



“Homemade aged” Vermouth Aperitiv

Vermouth di Torino (Piedmont) 17	Vermouth Meigamma (Sardinia) 18
Infusion of licorice root, artemisia and indigenous aromatic herbs soft body 3 months aged	Infusion of orange and mandarin peels, pomegranate peel, gentian root, rosemary, lavender, eucalyptus, myrtle berries full body 6 months aged
Vermouth del Professore Antica Distilleria Quaglia (Monferrato) 17	“Terre” Spritz 19
Infusion of wild blackberries, lentisk, wild mallow flowers, orange flowers medium body 4 months aged	6 months aged Vermouth, sparkling orange wine, bubbles

Antipasti

Extra Virgin Olive Oil tasting <i>Vegan</i> 15	Crostino Artichokes <i>Vegan</i> 16
EVO selection w/ bread “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	Grilled artichokes “Violetto di Puglia” on sourdough bread
Olives <i>Vegan</i> 10	Endive w/ Fresh Fruit & “Balsamico Riserva” <i>Vegan</i> 18
Cerignola & Peranzana (Puglia)	Fresh endive & greens salad w/ fruit & Essenza “Balsamico Riserva” Acetaia San Giacomo (Reggio Emilia)
Bruschetta Piennolo Tomatoes & Oregano <i>Vegan</i> 17	Buffalo Mozzarella w/ Anchovies 32
Outstanding “Pomodoro del Piennolo del Vesuvio DOP” w/ oregano on sourdough bread	Buffalo Mozzarella served w/ Cantabrian anchovies fillet, sweet peas velvety & confit cherry tomatoes
	Black Truffle Burrata e Prosciutto 26
	Creamy black truffle burrata & Prosciutto di Parma (Devodier - 30 months aged) served w/ sourdough bread

“TERRE” TRADITIONAL PLATE:

TONNO DI CONIGLIO (Tuna of Rabbit): classic Italian recipe from Piemonte* 37
Fabulous marinated rabbit slowly cooked, then marinated in EVOO w/ garlic and sage.

* Tonno di Coniglio is a classic Italian recipe from the region of Piemonte. It literally means “Tuna of Rabbit”. In Italy, tuna is preserved in glass jars with olive oil, and this recipe is rabbit prepared as if it were tuna. It was used to be prepared by farmers to have a meal quickly after returning home from the fields. Keep traditions alive!

Artisanal Cheese & Meat selection

\$18 (1 selection) | \$32 (2 selections) | \$50 (4 selections) | \$62 (6 selections)

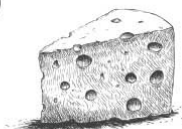
Formaggi Served w/ raw honey

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

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

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

Alpeggio
(raw cow - blue cheese)
Casa Arrigoni (Lombardia)



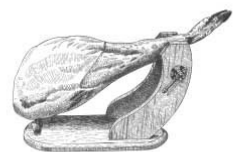
Salumi

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

Beef Salame Larchmont Charcuterie (NY)

‘Nduja spicy, spreadable pork sausage (Calabria)

Lardo di Colonnata It’s a prestigious cured lard that in 2004 earned the prestigious IGP status — protected geographical indication (PGI). Lardo is obtained from lard located on the back of the pig, which is cut into large pieces, weighing about 7 kg each, and then placed into Carrara marble basins to mature. (extra charge 8)





Pasta



- "Terrelle" al Ragù** \$23
Fresh egg Tagliatelle w/ ragù (organic beef, Lancaster Farm Fresh)
- Fusilli al Pesto & Shrimps** \$27
Fresh Fusilli w/ basil pesto, shrimps from *Maine*
- Tonnarelli Cacio (Tre Pecorini) & Pepe Vegetarian** \$26
Fresh Tonnarelli (similar to square Spaghetti) w/ 3 kinds of pecorino (*Tuscany, Sardinia, Lazio*) & black pepper from Sarawak (*Malasia*)
- Gnocchi with Truffle Burrata & Porcini Mushrooms Vegetarian** \$27
Gnocchi w/ creamy black truffle burrata & sautéed porcini mushrooms (*Umbria, Italy*)

