

# Terramia

## Ristorante

*Primavera in Valpolicella con Masi Agricola*  
*A five-course dinner with wine pairings*

**Monday, March 12 2012 at 6:30 pm**

**-First-**

Zucchini Flower stuffed with Stracciatella al Tartufo  
*2010 Pinot Grigio-Verduzzo Masianco, Masi (Veneto)*

**-Second-**

Sushi grade tuna, fennel puree, blood orange vinaigrette, pickled celery leaf & chilies  
*2008 Campofiorin Veronese IGT, Masi (Veneto)*

**-Third-**

Wild boar Ragu with house made Pici pasta, shaved pecorino  
*2007 Brolo Di Campofiorin, Masi (Veneto)*

**-Fourth-**

Roast pork loin, vegetable & farro caponata, con fondo  
*2007 Amarone Classico Superiore "Costasera", Masi (Veneto)*

**-Fifth-**

Chocolate truffle filled with cherry gelantina  
*Port - Fonseca Bin 27*

Owner Carla Agrippino Gomes  
Executive Chef Joshua Breen & the Terramia Kitchen Staff  
Ciro Pirone, Director of Italian Wines, Horizon Beverage Company

**\$ 65 pp Tax and gratuity not included**

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<http://www.TerramiaRistorante.com>