



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



<b>Extra Virgin Olive Oil tasting</b> <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" &amp; "Frantoio" olive varieties</i>	
<i>Frantoio Franci   Toscana</i>	
<i>Special blend selection of "Moraiolo", "Leccino", "Frantoio", "Itrana" olive varieties</i>	
<b>Olives</b> <i>Vegan</i> .....	\$8
<i>Cerignola &amp; Peranzana (Puglia)</i>	
<b>Bruschetta   Heirloom Cherry Tomatoes &amp; Oregano</b> <i>Vegan</i> .....	\$11
<i>Tasty cherry tomatoes w/ aromatic oregano on sourdough bread</i>	
<b>Crostino   Artichokes</b> <i>Vegan</i> .....	\$11
<i>Grilled artichokes "Violetto di Puglia" on sourdough bread</i>	
<b>Crostino   Gallego Sardines &amp; Dry Tomatoes</b> .....	\$14
<i>Gallego Sardines from Galicia &amp; dry tomatoes on sourdough bread</i>	
<b>Crostino with Stracciatella &amp; Anchovies</b> .....	\$16
<i>Sourdough bread with stracciatella cheese (Puglia), wild-caught Cantabrian anchovies</i>	
<b>Endive w/ Fresh Fruit &amp; "Balsamico Riserva"</b> <i>Vegan</i> .....	\$16
<i>Fresh endive &amp; greens salad</i>	
<i>w/ fruit &amp; Essenza "Balsamico Riserva" Acetaia San Giacomo (Reggio Emilia)</i>	
<b>Eggplant "Lasagna" with Buffalo Mozzarella</b> <i>Vegetarian</i> .....	\$16
<i>Eggplants, tomato sauce &amp; buffalo mozzarella</i>	
<b>Chickpea Soup</b> <i>Vegan</i> .....	\$17
<i>Traditional "Cicerchie" (Umbria) chickpeas served w/ sourdough bread</i>	
<b>Black Truffle Burrata e Prosciutto</b> .....	\$23
<i>Creamy black truffle burrata &amp; Prosciutto di Parma (Devodier - 30 months aged) served w/ sourdough bread</i>	

"Terre" Plate Tasting..... \$40 (for 2 people)

*Enjoy the different shapes of Balsamic Vinegar with delicious pairing*

*SABA grape must slowly cooked | delicate flavor w/ no acidity | paired w/ Smoked Ricotta w/ Juniper (Abruzzo) Awards winning organic sheep ricotta, cold smoked with juniper*

*"TERRE" BALSAMIC aged in our wood barrels | a well-balanced sweet & sour taste | paired w/ Gallego sardines | Wild-caught sardines in the water of Spain & Italy*

*ESSENZA BALSAMIC aged 10+ years Rich | full-bodied flavor w/ a perceptible acidity paired w/ bresaola | Air-dried beef meat*

## Artisanal Cheese & Meat selection

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

**Formaggi** *Served w/ raw boney*

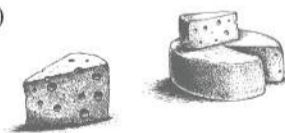
**Black Diamond** (goat/ash ripened) Yellow Springs Farm (PA)

**Ameribella** (cow/washed rind, semi soft) Jacobs & Brichford Farmstead Cheese (Indiana)

**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)*

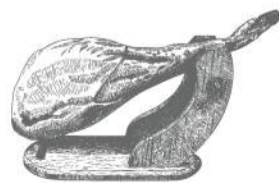
**Finocchiona** 'nduja Artisans (IL)

