

CityFeast

Sunday - January 29, 2012 @ 6:00 p.m.

Dining Out to Conquer Diabetes

To support the:



Proprietor Carla Gomes

-Ostriche Alla Brace-

Grilled Blue Point oysters, sweet sausage, spinach, confit garlic crumb.

Accompanied by a glass Pinot Grigio, Borgo Boschetto (Venezia-Giulia)

-Zuppa Di Funghi E Castagne-

Wild mushrooms and chestnut soup, goat cheese and Truffle oil

Accompanied by a glass of Feudo Arancio Chardonnay (Sicilia, Italy)

-Millefoglie Con Tartufo E Ricotta-

San Miniato Truffles, ricotta cheese, house filo, Grana shavings.

Accompanied by a glass of Querceto Chianti DOCG (Toscana, Italy)

-Capellini E Gamberi-

Hand crafted saffron pasta, jumbo shrimp, colina tomato, parsley, garlic & vino.

Accompanied by a glass of Montepulciano d'Abruzzo, Masciarelli (Abruzzo)

-Bisteca Di Manzo-

Chianti glazed short rib, beet stained polenta, pickled garden vegetables, crispy leeks

Accompanied by a glass of Dona Paula Malbec (Mendoza, Argentina)

- Di Menta E Sedano -

Mint, celery, Sicilian ice.

Accompanied by a glass of Cockburns Ruby Port

*All meals are made with love & passion by
Executive Chef Joshua Breen & the Terramia Kitchen Staff*

"One cannot think well, love well, sleep well, if one hasn't eaten well."

Virginia Woolf