

PRESS RELEASE

FOR IMMEDIATE RELEASE

Contact:

SLOW FOOD DALLAS

info@slowfooddallas.org

Ef시오 Farris and Francesco Farris of Arcodoro & Pomodoro present a Sardinian Wine & Food Festival, a Slow Food evening open to all. Ef시오 is a member of Slow Food USA. Slow Food USA now has more than 13,000 members, according to its newsletter, *The Snail*. The passionate Farris brothers will share their expertise in the culture, food and wine of Sardinia (see the menu details below).

DATE/TIME: Thursday, June 3, 2004, 6:30pm

COST: \$75 per person plus tax and gratuity

(same price for Slow Food members and non-members)

CONTACT: Shelly Rogers by phone 214-871-1924 or by email events@arcodoro.com,
www.arcodoro.com/.

LOCATION: Arcodoro/Pomodoro, 2708 Routh Street, Dallas, TX 75201

PHONE: 214.871.1924

Slow Food Dallas Contacts

www.slowfoodusa.org

- recognizing food as a language that expresses cultural diversity

- preserving the myriad traditions of the table

- cultivating and reinvigorating a sense of community and place

Thursday, June 3, 2004
Sardinian Wine & Food Festival
6:30 p.m. Reception
7:15 p.m. Dinner
Arcodoro/Pomodoro
2708 Routh Street
Dallas, TX 75201
214.871.1924

Exhibition of Sardinian Products

Wander around an array of traditional Sardinian costumes, artisanal products and works of art, as well as displays of Sardinian food and wines

Pane Guttiau

Sardinian music bread baked in the woodburning oven, drizzled with extra virgin olive oil & a sprinkling of sea salt

Misto Sardo

An assortment of imported Sardinian cured meats and cheeses with marinated olives and artichokes

Cozze al Vapore con Crudite Piccantino

Steamed mussels served on the half shell topped with a spicy fresh tomato relish

Prosecco & Grapparitas

DINNER MENU

Sa Fregula ae Cocciula

Sardinian couscous with baby clams and Mediterranean herbs in a light saffron broth

Vermentino di Gallura, Giogantinu

Arcodoro's white wine from Sardinia

Malloreddus kin Aligusta e Bottarga

A Sardinian trademark, teardrop pasta with fresh lobster and artichoke hearts with a sprinkling of bottarga

Vermentino di Gallura, Giogantinu

Su Porceddu

Whole suckling pig wrapped in mirto leaves and flavored with juniper berries roasted to perfection in the woodburning oven

'02 Terra Saliosa, IGT di Giogantinu

Arcodoro's red wine from Sardinia

Seadas al Miele Amaro

Traditional Sardinian dessert of puffed pastry filled with sweet cheese, lightly fried and drizzled with bitter honey

\$75.00 plus tax and gratuity

ADVANCE RESERVATIONS ONLY

Please contact Shelly Rogers at 214-871-1924 or events@arcodoro.com for reservations