers are two brothers Cicci and Nanni based in the South of the island.</p>
	<p>SAFFRON & PEPPERCORN PECORINO</p> <p>Milk: Sheep's, animal rennet</p> <p>Cheese Type: Firm, young</p> <p>Provenance: Sicilia</p>	<p>Saffron Pecorino or Piacentino Ennese is a medium cheese with a nice length. Created by mixing saffron stems and whole black whole peppercorns. It is produced by a family of shepherds in the town of Enna in the centre of Sicily.</p>

	<p>TRUFFLE PECORINO</p> <p>Milk: Sheep's, animal rennet</p> <p>Cheese Type: Firm</p> <p>Provenance: Marche</p>	<p>Called Pecorino al Tartufo in Italian, this sheep's cheese is bursting with black and white truffle pieces for an absolutely incredible taste sensation. Ours is produced by brothers Felice and Nunzio, they are the second generation of their family to produce the cheese, which is one of the highest regarded in all of Italy. Pecorino is a hard cheese which is perfect for grating over pasta or pizza recipes but is one of those rare ingredients that will truly lift any dish to the next level.</p>
	<p>STAGIONATO DI CAPRA</p> <p>Milk: Goats, animal rennet</p> <p>Cheese Type: Soft</p> <p>Provenance: Lombardy</p>	<p>A washed rind goats cheese, our producer in Lombardy has effectively created a goats' milk version of the beloved Taleggio. Extremely creamy and unctuous, the flavour is powerful and tangy – not your typical goats cheese and, in our opinion, a real knock-out cheese!</p>
	<p>BLU DI CAPRA</p> <p>Milk: Goats, animal rennet</p> <p>Cheese Type: Soft, Blue</p> <p>Provenance: Piedmont</p>	<p>A young producer based in Piedmont, Marco is a third generation cheese maker. His family specialise in creating traditional cheeses, but Marco is passionate about creating unique cheeses inspired by the old favourites. His Blu di Capra is made using goat's milk, in the same style as Gorgonzola Dolce. This results in a wonderfully tangy alternative to Piedmont's favourite blue cheese - something every blue cheese lover must try!</p>
	<p>NATURALE DI CAPRA</p> <p>Milk: Goats, animal rennet</p> <p>Cheese Type: Soft, Blue</p> <p>Provenance: Piedmont</p>	<p>Inspired by classic Italian cheeses, our newest producer makes artisan cheeses with a twist in Piedmont. With an extremely small production line, our producer loves to experiment by updating older recipes. Naturale di Capra is made with 100% goat's milk and inspired by the more traditional cow's milk cheese, Gorgonzola Naturale. The acidic goats milk works by mellowing the flavour of the mold, making it the perfect blue for beginners or ideal for the cheese lover looking to try something different!</p>
	<p>CACIOTTA DI CAPRA</p> <p>Milk: Goats, animal rennet</p> <p>Cheese Type: Soft</p> <p>Provenance: Lombardia</p>	<p>A lovely washed rind goats' cheese from Lombardy. Our producer's family have been following this same recipe and passing it down for over 60 years. A squidgy, springy cheese, it has the characteristics of an alpine cheese, for its bright freshness and slight floral notes.</p>
	<p>WHITE TRUFFLE HONEY</p> <p>Best with: Soft</p> <p>Provenance: Lombardia</p>	<p>White Truffle Honey or Miele al Tartufo is made from acacia honey and infused truffle slices. It is delicate and has an incredible natural aroma. It is a must on your cheeseboard. Nicoletta the producers is the daughter of a family that collect fresh truffles in Marche.</p>

	<p>FIG MARMALADE</p> <p>Best with: Goat, Blue, all cheeses</p> <p>Provenance: Sardinia</p>	<p>Fig Marmalade or Marmellata di Fichi is made with very small batches of white and black figs harvested in August when they are ripe and naturally sweet (and free of pectin) Is a great accompaniment for goat or aged cheese. Francesco is a young passionate producer based in the Sardinian mountains.</p>
	<p>LEMON MARMALADE</p> <p>Best with: Sheep, aged cheeses</p> <p>Provenance: Sardinia</p>	<p>Mosto d'uva or Saba is a reduction of Carignano, young red wine, boiled for hours to evaporate. It is a very interesting accompaniment to blue cheeses. Pinella the producer is the fifth generation of a family whom have been making this traditional recipe near Oristano in the centre part of Sardinia.</p>
	<p>MOSTO D'UVA</p> <p>Best with: Blue cheeses</p> <p>Provenance: Sardinia</p>	<p>Mosto d'uva or Saba is a reduction of Carignano, young red wine, boiled for hours to evaporate. It is a very interesting accompaniment to blue cheeses. Pinella the producer is the fifth generation of a family whom have been making this traditional recipe near Oristano in the centre part of Sardinia.</p>
	<p>RARE ENGLISH PLUM JAM</p> <p>Best with: Blue and soft cheeses</p> <p>Provenance: Cornwall</p>	<p>Our rare English plums are shaken from trees into boats on the Cornish coastline. The exquisite species grows in only 20 acres of land in the world and was only discovered 400 years ago. We don't often source non-Italian products but when you find something so rare, interesting, exciting and delicious that complements Vallebona's cheese range so perfectly, its impossible to say no. Less sweet and more acidic than traditional English jams, try with our Gorgonzola Dolce DOP and other soft and blue cheeses for a match made in taste heaven.</p>
	<p>CHESTNUT HONEY</p> <p>Best with: All cheeses, nuts</p> <p>Provenance: Piedmont</p>	<p>Chestnut Honey or Miele di Castagno is a dark runny honey that's traditionally served on cheese boards with local "Nocciola Piemontese" dry roasted Hazelnuts. The producer is in Biella province in the northern part of Piedmont.</p>
	<p>MOROMI MISO</p> <p>Best with: Soft, aged cheeses</p> <p>Provenance: Japan</p>	<p>Coming from the Shodoshima island in Shikoku, which is a well-known soy sauce and olive oil island. There used to be more than 200 soy sauce producers on the island, there are only 20. This product is pulled from the risen layer of soy sauce in the barrel. Naturally fermented in a cedar barrel that is over 100 years old.</p>

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