



“Homemade aged” Vermouth Aperitivo

Vermouth di Torino (Piedmont) 19

Infusion of licorice root, artemisia and indigenous aromatic herbs | soft body 3 months aged

Vermouth del Professore Antica Distilleria Quaglia (Monferrato) 20

Infusion of wild blackberries, lentisk, wild mallow flowers, orange flowers | medium body 4 months aged

* booze free cocktail available, ask your server 16

Vermouth Meigamma (Sardinia) 21

Infusion of orange and mandarin peels, pomegranate peel, gentian root, rosemary, lavender, eucalyptus, myrtle berries | full body 6 months aged

“Terre” Spritz 22

6 months aged Vermouth, sparkling orange wine, bubbles

Antipasti

Olives *Vegan* 10

Cerignola & Peranzana (Puglia)

Bruschetta | Piennolo Tomatoes & Oregano *Vegan* 18

Outstanding “Pomodorino del Piennolo del Vesuvio DOP” w/ oregano on sourdough bread

Crostino | Artichokes *Vegan* 18

Grilled artichokes “Violetto di Puglia” on sourdough bread

Endive w/ Fresh Fruit & “Balsamico Riserva” *Vegan* 19

Baby green lettuce, black olives “Taggiasche”, pumpkin seeds, pomodorini “confit”, fresh fruit & Essenza “Balsamico Riserva”

Acetaia San Giacomo (Reggio Emilia)

Burrata & Prosciutto 27

Creamy burrata & Prosciutto di Parma (Devodier - 30 months aged) served w/ focaccia

Crostino Sardines & Stracciatella 19

Wild sardines (Matiz|Spain), stracciatella cheese, lemon zest on sourdough bread

Zuppa di legumi Umbra *Vegan* 24

Umbrian mountain lentils IGP from Colfiorito, Cicerchie heirloom Umbrian legume & Borlotti beans

Grilled “Scarola”

w/ Cantabrian anchovies & Olive 23
Grilled escarole, wild-caught anchovies from the Cantabrian Sea, Ligurian Taggiasca olives & “Pomodorino del Piennolo del Vesuvio DOP” | Campania

Grilled Octopus 33

w/ Salmoriglio sauce (EVOO, lemon, garlic, oregano), chickpea puree & seasonal veggies

“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

19 (1 selection) | 34 (2 selections) | 52 (4 selections) | 64 (6 selections)

Formaggi Served w/ raw honey

Blackbert

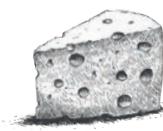
(goat/ash ripened) R&G Cheese Makers (Hudson Valley)

Melinda Mae

(cow/ bloomy rind)
Mystic cheese co. (Groton, CT)

Pecorino di Fossa

| aged 90 days in tuff stone pits
(sheep/firm) Caseificio Sociale Manciano (Tuscany)



Salumi

Prosciutto di Parma

Devodier | aged 30 months | (Parma)



Capocollo Tierra di Siena | Virginia

‘Nduja spicy, spreadable pork sausage (Calabria)

Beef Pancetta

La Piedmontese | Nebraska
(Extra charge 4\$)



Pasta



“Terrelle” al Ragù

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

25

Fusilli al Pesto & Shrimps

Fresh Fusilli w/ homemade basil pesto, shrimps from Maine

30

Tonnarelli Cacio (Tre Pecorini) & Pepe Vegetarian

Fresh Tonnarelli (similar to square Spaghetti) w/ 3 kinds of pecorino (Tuscany, Sardinia, Lazio) & black pepper from Sarawak (Malasia)

28

Tagliolini with White Venison Ragù, Almonds & Rosemary

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

30

Pappardelle with Wild Boar Ragù

Fresh egg Pappardelle w/ slowly cooked boar Ragù

34

Spaghettone with three ancient Tomato varieties & stracciatella Vegetarian

29

Fresh Spaghettone w/ outstanding “Pomodorino del Piennolo del Vesuvio DOP” | Campania; Corbarino | rare tomato variety from Monti Lattari area | Campania; Regina | Slow Food Presidia | local tomato variety grown in Puglia w/ stracciatella cheese

Gnocchetti with Burrata & Porcini

Mushrooms Vegetarian

30

Gnocchetti w/ creamy Burrata & sautéed porcini mushrooms (Umbria, Italy)

Risotto with Wild Mushrooms Vegetarian

38

Riso Carnaroli | Riserva San Massimo | Lombardy w/ wild mushrooms, DOP Raschera cheese from the Alpine valleys of Piedmont

Kids Menu

Short shape pasta w/ Ragù

16

w/ Pesto Homemade Vegetarian

16

w/ Organic butter & Parmigiano Reggiano

16

(24 months aged) Vegetarian

16



Secondi

Lamb Chops

42

Lamb chops [New Zealand] w/ roasted potatoes, light Zaffron foam, grilled Radicchio Trevigiano

Rib-Eye “Tagliata”

44

with seasonal vegetables

Grass-fed Angus Rib-Eye with seasonal vegetables*

Mediterranean Branzino in a potato crust

40

Potato-crusted oven-baked Mediterranean Branzino, served with seasonal sautéed greens, celery roots & pomodorini confit



Dolci fatti in casa

Cantucci con Mandorle

17

& Passito di Pantelleria di Marco

Homemade Italian almond biscotti from Tuscany served with Passito di Pantelleria “Bukkuram Sole e Vento”, Marco de Bartoli

Gelati e Sorbetti

16

Lemon Vegan | Seasonal Sorbet (Vegan - ask for the seasonal flavors) | Hazelnut | Vanilla | Chocolate | Pistacchio

Tiramisù

20

Mascarpone cream, ladyfingers, espresso

Chocolate Soufflé & Vanilla Gelato

20

Warm soufflé w/ Ocumare, 70% dark chocolate (Venezuela) served w/ vanilla gelato

Panna Cotta al “Balsamico GOLD”

20

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

Gianduiotto Mousse

22

Delicious, creamy “hazelnut & chocolate mousse” covered with chocolate

Tortino di Mele with Gelato

22

Apple cake made with HoneyCrisp apple from the farmers’ market served w/ Cinnamon gelato



“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 than 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. Terelle time!

Finally we can shape our “Terelle” using a pasta machine.



6. And now our Terelle are ready!

Our Terelle 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!