



“Homemade aged” Vermouth Aperitivo

Vermouth di Torino (Piedmont)

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

19

Vermouth Meigamma (Sardinia)

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

21

“Terre” Spritz

6 months aged Vermouth,
sparkling orange wine, bubbles

22



Antipasti



Olives *Vegan*

Cerignola & Peranzana (Puglia)

10

Bruschetta | Piennolo Tomatoes & Oregano *Vegan*

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

19

Crostino | Artichokes *Vegan*

Grilled artichokes “Violetto di Puglia” on sourdough bread

19

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

Baby green lettuce, black olives “Taggiasche”,
pumpkin seeds, pomodorini “confit”, fresh fruit
& Essenza “Balsamico Riserva”
Acetaia San Giacomo (Reggio Emilia)

19

Burrata & Prosciutto

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

27

Crostino Sardines & Stracciatella

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

19

Caprese *Vegetarian*

Fresh Buffalo mozzarella | Campania,
heirloom tomatoes, homemade arugula pesto,
fresh basil, EVOO

24

Grilled Octopus

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

36

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

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

25

Fusilli al Pesto & Shrimps

Fresh Fusilli w/ homemade basil pesto,
shrimps from *Maine*

32

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

35

Spaghettone 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

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

44

Rib-Eye "Tagliata" with seasonal vegetables

Grass-fed Angus Rib-Eye with seasonal vegetables

45

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

Mascarpone cream, ladyfingers, espresso

20

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)





"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!