

Certificazione della Sardegna

Sardinia Quiz gennaio 2016

Happy New Year!

From all of us working at Tharros, we hope to see and serve you again this new year! We're really looking forward to meeting all our customers, new and old alike, and hope that you meet new friends on your next visit to Tharros, too.

Tharros is named after an ancient city on the west coast of the island of Sardinia. This ancient city and the island of Sardinia have long been home to variety of people and races.

We'd love to help you learn more about Sardinia, and believe it will add an extra level of enjoyment to your next visit to our restaurant. So we've decided to do a quiz about Sardinia every month!

Here are the first questions.....



Q1 → The answer is **A. Quattro Mori**

Tharros has an official Sardinian flag at our entrance. It is a white flag with a red cross and four bandaged Moor's heads. What is this flag called?

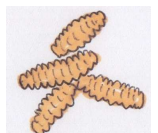
A. Quattro Mori B. Mayoino Mori C. Quatro Tori



Q2 → The answer is **A. San Benedetto**

There is a large market open for the public in Cagliari, the capital of Sardinia. The market trade a variety of food produce including fish, meat, vegetables, and cheese. It is one of the largest markets in Italy, and is so large it's impossible to see everything in single day. What is the name of this market?

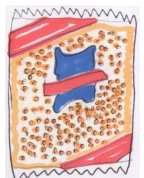
A. San Benedetto B. San Pietro C. San Elisio



Q3 → The answer is **B. Seadas**

Arguably the oldest dessert in Italy, this dish is made with pecorino cheese. What is it called?

A. Pecodas B. Seadas C. Selegas



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サルデーニャ検定 第2回 Febbraio 2016

Last month we started a new Sardinia quiz series.

Many of our customers have been to Sardinia, and some have been more than once! We like to think of this as proof that Sardinia is an attractive island with great food and wine.

Here are the questions for February.



Q1 → **The answer is 3. Alghero.**

The island of Sardinia has traditionally attracted people from a variety of races and cultures. In fact, there is still a town in Sardinia where people speak Catalan and eat Spanish food such as paella. What is the name of this town?

1. Bosa 2. Sassari 3. Alghero



Q2 → **The answer is 1. Cork tops.**

Italy's production volume of one of the following items is third largest after Portugal and Spain. And, in Italy, this item is made almost entirely in Sardinia. Which is it?

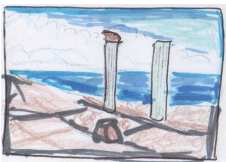
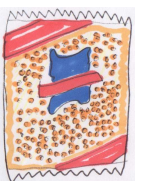
1. Cork tops 2. Glass bottles 3. Paper for labels



Q3 → **The answer is 3. 7,000.**

In Sardinia stand ancient stone constructions called nuragh. These are thought to have been used as fortifications, places for religious ceremonies, or houses for feudal lords. However, nobody is exactly sure what they were. How many nuragh are there on the island of Sardinia?

1. 700 2. 70,000 3. 7,000



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サルデーニャ検定 第3回 **Marzo 2016**

March 27th is Easter Sunday. In Italian, it is called Pasqua. And to celebrate this particular holiday, Tharros will be offering a special lamb dish.

We are also hosting an event for the Japan Sardinia Association on Wednesday, March 23rd. This event is a great opportunity to meet people from Sardinia. If you'd like to know more, please call the restaurant for details.

Here are the questions for March!



Q1 **The answer is 1. Egg.**

Sardinians prepare both lamb dishes and a bread called Coccoi de Pasca for Pasqua. What is this bread made with?

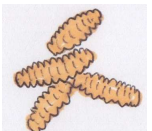
1. Egg
2. Bottarga
3. Heart of tuna



Q2 **The answer is 2. Culurgiones.**

There are several different pasta shapes in Sardinia. One of these shapes looks similar to ravioli, and is stuffed with potato and mint leaves. What is this pasta called?

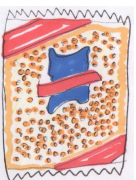
1. pulilgioni (ravioli Galluresi)
2. Culurgiones
3. Tabarkina



Q3 **The answers are both 1. makes a crispy noise and 2. looks like a musical score**

Pane carasau is a quintessential Sardinian bread. It is soaked in soup or spread with paste before being eaten. Pane carasau is also called carta da musica, because it...

1. makes a crispy noise
2. looks like a musical score
3. looks like a game card



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サルデーニャ検定 第4回 Aprile 2016

We tend to imagine people eating seafood when we think of the island of Sardinia. However, Sardinia is also known as the island of shepherds, in part for its mountainous terrain. This means Sardinians eat as much meat as they do seafood, and produce enough quality red and white wine to drink with both! In April, Tharros is offering wine by the glass from Santadi, a well renowned winery on the island.

Here are the four quiz questions for April! Can you find each location on the map?



Q1 **The answer is 3.**

This restaurant is named after the Sardinian archaeological site, Tharros. Where is this ancient city located?



