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. 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!

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terre
PASTA NATURAL WINE

menu

"Homemade aged" Vermouth Aperitivo

Vermouth di Torino (Piedmont) 20
Infusion of licorice root,
artemisia and indigenous aromatic herbs
| soft body 3 months aged

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* 12
Cerignola & Peranzana (Puglia)

Bruschetta | Piennolo Tomatoes & Oregano *Vegan* 20
Outstanding "Pomodorino del Piennolo
del Vesuvio DOP" w/ oregano on sourdough bread

Crostino | Artichokes *Vegan* 20
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 21
Wild sardines (Matiz|Spain), stracciatella cheese,
lemon zest on sourdough bread

Homemade Zuppa di Legumi *Vegetarian* 23
Traditional Tuscan tomato-based soup
with borlotti beans, cannellini beans,
lentils and chickpeas

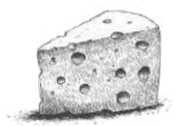
Grilled Octopus 36
w/ Salmoriglio sauce (EVOO, lemon, garlic,
oregano), chickpea puree & seasonal veggies

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

Coppa Piacentina | Parma, Italy

Spicy Soppressata

Pasta

"Terrelle" al Ragù 27
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* 31
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 32
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

Spaghettone with three ancient Tomato varieties & stracciatella *Vegetarian* 30
Fresh Spaghettoni 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

Porcini & Burrata Gnocchi *Vegetarian* 33
Potato gnocchi with seasonal porcini mushrooms
and Italian burrata

Kids Menu
Short shape pasta w/ Ragù 19
w/ Pesto Homemade *Vegetarian* 19
w/ Organic butter & Parmigiano Reggiano
(24 months aged) *Vegetarian* 19

Secondi

Lamb Chops 44
Lamb chops |New Zealand| w/ roasted potatoes,
light Zaffron foam, grilled Radicchio Trevigiano

Rib-Eye "Tagliata" with seasonal vegetables 47
Grass-fed Angus Rib-Eye with seasonal vegetables

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

Dolci fatti in casa

Tiramisù 22
Mascarpone cream, ladyfingers, espresso

Gelati e Sorbetti 18
Lemon *Vegan* | Seasonal Sorbet (*Vegan* - ask
for the seasonal flavors) | Hazelnut | Vanilla
| Chocolate | Pistacchio

Chocolate Soufflè & Vanilla Gelato 22
Warm soufflé w/ Ocumare, 70% dark chocolate
(*Venezuela*) served w/ vanilla gelato

Panna Cotta al "Balsamico GOLD" 22
w/ Traditional Balsamic Vinegar DOP
| 25 years aged Acetaia San Giacomo (Reggio Emilia)

If you have a food allergy, please notify your server | Gf pasta & bread available upon request $3 extra charge