

Terramia Ristorante

Tenute Folonari – A Century of Great Wine Story

A five-course dinner with wine pairings

Monday, April 30th 2018 at 6:30 pm

-First-

Insalata di Arugula - Wild Organic Arugula, shaved fennel and fresh orange segments salad, Italian honey dressing

"Le Bruniche", Tenuta di Nozzole Chardonnay, Toscana IGT

-Second-

Choice of

Polpette con Polenta - Oven baked meatballs, creamy Fontina cheese polenta, San Marzano tomato sauce, Parmegiano cheese

Caprese - Fresh Buratta cheese and Heirloom tomatoes salad, basil, evoo

"Nozzole", Chianti Classico Riserva, DOCG, Toscana

-Third-

Choice of

Bolognese - Pappardelle pasta, traditional ground veal, beef, pork meat tomato ragù, basil, Parmegiano cheese

Gnocchi ai Funghi - Potato dumplings, mixed wild mushrooms, Parmegiano cheese, Truffle oil

"Campo al Mare", Bolgheri, DOC, Toscana

-Fourth-

Choice of

Bistecca - Prime Filet Mignon, truffle potato mash, sautéed baby spinach, dolce Gorgonzola, red wine reduction

Vegano Ravioli - Zucchini, eggplant, red bell peppers, tomatoes vegan ravioli, Organic San Marzano

"Cabreo", Il Borgo, Sangiovese -Cabernet Sauvignon, Toscana IGT

-Fifth-

Piatto di Formaggi Italiani – Chef selection of Italian cheeses and dry fruits

"La Fuga", Brunello di Montalcino, DOCG, Toscana

Owner Carla Agrippino Gomes

Claudio Andreani, Brand Ambassador U.S.A., Ambrogio e Giovanni Folonari

\$ 75 pp tax and gratuity not included

Terramia Ristorante

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<http://www.TerramiaRistorante.com>