



photos by Craig Washburn : story by C. Butler

antonelli's cheese shop

This cheese boutique is redefining American Cheese. Far from the cellophane wrapped squares, their focus is on American Artisanal cheeses across our own great country. Owners Kendall and John Antonelli are quick to draw you in with their passion and can easily bring out the dare devil in your tasting excursion. Everything is available to sample and is highly encouraged.

The lovingly selected cheeses are arranged by seven styles: fresh, soft-ripened/bloomy, washed rind, semi-soft, firm, hard and blue. This enables the customer to describe their preferences for a right-on match from the cheesemonger. They will hand over as many samples as it takes. From the lakes of Michigan and the hills of Vermont to the pastures of Oregon and creamery's of Wisconsin, each cheese has its own story and the Antonelli's take pride in sharing it.

Need a perfect pair to complete your evening? Look no further than Antonelli's shelves. The carefully selected beer and wines are chosen with each cheese in mind. Snag some chocolates, nuts and sweet honey to round out your purchase.

Look for Antonelli's upcoming "Cheese and Wine Conversations" at the FINO chef's table.



512.531.9610
4220 Duval St.
Tues - Sat: 11am-7pm
Sunday: 12-5pm
www.antonellischeese.com