- Tagliolini with White Venison Ragù, Almonds & Rosemary** \$28
Fresh egg Tagliolini w/ 100% grass-fed domestic venison, toasted almonds & rosemary
- Pappardelle with Boar Ragù** \$30
Fresh egg Pappardelle w/ slowly cooked boar Ragù
- Rigatoni with Lobster bisque, fresh Crab & salty Zabaione** \$32
Fresh Rigatoni w/ tasty Lobster bisque, fresh Crab & homemade Italian "egg based" sauce
- Kids Menu**
- Short shape pasta w/ Ragù (organic beef, *Lancaster Farm Fresh*) \$14
w/ Pesto Homemade Vegetarian \$14
w/ Organic butter & Parmigiano Reggiano (24 months aged) *Vegetarian* \$14

Secondi



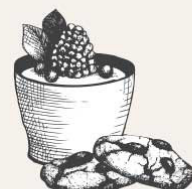
- Black Cod Fillet with Piennolo cherry tomato velvety** \$38
Wild caught Black Cod cooked in a "Beurre Blanc" sauce with outstanding "Pomodoro del Piennolo del Vesuvio DOP" velvety
- Grilled Octopus** \$30
w/ Salmoriglio sauce (made of olive oil, lemon, garlic, oregano) & chickpea puree

- Rib-Eye "Tagliata" with seasonal vegetables** \$38
Grass-fed Angus Rib-Eye with seasonal vegetables*
- Duck breast** \$40
Tender braised duck breast served w/ seasonal vegetables

Dolci

- Cantucci con Mandorle** \$9
Homemade Italian almond biscuits from Tuscany
- Gelati e Sorbetti** \$14
Lemon *Vegan* | Seasonal Sorbet (*Vegan* - ask for the seasonal flavors) | Hazelnut | Vanilla | Chocolate | Pistacchio
- Tiramisù**
Mascarpone cream, ladyfingers, espresso \$17
- Chocolate Soufflé & Vanilla Gelato** \$18
Warm soufflé w/ Ocumare, 70% dark chocolate (*Venezuela*) served w/ vanilla gelato

- Crème Brûlée** \$17
Rich vanilla custard w/ caramelized brown sugar
- Panna Cotta al "Balsamico GOLD"** \$19
w/ Traditional Balsamic Vinegar DOP | 25 years aged Acetaia San Giacomo (Reggio Emilia)
- Gianduiotto Mousse** \$22
Delicious, creamy "hazelnut & chocolate mousse" covered with chocolate





"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".

How to make our homemade Terrelle!



1. Making the dough

Arrange the fontana "fountain": make a mound of flour, create a hole in the center, and crack the farmer's market eggs into the center of the fontana.



2. The importance of our hands

The ingredients feel your love! Start to incorporate the flour into the eggs, a little at a time, by kneading until the dough starts to elongate, then fold it upon itself, turn it around, and start again. It takes a lot of hand work but it is worth it!



3. All precious things take time

After this step, we have ready a supple ball of dough which we then allow to rest for 2 hours.



4. And now have fun rolling out the dough

Using all the energy and love you have (but really, this part can be hard), flatten the dough out on a board using a rolling pin, once the dough is thin enough to see the board it is ready to be made into our Terelle!



5. Terrelle time!

Finally we can shape our "Terrelle" using a pasta machine.



6. And now our Terrelle are ready!

Our Terrelle are thicker than Tagliatelle, and thinner than Pappardelle and of course delicious!



We use "Greenmarket's Regional Grains" Project, for our homemade pasta!

The seeds for the Greenmarket Regional Grains Project were planted in 2004 with the mission to support the rebirth of regional grain production. In our homemade pasta we always use "Whole Grain Spelt Flour" (Daisy Flour, PA), an "ancient grain," rich with the full spectrum of nutrients, minerals, and vitamin B3, which is low in gluten, and high in protein. It's great for our taste buds but even better for our bodies and health!