

phoebe damrosch

service included

Casellula Cheese & Wine Cafe

06.21

Posted by [Phoebe](#)



A miracle has come to Hell's Kitchen and Donald Trump has nothing to do with it. The preponderance of cheese on [Casellula's](#) menu is fitting for a spot that calls itself a "cheese and wine café". I do want to warn you that you will not be able to hear your dining companions even inches from your ear, so try to go with someone deaf, dull, or telepathic.

We ordered a few things off of the menu's front page: squash blossoms filled with goat cheese, raisins, and orange zest (mmm, creamsicle in a flower); the spinach salad with a runny quail egg, poached sunchokes, blue cheese croutons, and tons of bacon (now *that's* a salad); and the "Pig's Ass Sandwich" served with a side of chipotle aoli. You have to love a place where they set a plate in front of you and, in all seriousness, say "the pig's ass." If you go with the ass, I'd suggest ordering one of the two sparkling shiraz options. This has to be the optimal summer beverage – looks like grape soda, goes down like a wine cooler, and it has kitch appeal. If I had the balls to grill on my front stoop like my neighbors, I'd slap on a few lamb burgers – maybe heat up some feta and figs – and pop the sparkling shiraz.

The back of the menu has about 30 more cheeses, each served with an accompaniment. We went all-American with the River's Edge Farm "Up in Smoke", a fresh, smoky goat's milk cheese paired with a spicy pickled okra. The Nettle Meadow "Kunik" was our favorite – creamy, soft raw goat/cow from Warrensburg, NY. This one was magical with the dollop of rose jam smiling up at us from the board. Finally, the Mecox Bay Dairy "Sunrise" from Bridgehampton is the kind of cheese that sends small children fleeing with two fingers pinched around their noses. It was almost too much on its own, let alone with the pickled green tomatoes beside it.

Open until 2.

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Phoebe, there's nothing in the world I'd rather do this week than get an in-person crash course in cheese.

From you -- and Andre? Donde esta Guinness? Call me! (I happen to be open until midnight) xxSarah
06.24 | **Sarah**

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