



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".



## Hot Drinks

- Espresso**..... \$3.5  
Huebuetenango Coffee, Guatemala (☀️ Slow Food Presidia\*)
- Americano**..... \$4  
Huebuetenango Coffee, Guatemala (☀️ Slow Food Presidia\*)
- Cappuccino**..... \$4.50
- Latte Macchiato**..... \$4.50
- Organic Hot Tea**..... \$4.50  
"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

\*Project run by Slow Food Foundation for biodiversity to protect small production

## Juice/ Sodas

- Fresh Squeezed Orange Juice**..... \$6
- Organic Soda** Lemon / Orange / Ginger Beer..... \$6
- Galvanina Water** (750 ml)..... \$5

## Cocktails



- Mimosa Orange**..... \$15  
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**..... \$16  
Vino Spumante "Cur" Babinuto (Campania), Vermouth Torino bianco secco, lemon, soda
- Primino Vermouth**..... \$17  
Meigamma Red Vermouth 2017 & orange infusion - aged 2 months in wood barrel

## Artisanal Cheese & Meat selection

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

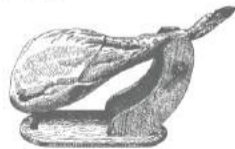
**Formaggi** Served w/ raw honey

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

- Finocchiona** 'nduja Artisans (IL)
- Bresaola** air-dried beef (Italy)
- Soppressata** New England Charcuterie (MA)
- Prosciutto di Parma** Devodier | aged 30 months | (Parma)
- 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)



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.

## Brunch Menu

### To Start



- French Toast** **Vegetarian**..... \$15  
"Sweet" bread served w/ pure maple syrup & fresh organic fruit
- Special Salad** **Vegan**..... \$16  
Organic green salad & radicchio, walnut cherry tomatoes & fresh fruit w/ Traditional Balsamic Vinegar DOP | 12-18 years aged | Acetata San Giacomo (Reggio Emilia)
- Chickpea Soup** **Vegan**..... \$17  
Traditional "Cicerchie" (Umbria) chickpeas served w/ sourdough bread

### Eggs



- Frittata | Cheddar & Bacon**..... \$16  
w/ Cabot Clothbound Cheddar | Jasper Hill, VT & bacon (Vermont smoked & cure, VT)
- Omelette | Brussel sprouts & Smoked Gouda** **Vegetarian**..... \$16  
Organic brussel sprouts & 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 & Secondi



- Terrelle al Ragù**..... \$22  
Homemade Tagliatelle w/ ragù (organic beef, Lancaster Farm Fresh)
- Trofie al Pesto & Shrimps**..... \$24  
Fresh Trofie w/ pesto "Riviera Focacceria" (Miami), shrimps from Maine & special touch of orange zest
- Tagliolini alla Carbonara**..... \$26  
Fresh Tagliolini w/ traditional carbonara sauce Italian salt-cured pork jowl, eggs, pecorino, black pepper from Sarawak (Malasia)
- Gnocchi with Pecorino & Squash** **Vegetarian**..... \$26  
Gnocchi with Pecorino Cacio "Fiorello" (Abruzzo), butternut squash & chestnuts
- Gnocchi with Truffle Burrata & Porcini Mushrooms** **Vegetarian**..... \$24  
Gnocchi w/ creamy black truffle burrata & sautéed porcini mushrooms (Umbria, Italy)
- Spaghetti con le Sarde**..... \$26  
Spaghetti w/ wild-caught sardines, raisins, pine nuts, bread crumbs & wild fennel

### Kids Menu Farfalle or Spaggetti

- w/ ragù (organic beef, Lancaster Farm Fresh)..... \$14
- w/ pesto "Riviera Focacceria" (Miami) **Vegetarian**..... \$14
- w/ organic butter & Parmigiano Reggiano (24 months aged) **Vegetarian**..... \$12

- Grilled Octopus**..... \$25  
w/ roasted red potatoes, peranzana black olives, basil pesto & dried tomatoes spicy spread

- Veal Cheek braised in Barolo**..... \$37  
Veal cheek slowly braised in Barolo w/ potatoes pure' & caramelized baby onions with "Terre balsamic"

### Dolci



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