**Bresaola** *air-dried beef (Italy)*

**Soppresata** *New England Charcuterie (MA)*

**Chorizo Iberico** *Dry-cured sausage from blackboofed Iberico pig | (Spain) (extra charge \$8)*

**Jamón Iberico** *Authentic acorn-fed 100% 5 Jotas | 60 months aged | (Spain) (extra charge \$8)*



## Pasta



<b>"Terrelle" al Ragù</b> .....	\$22
<i>Fresh egg Tagliatelle w/ ragù (organic beef, Lancaster Farm Fresh)</i>	
<b>Trofie al Pesto &amp; Shrimps</b> .....	\$24
<i>Fresh Trofie w/ pesto "Riviera Focacceria" (Miami), shrimps from Maine &amp; special touch of orange zest</i>	
<b>Tagliolini Cacio (Tre Pecorini) &amp; Pepe</b> <i>Vegetarian</i> .....	\$23
<i>Fresh egg Tagliolini (a variation of Tagliatelle) w/ 3 kinds of pecorino (Tuscany, Sardinia, Lazio) &amp; black pepper from Sarawak (Malasia)</i>	
<b>Gnocchi with Truffle Burrata &amp; Porcini Mushrooms</b> <i>Vegetarian</i> ....	\$24
<i>Gnocchi w/ creamy black truffle burrata &amp; sautéed porcini mushrooms (Umbria, Italy)</i>	
<b>Gnocchi with Pecorino &amp; Squash</b> <i>Vegetarian</i> .....	\$26
<i>Gnocchi with Pecorino Cacio "Fiorello" (Abruzzo), butternut squash &amp; chestnuts</i>	
<b>Spaghetti con le Sarde</b> .....	\$26
<i>Spagbetti w/ wild-caught sardines, raisins, pine nuts, bread crumbs &amp; wild fennel</i>	
<b>Pappardelle with White Venison Ragù, Almonds &amp; Rosemary</b> .....	\$26
<i>Fresh egg Pappardelle w/ 100% grass-fed domestic venison, toasted almonds &amp; rosemary</i>	
<b>Ferricelli with Fresh Black Italian Truffle &amp; Buffalo Ricotta</b> <i>Vegetarian</i> .....	\$29
<i>Square-cut tubes pasta produced w/ only Lucanian drum wheats cultivated in Basilicata, buffalo ricotta &amp; fresh shaved black truffle</i>	
<b>Kids Menu</b> <i>Farfalle or Spagbetti</i>	
<i>w/ Ragù (organic beef, Lancaster Farm Fresh)</i> .....	\$14
<i>w/ Pesto "Riviera Focacceria" (Miami) <i>Vegetarian</i></i> .....	\$14
<i>w/ Organic butter &amp; Parmigiano Reggiano (24 months aged) <i>Vegetarian</i></i> ....	\$12



## I Secondi

<b>Swordfish with Brussel sprouts &amp; Pancetta</b> .....	\$29
<i>Pan-seared Swordfish w/ organic brussel sprouts (Lancaster Farm Fresh) &amp; smoked Italian pancetta</i>	
<b>Grilled Octopus</b> .....	\$25
<i>w/ roasted red potatoes, peranzana black olives, basil pesto &amp; dried tomatoes spicy spread</i>	
<b>Veal Cheek braised in Barolo</b> .....	\$37
<i>Veal cheek slowly braised in Barolo w/ potatoes pure' &amp; caramelized baby onions with "Terre balsamic"</i>	

## Dolci



<b>Biscotti</b> .....	\$5
<i>A mix of "Brutti ma Buoni - Ugly but Good" &amp; "Tozzetti"</i>	
<b>Gelati e Sorbetti</b> .....	\$10
<i>Lemon <i>Vegan</i>   Vanilla   Chocolate   Hazelnuts</i>	
<i>"Mascarpone &amp; Rhum" Liberation Agricole</i>	
<b>Tiramisù</b> .....	\$13
<b>Chocolate Soufflé &amp; Vanilla Gelato</b> .....	\$15
<i>Warm soufflé w/ Ocumare, 70% dark chocolate (Venezuela) served w/ vanilla gelato</i>	
<b>Crème Brulée</b> .....	\$14
<i>Rich vanilla custard w/ caramelized brown sugar</i>	
<b>Panna Cotta al "Balsamico GOLD"</b> .....	\$16
<i>w/ Traditional Balsamic Vinegar DOP   25 years aged Acetaia San Giacomo (Reggio Emilia)</i>	

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.