“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 Vegan ............................................................. $13

“Costa del Riparo” Azienda Agricola Viola | Umbria
Special blend selection of “Moraiolo” & “Frantoio” olive varieties
Frantoio Franci | TOSCANA
Special blend selection of “Moraiolo”, “Leccino”, “Frantoio”, “Itrana” olive varieties

Endive with Fresh Fruit & “Balsamico Riserva” Vegan .................................. $16

Fresh endives & greens salad
w/ fruit & Essenza “Balsamico Riserva” Acetaia San Giacomo (Reggio Emilia)

Vellutata with Porcini Mushrooms & Chestnut ................................................. $20

Veloce w/ Porcini Mushroom (Parma, Italy), Chestnut, burned Leek & homemade Crostini bread

Bruschetta | Heirloom Cherry Tomatoes & Oregano Vegan .......................... $11

Tasty cherry tomatoes w/ aromatic oregano on sourdough bread

Crostino | Artichokes Vegan ................................................................. $11

Grilled artichokes “Violetto di Puglia” on sourdough bread

Black Truffle Burrata & Prosciutto .............................................................. $24

Creamy black truffle burrata & Prosciutto di Parma (Devodier - 30 months aged) served w/ sourdough bread

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)

Cabot Clothbound Cheddar (one/firm) Jasper Hill (VT)

Nimbus (cow/triple cream) Chaseholm Farm (NY)

Salumi

Prosciutto di Parma Devodier | aged 30 months | (Parma)

Finocchiona “udaja Artisan” (IL)

Soppressata New England Charcuterie (MA)

Jamón Iberico Authentic acorn-fed 100% Iberian pigs | 60 months aged | (Spain) (extra charge $8)

Pasta

“Terrelle” al Ragù ................................................................. $22

Fresh egg Tagliatelle w/ ragù (organic beef, Lancaster Farm Fresh)

Trocio al Pesto & Shrimps .............................................................. $25

Fresh Trofie w/ basil pesto, shrimp from Maine & special touch of orange zest

Pappardelle with Boar Ragù .............................................................. $29

Fresh egg Pappardelle w/ delicious slowly cooked boar Ragù

Tagliolini Cacio (Tre Pecorini) & Pepe Vegetarian ......................... $24

Fresh egg Tagliolini (a variation of Tagliatelle) w/ 3 kinds of pecorino (Tuscany, Sardinia, Lazio) & black pepper from Sarawak (Malaysia)

Gnocchi with Truffle Burrata & Porcini Mushrooms Vegetarian .......... $24

Gnocchi w/ creamy black truffle burrata & sautéed porcini mushrooms (Umbria, Italy)

Tagliolini with White Venison Ragù, Almonds & Rosemary, ......................... $26

Fresh egg Tagliolini w/ 100% grass-fed domestic venison, toasted almonds & rosemary

I Secondi

Swordfish “in Guazzetto” .......................................................... $30

Swordfish in a tasty creamy tomato broth w/ Taggiasche olives & caperberries (Sicily)

Grilled Octopus .......................................................... $25

w/ roasted red potatoes, peranzana black olives, herb pesto & dried tomatoes spicy spread

Rib-Eye “Tagliata” with seasonal vegetables ........................................ $33

Grass-fed Angus Rib-Eye with seasonal vegetables (asked for farmer’s market availability)

Dolci

Biscotti .......................................................... $5

A mix of “Bruttì ma Buoni - Ugly but Good” & “Tozzetti”

Gelati e Sorbetti .......................................................... $10

Lemon Vegan | Butter & Salt | Vanilla | Chocolate | Hazelnuts

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

9/Traditional Balsamic Vinegar DOP | 25 years aged Acetaia San Giacomo (Reggio Emilia)

Kids Menu

Farfalle or Spaghetti
w/ Ragù (organic beef, Lancaster Farm Fresh) ....................................... $14

w/ basil pesto (vegetarian) .......................................................... $14

w/ Organic butter & Parmigiano Reggiano (24 months aged) Vegetarian $14

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.