Q2 **The answer is 5.**

From the 1st to the 4th of May, Sardinia hosts the festival of Sant'Efisio. This festival celebrates the life of Saint Efisio, who halted a plague that killed half of the Cagliari population in 1652. Where is Cagliari?



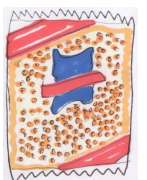
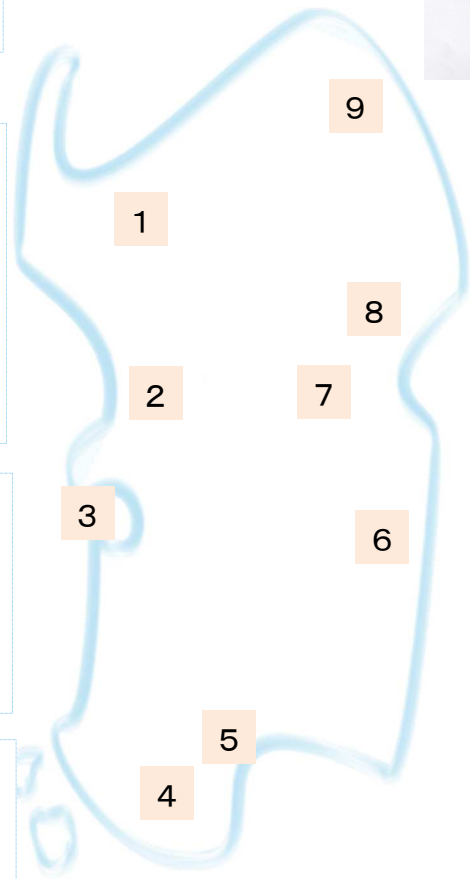
Q3 **The answer is 9.**

One of the most renowned resorts in Europe, Costa Smeralda is very popular among celebrities and was first developed in the 60's. Where is it?



Q4 **The answer is 4.**

Tharros' recommended wine for April is Santadi. Where is the winery located?



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サルデーニャ検定 第5回 Maggio 2016

One thing Japan and Sardinia have in common is tuna. Every year in Carloforte, a Sardinian village, a festival called Giro Tonno takes place to celebrate tuna. This year it's scheduled for early June, and last year a team from Japan won in a tuna cooking competition!

And if you head to Tharros, you too can celebrate like Sardinia during Giro Tonno! From May 30th to June 6th, Tharros also has a special appetizer from Monady, along with a variety of tuna dishes.



Q1 The answer is 1. San Pietro.

This island is known for tuna, and is located off the southwestern coast of Sardinia. What is it called?

- 1.San Pietro 2.Sant'Antioco 3.Pantelleria



Q2 The answer is 2.Mattanza.

This form of traditional tuna fishing in Sardinia and Sicily is so wild that sometimes people die doing it. What is the name of this style of tuna fishing?

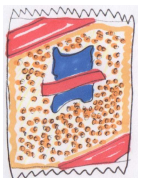
- 1.TonnoHoihoi 2.Mattanza 3.Massanca



Q3 The answer is 3. Sweet and sour stewed tuna with wine vinegar.

What is the characteristic of the Tharros tuna dish named Tuna Ossobuco Carloforte Style?

1. Grilled tuna seasoned with salt and flavored with lemon
2. Spicy tomato stewed tuna
3. Sweet and sour stewed tuna with wine vinegar



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サルデーニャ検定 第6回 Giugno 2016

It's getting humid here in Tokyo, and now is definitely the time to indulge in refreshing sparkling wine, whether it be a bottle to toast with your friends, or a shared bottle with your partner during dinner.

At Tharros, you don't even have to order a bottle. We also offer Sardinian sparkling wine by the glass.

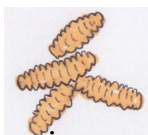
Here are four new quiz questions from Fumiko Ohata, our person in charge of wine selection at Tharros.



Q1. **The Answer is 1. Yes.**

Sella & Mosca is the largest winery in Sardinia. The winery produces a dry sparkling wine called Torbato Spumante which has a good balance of fruitiness and minerality. It is made with a grape called torbato. Is Sella & Mosca the only winery growing this grape in the world?

1. Yes 2. No



Q2. **The Answer is 2. One.**

Piero Mancini's Vermentino di Gallura DOCG Spumante Brut is very refreshing with a fine minerality and lemon-like taste. DOCG in the name is a quality assurance label for Italian food products, especially wines and cheese.

How many wineries in Sardinia have received DOCG?

1. Four 2. One 3. Twelve



Q3. **The Answer is 2. White.**

Marzani Fleur Spumante is made with cannonau (aka grenache,) which is one of the most widely planted red wine grape varieties in the world. It is also made by a method called *metodo classico*, a process in which the wine is fermented once in the barrel, and then a second time in the bottle, to make it fresh and dry. What color is this sparkling wine?

1. Red 2. White 3. Pink



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