

WINE SERIES: NORTHEAST ITALY

TUESDAY, JULY 27, 2010

OUR WINE SERIES FOUR-COURSE MENU FOR THE ENTIRE TABLE
\$49 PER PERSON – INCLUDING WINE PAIRINGS

MENU

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BIGOLI IN SALSA
rustic whole wheat noodles with anchovies, tomato and onion

RISI E MAIS
carnaroli rice with corn, arugula, radicchio and parsley salad

CHARCUTERIE
chicken liver mousse, pork rillettes, pâté de campagne

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POLLO A LA BURANEA
braised chicken with olives, rye spätzle, carrots

POLENTA E FASOI
creamy polenta with cranberry beans and zucchini

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CHEESE
taleggio, cow's milk, lombardy

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CROSTATA DI AMARETTI CON PECHE
local peach tart with cocoa-almond crust, crème fraîche ice cream

WINE

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Pinot Grigio, Tramin, 2009, Alto Adige, Italy. The Tramin winery is located in Alto Adige, a German-speaking corner of Italy. The winery is named for the Tramin varietal which is native to the region. Gravity flow equipment is used in the winery to take utmost care in handling the grapes and preserve the aromatic qualities in the wine.

Valpolicella, Allegrini, 2009, Veneto, Italy. Allegrini is one of the most respected producers in the Veneto. Valpolicella is known for its perfumed cherry aromas. The grapes are corvina veronese, rondinella and molinara. Medium bodied and perfect with rustic fare.

Pinot Bianco, Tiefenbrunner, 2006, Alto Adige, Italy. The village of Entiklar is in South Tyrol otherwise known as Alto Adige. This Pinot Bianco has a round mouthfeel that complements the creamy taleggio perfectly.

Moscato, Maculan, "Dindarello", 2007, Veneto, Italy. This dessert wine is made from Moscato Fior d'Arancio, or "orange blossom". The grapes are air-dried then pressed, releasing a sweet and concentrated juice.

At T.W.Food

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our mission is to promote artisanal food and cooking. the pasta, charcuterie, sausages patisserie and ice creams are done by hand using european traditions, methods and recipes. we support many small local growers of vegetables, dairy farmers, meat farmers and cheesemakers, and take pleasure in bringing these products to you.

DIRECTORS TIM AND BRONWYN WIECHMANN
KITCHEN KATE STAMBAUGH DINING ROOM JILLIAN MARINI PASTRY KEIKO TANAKA

Some of our menu items may be served raw or undercooked. The Commonwealth of Massachusetts has determined that consuming raw or undercooked foods may increase the risk of food-borne illness.