

Terramia

Ristorante

Italian Wine Dinner Series:

Summer Fun, Italian Style

Monday, July 18nd 2011 at 6:30PM

**A five- course dinner with wine pairings \$65.00 per person,
Tax and gratuity not included. Our regular menu is not available**

Marisa Iocco, Executive Consulting Chef at Terramia, will describe the food.
Ciro Pirone, Italian wine specialist at Horizon Beverage Company, will introduce the wines

First

Local handcrafted burrata, gelatina di melone, roasted prosciutto
Accompanied by a glass of 2008 Feudo Arancio "Dalila" Grillo/Viognier (Sicilia)

Second

Salmon tartare chilled, seasonal vegetables ratatouille, salsa verde
Accompanied by a glass of 2009 A. Caprai "Grecante" Grechetto (Umbria)

Third

Miniature mushroom lasagnette, assorted mushrooms, thyme bechamel condiment
Accompanied by a glass of 2010 Attems "Cupra Ramato" PG (Friuli)

Fourth

Veal medallion, classic tuna sauce, chips and peperonata
Accompanied by a glass of 2007 A. Caprai Rosso di Montefalco (Umbria)

Fifth

Chocolate fondente bread pudding
Accompanied by a glass of 2007 Coppo Barbera d'Asti Camp do Rouss (Piemonte)

Terramia Ristorante

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<http://www.TerramiaRistorante.com>