

New Year's Eve Menu

Complimenti Dello Chef

Glass of Villa Sandi Il Fresco Prosecco Brut

Antipasti

(Choice of one)

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

Caprese - Fresh Burrata cheese and tomato salad, basil, evoo, balsamic reduction

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

Zuppa Di Pomodoro (V) - Oven roasted tomato soup, roasted garlic, basil, fresh buffalo Mozzarella

Primi

(Choice of one)

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

Vegano Ravioli (V) - Zucchini, eggplant, red bell peppers, tomatoes vegan ravioli, Organic San Marzano or aglio e olio

Ravioli con Fichi - Figs, marscapone and wallnuts ravioli, sage cream sauce, pork medalion

Secondi

(Choice of one)

Risotto Porcini (V) - Arborio rice, Italian porcini mushrooms, asparagus tips, Parmegiano cheese, white truffle essence

Pollo - Murrays Farm organic chicken breasts, wild mushrooms, smoked pancetta, herb roasted potato, thyme Marsala cream sauce

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

Pesce - Grilled filet of Swordfish, sautéed baby spinach, fingerling potato, Puttanesca sauce, two grilled shrimp

The sweet end of the year

(Choice of one)

Tiramisu

Flourless Chocolate Cake

Bread Pudding

Gelato (V)

5 Courses Prix Fixe Menu \$75 pp.

Tax and gratuity not included.

Our regular menu is also available

Guests dining together must all choose from the same menu.

Terramia Ristorante

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<http://www.terramiaristorante.com>