



“Homemade aged” Vermouth Aperitivo

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| Vermouth di Torino (Piedmont) 19 | Vermouth Meigamma (Sardinia) 21 |
| 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) 20 | “Terre” Spritz 22 |
| Infusion of wild blackberries, lentisk, wild mallow flowers, orange flowers medium body 4 months aged | 6 months aged Vermouth, sparkling orange wine, bubbles |

* booze free cocktail available, ask your server 16

Antipasti

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| Olives <i>Vegan</i> 10 | Crostino Sardines & Stracciatella 19 |
| Cerignola & Peranzana (Puglia) | Wild sardines (Matiz Spain), stracciatella cheese, lemon zest on sourdough bread |
| Bruschetta Piennolo Tomatoes & Oregano <i>Vegan</i> 19 | Crostino with Caponata 24 |
| Outstanding “Pomodorino del Piennolo del Vesuvio DOP” w/ oregano on sourdough bread | Sweet and sour Sicilian eggplant stew w/ tomatoes, celery, capers, olives and a touch of vinegar served on sourdough bread |
| Crostino Artichokes <i>Vegan</i> 19 | Caprese 24 |
| Grilled artichokes “ <i>Violetto di Puglia</i> ” on sourdough bread | Fresh Buffalo mozzarella Campania, heirloom tomatoes, homemade arugula pesto, fresh basil, EVOO |
| Endive w/ Fresh Fruit & “Balsamico Riserva” <i>Vegan</i> 19 | Grilled Octopus 36 |
| Baby green lettuce, black olives “Taggiasche”, pumpkin seeds, pomodorini “confit”, fresh fruit & Essenza “Balsamico Riserva” Acetaia San Giacomo (<i>Reggio Emilia</i>) | w/ Salmoriglio sauce (EVOO, lemon, garlic, oregano), chickpea puree & seasonal veggies |
| Burrata & Prosciutto 27 | |
| Creamy burrata & Prosciutto di Parma (Devodier - 30 months aged) served w/ focaccia | |



“TERRE” TRADITIONAL PLATE:

- TONNO DI CONIGLIO (Tuna of Rabbit): classic Italian recipe from Piemonte*** 38
 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

20 (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*)
- Special “Salume of The Month”**
 (Extra Charge 8\$)





Pasta



- "Terrelle" al Ragù** 25
Fresh egg Tagliatelle w/ ragù (organic beef, Lancaster Farm Fresh)
- Fusilli al Pesto & Shrimps** 32
Fresh Fusilli w/ homemade basil pesto, shrimps from *Maine*
- Tonnarelli Cacio (Tre Pecorini) & Pepe** *Vegetarian* 28
Fresh Tonnarelli (similar to square Spaghetti) w/ 3 kinds of pecorino (*Tuscany, Sardinia, Lazio*) & black pepper from Sarawak (*Malasia*)
- Tagliolini with White Venison Ragù, Almonds & Rosemary** 30
Fresh egg Tagliolini w/ 100% grass-fed domestic venison, toasted almonds & rosemary
- Pappardelle with Wild Boar Ragù** 35
Fresh egg Pappardelle w/ slowly cooked boar Ragù
- Linguine with Tuna & Lemon** 38
Fresh Linguine w/ Amalfi's Lemon sauce, fresh Tuna tartare, capers & capers leaves

Spaghettoni with three ancient Tomato varieties & stracciatella *Vegetarian* 29
Fresh Spaghettoni w/ outstanding "Pomodoro 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

Mafaldine with Zucchini Carbonara *Vegetarian* 34
Fresh egg Mafaldine w/ carbonara sauce (egg yolks, Pecorino Romano, Parmigiano Reggiano), fresh zucchini & zucchini flowers

Gnocchetti with Taleggio & Asparagus *Vegetarian* 30
Gnocchetti w/ Taleggio cheese | creamy, tasty cheese from Lombardy | & fresh asparagus

Kids Menu
Short shape pasta w/ Ragù 16
w/ Pesto Homemade *Vegetarian* 16
w/ Organic butter & Parmigiano Reggiano (24 months aged) *Vegetarian* 16

Secondi

- Lamb Chops** 44
Lamb chops [New Zealand] w/ roasted potatoes, light Zaffron foam, grilled Radicchio Trevigiano
- Rib-Eye "Tagliata" with seasonal vegetables** 45
Grass-fed Angus Rib-Eye with seasonal vegetables

Mediterranean Branzino in a potato crust 40
Potato-crust oven-baked Mediterranean Branzino, served with celery roots & pomodorini confit



Dolci fatti in casa

- Cantucci con Mandorle & Passito di Pantelleria di Marco** 17
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" 21
w/ Traditional Balsamic Vinegar DOP | 25 years aged Acetaia San Giacomo (Reggio Emilia)

Almond Flour Cake with Apricot jam & seasonal fruits 22
Homemade Almond flour cake w/ Apricot jam & seasonal fresh fruit





“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!