



How is authentic
Traditional
Balsamic Vinegar
DOP made?
Ask Daniele!



"Terre" means "Lands". It's the union between the best ingredients and the strong relationship with each of our "small" producers from our **homeland in Italy**, and of those we have had the pleasure to meet here in the **United States**. Terre is the best of both agricultural worlds, made up of responsible farmers, cheese makers, fishermen, winegrowers and all the artisans committed to the same values of "Respecting the Earth".



Brunch Menu

Hot Drinks

- Espresso**..... \$3.5
Huebuetenango Coffee, Guatemala (☉ Slow Food Presidia*)
*Project run by Slow Food Foundation for biodiversity to protect small production
- Americano**..... \$3
Huebuetenango Coffee, Guatemala (☉ Slow Food Presidia*)
*Project run by Slow Food Foundation for biodiversity to protect small production
- Cappuccino**..... \$4
- Latte Macchiato**..... \$4.50
- Organic Hot Tea**..... \$4
"Assam" black tea (India), "Lemon Ginger" herbal tea, "Sencha" green tea
- Decaf options available.
We can serve all of our drinks with organic almond milk. Extra charge 0.50

Juice

- Fresh Squeezed Orange Juice**..... \$6

Sodas

- Organic Lemon Sparkling Soda**..... \$6
- Organic Orange Sparkling Soda**..... \$6
- Organic Ginger Beer Sparkling Soda**..... \$6
- Galvanina Sparkling Water**..... \$3 (355 ml) | \$5 (750 ml)

Cocktails



- French 79**..... \$14
Prosecco "Col fondo" Casa Coste Piane (Veneto),
lemon juice, sugar
- Mimosa Orange**..... \$14
Prosecco "Col fondo" Casa Coste Piane (Veneto),
fresh orange juice, orange sorbet
- Lambrusco Spritz**..... \$16
Lambrusco "Sottobosco" natural fermentation in the bottle (Cà dei Noci),
Lurisia orange soda
- Orange Spritzer**..... \$15
Vino Spumante "Cur" Bambinuto (Campania),
Vermouth Torino bianco secco, lemon, soda

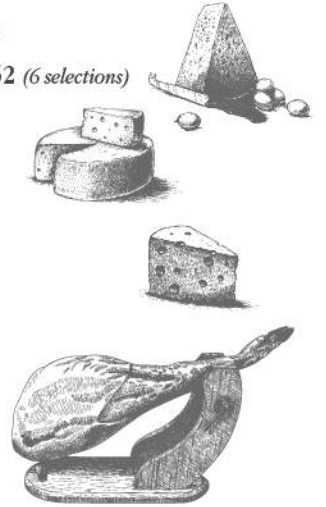
Dolci



- Biscotti**..... \$5
A mix of "Brutti ma Buoni - Ugly but Good" & "Tozzetti"
- Gelati e Sorbetti**..... \$10
Lemon | Hazelnuts | Vanilla | Chocolate
- Tiramisù**..... \$11
- Chocolate Soufflé & Vanilla Gelato**..... \$14
Warm soufflé w/ Ocumare, 70% dark chocolate (Venezuela)
served w/ vanilla gelato
- Crème Brûlée**..... \$14
Rich vanilla custard w/ caramelized brown sugar
- Panna Cotta al "Balsamico GOLD"**..... \$15
w/ Traditional Balsamic Vinegar DOP | 25 years aged
Acetaia San Giacomo (Reggio Emilia)

Artisanal Cheese & Meat selection

- \$14 (1 selection) | \$26 (2 selections) | \$44 (4 selections) | \$52 (6 selections)
- Formaggi** Served w/ raw honey
- Black Diamond** (goat/ash ripened) Yellow Springs Farm (PA)
- Bufarolo** (buffalo/fresh-soft) Quattro Portoni (Lombardia)
- Cabot Clothbound Cheddar** (cow/firm) Jasper Hill (VT)
- Nimbus** (cow/triple cream) Chaseholm Farm (NY)
- Bismark** (raw sheep/firm) Grafton Cheese Village (VT)
- Salumi**
- Prosciutto di Parma** Devodier | aged 30 months | (Parma)
- Finocchiona** 'nduja Artisans (IL)
- Speck** (smoked Prosciutto) Senfter Sudtirol (Italy)
- Soppressata** New England Charcuterie (MA)
- Jamón Iberico** authentic acorn-fed 100% 5 Jotas | 60 months aged | (Spain) (extra charge \$8)



To Start



- Special Salad** **Vegan**..... \$16
Organic green salad & radicchio, walnut cherry tomatoes & fresh fruit w/ Traditional Balsamic
Vinegar DOP | 12-18 years aged | Acetaia San Giacomo (Reggio Emilia)
- French Toast** **Vegetarian**..... \$15
"Sweet" bread served w/ pure maple syrup & fresh organic fruit

Eggs



- Frittata | Cheddar & Bacon**..... \$16
w/ Cabot Clothbound Cheddar | Jasper Hill, VT & bacon (Vermont smoked & cure, VT)
- Omelette | Asparagus & Smoked Gouda** **Vegetarian**..... \$16
Organic asparagus & smoked Gouda cheese (Marieke Gouda, WI)
- Scrambled eggs | Pesto & Cherry Tomatoes**..... \$17
w/ basil pesto & organic cherry tomatoes
- Scrambled eggs | with Salmon**..... \$17
"Verlasso" smoked salmon (sustainable from Patagonia) & fresh goat cheese (Vermont Creamery)
- Sunny side up | Burrata & Fresh Truffle** **Vegetarian**..... \$24
w/ whole wheat bread, shaved black truffle, creamy burrata & green organic salad

Pasta



- Tagliolini alla Carbonara**..... \$20
Fresh Tagliolini w/ traditional carbonara sauce Italian salt-cured pork jowl, eggs, pecorino,
black pepper from Sarawak (Malasia)
- Terrelle al Ragù**..... \$20
Homemade Tagliatelle w/ ragù (organic beef, Lancaster Farm Fresh)
- Gnocchi al Tartufo** **Vegetarian**..... \$21
Gnocchi w/ white truffle butter
- Trofie al Pesto & Shrimps**..... \$23
Fresh Trofie w/ pesto "Riviera Focacceria" (Miami), shrimps from Maine & special touch of orange zest
- Gnocchi with Truffle Burrata & Porcini Mushrooms**..... \$24
Gnocchi w/ creamy black truffle burrata & sautéed porcini mushrooms (Parma, Italy)
- Spaghetti alla Chitarra & Clams**..... \$25
Fresh Spaghetti w/ littleneck clams & fresh parsley in a cherry tomatoes sauce
- Kids Menu** Farfalle or Spaghetti
w/ ragù (organic beef & pork, Lancaster Farm Fresh)..... \$14
w/ pesto "Riviera Focacceria" (Miami) **Vegetarian**..... \$14
w/ organic butter & Parmigiano Reggiano (24 months aged) **Vegetarian**..... \$12

Gluten free pasta available / Gluten free bread available / Farinata extra charge \$2 · Side of sourdough bread 2\$
Our homemade pasta contains eggs. / Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.
18% gratuity will be added for parties of 6 or more.