



How do we make our homemade "Terrelle"?
Ask Simone!



"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".

To start



Extra Virgin Olive Oil tasting <i>Vegan</i>	\$13
<i>EVO selection w/ bread</i>	
<i>"Costa del Riparo" Azienda Agricola Viola Umbria</i>	
<i>Special blend selection of "Moraiolo" & "Frantoio" olive varieties</i>	
<i>Frantoio Franci Toscana</i>	
<i>Special blend selection of "Moraiolo", "Leccino", "Frantoio", "Itrana" olive varieties</i>	
Olives <i>Vegan</i>	\$7
<i>Cerignola & Peranzana (Puglia)</i>	
Bruschetta Heirloom Cherry Tomatoes & Oregano <i>Vegan</i>	\$10
<i>Tasty cherry tomatoes w/ aromatic oregano on sourdough bread</i>	
Crostino Artichokes	\$11
<i>Grilled artichokes "Violetto di Puglia" on sourdough bread</i>	
Endive w/ Fresh Fruit & "Balsamico Riserva" <i>Vegan</i>	\$15
<i>Fresh endive & greens salad</i>	
<i>w/ fruit & Essenza "Balsamico Riserva" Acetaia San Giacomo (Reggio Emilia)</i>	
Eggplant "Lasagna" with Buffalo Mozzarella <i>Vegetarian</i>	\$16
<i>Eggplants, tomato sauce & buffalo mozzarella</i>	
Crostino Gallego Sardines & Dry Tomatoes	\$13
<i>Gallego Sardines from Galicia & dry tomatoes on sourdough bread</i>	
Black Truffle Burrata e Prosciutto	\$22
<i>Creamy black truffle burrata & Prosciutto di Parma (Devodier - 30 months aged) served w/ sourdough bread</i>	

"TERRE" PLATE.....\$27 (for 2 people)

Italy & Usa: the Best of Both Agricultural Worlds.
"Cheddar, Prosciutto & Traditional Balsamic Vinegar DOP"

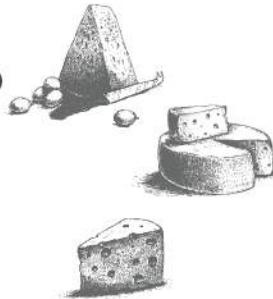
Cabot Clothbound Cheddar | 24 month aged Jasper Hill (Vermont)
Casella's Prosciutto Speciale (Hurleville, NY)
Traditional Balsamic Vinegar DOP | 12-18 years aged | Acetaia San Giacomo (Reggio Emilia)

Artisanal Cheese & Meat selection

\$14 (1 selection) | \$26 (2 selections) | \$44 (4 selections) | \$52 (6 selections)

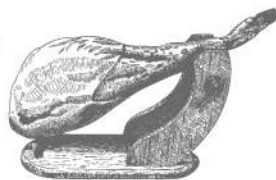
Formaggi *Served w/ raw boney*

- 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 Suttirol (Italy)
- Soppressata** *New England Charcuterie (MA)*
- Jamón Iberico** *Authentic acorn-fed 100% 5 Jotas | 60 months aged | (Spain) (extra charge \$8)*



Pasta



"Terrelle" al Ragù	\$20
<i>Fresh egg Tagliatelle w/ ragù (organic beef, Lancaster Farm Fresh)</i>	
Tagliolini Cacio (Tre Pecorini) & Pepe <i>Vegetarian</i>	\$21
<i>Fresh egg Tagliolini (a variation of Tagliatelle) w/ 3 kinds of pecorino (Tuscany, Sardinia, Lazio) & black pepper from Sarawak (Malasia)</i>	
Trofie al Pesto & Shrimps	\$23
<i>Fresh Trofie w/ pesto "Riviera Focacceria" (Miami), shrimps from Maine & special touch of orange zest</i>	
Gnocchi with Truffle Burrata & Porcini Mushrooms	\$24
<i>Gnocchi w/ creamy black truffle burrata & sautéed porcini mushrooms (Parma, Italy)</i>	
Spaghetti alla Chitarra & Clams	\$25
<i>Fresh Spaghetti w/ littleneck clams & fresh parsley in a cherry tomatoes sauce</i>	
Gnocchi with Lobster Tails & Yellow tomatoes	\$26
<i>Gnocchi w/ fresh lobster tails (Maine) & "Casa Barone" yellow tomatoes (Campania)</i>	
Pappardelle with White Venison Ragù, Almonds & Rosemary	\$26
<i>Fresh egg Pappardelle w/ 100% grass-fed domestic venison, toasted almonds & rosemary</i>	
Ferricelli with Fresh Black Italian Truffle & Buffalo Ricotta <i>Vegetarian</i>	\$28
<i>Square-cut tubes pasta produced w/ only Lucanian drum wheats cultivated in Basilicata, buffalo ricotta & fresh shaved black truffle</i>	
Kids Menu <i>Farfalle or Spaghetti</i>	
<i>w/ Ragù (organic beef&pork, Lancaster Farm Fresh)</i>	\$14
<i>w/ Pesto "Riviera Focacceria" (Miami) Vegetarian</i>	\$14
<i>w/ Organic butter & Parmigiano Reggiano (24 months aged) Vegetarian</i>	\$12



I Secondi

Grilled Octopus	\$25
<i>w/ roasted red potatoes, peranzana black olives, basil pesto & dried tomatoes spicy spread</i>	
Grilled Swordfish with Asparagus & Pancetta	\$29
<i>Swordfish w/ organic asparagus (Lancaster Farm Fresh) & smoked Italian pancetta</i>	
Rabbit with Olives	\$33
<i>Braised rabbit w/ black olives, roasted potatoes and white cipollini onions</i>	



Dolci

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