

WINE SERIES: TUSCANY

TUESDAY, FEBRUARY 9, 2010

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

MENU

LOCAL SKATE WING ALLA LIVORNESE
fried in olive oil with garlic, sage and
collard greens

WHITE BEAN SALAD
marinated carrots, celery, fennel, olive oil
and black pepper

CROSTINI TOSCANO
toast with chicken liver mousse, rigatino,
pate campagnola

ROASTED CHICKEN
marinated in rosemary with farro
“pici” handmade noodles, roasted root
vegetables and olives

RIBOLLITA
hearty winter vegetable soup with lentils,
wild mushrooms, cabbage, levain

CHEESE
pecorino ginepro, sheep’s milk, tuscan

CASTAGNACCIO
chestnut cake with pine nuts, currants
and orange-fennel ice cream

WINE

VERNACCIA DI SAN GIMIGNANO, CASA
ALLE VACCHE, 2008, SAN GIMIGNANO.
Vernaccia di San Gimignano is both a
grape variety and appellation. It holds
Italy’s highest designation of status: DOCG
(denomizione di origine controllata e
garantita). This wine is both dry and crisp
with aromas of peach and toasted almond.

ROSSO DI MONTEPULCIANO, GRACCIANO,
2007, MONTEPULCIANO, TUSCANY.
Tenuta di Gracciano is located in the
Gracciano hills, one of the best terroirs in
Montepulciano. The grapes are Prugnolo
Gentile, a Sangiovese clone, blended with
a bit of Canaiolo. It is elegantly styled with
blackberry aromas and silky tannins.

SANGIOVESE, TERRA DI CIPRESSI, 2007,
TUSCANY. Terra di Cipressi is made
from 100% Sangiovese. Whereas the
Montepulciano showcases its fruit and
understated elegance, this wine is loaded
with warm spices, herbs and is more
intensely structured.

VIN SANTO, CASTELLO DI POPPIANO,
“TORRE GRANDE”, 1999, TUSCANY. Vin
Santo, or holy wine, is made from air-dried
grapes that have turned to raisins. These
super-concentrated Malvasia grapes are
high in sugar and yield a delicate, nutty
dessert wine. Aged in oak and chestnut
barrels in the traditional method.

At T.W.Food

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.

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.