

## APPETIZER

- Roasted tomato and basil soup - olive oil - crispy halloumi 12
- Goat cheese blintz - marinated beets - pickled ramps - walnuts - arugula 13
- Spanish octopus a la plancha - nduja' sofrito - baby peas - lemon sauce 17
- Chicken meatballs - morel mushroom cream - ramp bits and grilled ramps 15
- Burrata cheese - baby peas - braised leeks - black truffle butter - crispy prosciutto 15
- Grilled lamb tenderloin - shaved fennel - pickled apricot - yogurt - coriander seed 16
- Sugar snap peas - honey - sriracha vinaigrette - sesame - Marcona almonds 12
- Crispy stuffed artichoke bottoms - goat cheese - preserved lemon and hazelnut aioli 14
- Spring lettuces and vegetables - avocado - spring onion ranch dressing 13
- Asparagus and crab dip - chili bread crumbs - herb grilled flatbread 16
- Fried calamari - spicy tomato sauce - Calabrian chili aioli - lemon 15
- Grilled shrimp spedini - yellow and green chick peas - cumin - preserved lemon 16
- Chopped Greek salad - fresh oregano - red wine vinaigrette - feta cheese - olives 13
- Mixed baby lettuces - shaved Grana Padano - balsamic vinaigrette 12
- Little gem lettuce and snap peas - Caesar dressing - croutons - parmesan crisp 12

## P I Z Z A

- Tomato sauce - shredded mozzarella or fresh mozzarella - basil 16
- Sausage - hot cherry peppers - mozzarella - sweet onions 17
- Prosciutto ham - sliced tomatoes - baby arugula - fresh mozzarella 18
- Artichoke - dried cherry tomatoes - pea leaves - goat cheese - mozzarella 17
- Mushrooms - mozzarella - burrata cheese - ramp pesto - pignoli nuts 18

**Terra Signature Hummus Available for takeaway**  
**8oz — \$6**

## P A S T A

- Penne rigate - plum tomato sauce or vodka sauce with pancetta and onion 16
- Maltagliata - sweet Italian sausage - shallots - baby peas - aged pecorino 18
- Fettuccine - arugula pesto - pignoli nuts - mixed mushrooms - watercress 19
- Linguine fini - white shrimp - asparagus tips - cherry tomato - lemon crumbs 27
- American Wagyu beef and caramelized onion ravioli - mushroom - Marsala 23
- Pea and prosciutto tortelloni - pink peppercorns - crisp prosciutto - ricotta salata 21

## ENTRÉE

- Parmesan crusted sole - truffled vegetables - tomato - chives - white wine sauce 30
- Black sea bass - caulilini - charred vegetable relish - 50 yr sherry vinegar 32
- Jonah crab and shrimp roll - harissa - brioche roll - spicy cole slaw - French fries 25
- Hidden Fjord salmon - white and green asparagus - cucumber/sorrel salsa verde 31
- Chuck hamburger - peppadew mayo - green tomatoes - beer cheddar sauce 19
- Grilled bronzino - cauliflower tabouli - apricots - pignoli - capers - lemon vinaigrette 29
- Australian lamb chops - pea leaves - braised garbanzo - curry harissa vinaigrette 34
- Wood roasted Amish chicken - haricot vert - pee-wee potatoes - grain mustard 26
- Breast of chicken Milanese - cherry tomatoes - baby arugula - fresh mozzarella 24
- Flat Iron or 8 oz. filet mignon - scallion vinaigrette - avocado - parmesan fries 32/40
- Mixed - Caesar - Chopped - Spring : with Chicken 20 Shrimp 28 Salmon 31

## S I D E

- Hand cut French fries with black truffle aioli 7
- Grilled caulilini with charred vegetable relish 8
- Cauliflower tabouli with Spring vegetables 7
- Grilled white and green asparagus with cucumber and sorrel 9
- Baby peas with leeks and truffle butter 8

**Executive Chef—Albert DeAngelis    Chef de Cuisine—Theodore Gola**  
**General Manager— Francisco Barboza**

Thoroughly cooked meats, poultry, seafood, or eggs reduces the risk of food borne illness