

APPETIZER

- Tomato and basil soup - olive oil - crispy halloumi 10
- Watermelon and heirloom tomato salad - roasted hazelnuts - sweet onion - ricotta salata 12
- Burrata cheese - heirloom tomatoes - prosciutto - basil aioli - grilled crostino 15
- Beef carpaccio - mushrooms - arugula - Grana Padano - truffle vinaigrette 15
- Spicy eggplant dip - fresh mint - herb marinated pita triangles 12
- Goat cheese blintz - marinated beets - Saba - baby arugula 14
- Wedge salad - smoked bacon - tomato - avocado - scallion ranch dressing 14
- Fried calamari - spicy tomato sauce - Thai chili sauce - lemon 15
- Crispy cauliflower - romesco sauce - parmesan - parsley - and lemon 12
- Chopped salad - garbanzo - feta - tomato - herbs - pomegranate dressing 12
- Mixed baby lettuces - shaved Grana Padano - balsamic vinaigrette 12
- Hearts of romaine - roasted corn - Caesar dressing - croutons - shaved parmesan 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
- Zucchini - marinated heirloom tomatoes - goat cheese - mozzarella - basil 17
- Pepperoni - fresh oregano - caramelized onion - spicy honey 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
- Cavatelli - Italian sausage - eggplant - tomato - fresh mozzarella 18
- Pappardelle - all beef Bolognese - mixed mushrooms - herb ricotta cheese 19
- Four cheese beggars purse - roast cauliflower - mushroom - truffle cream 21
- Linguine fini - Manila clams - garlic - olive oil - parsley - seasoned bread crumbs 24
- Spicy shrimp and scallop fettuccine - zucchini - cherry tomato - baby arugula 25
- Spinach ravioli - marinated heirloom tomatoes - ricotta salata -19

ENTRÉE

- Parmesan crusted halibut - roasted cauliflower - white wine sauce 35
- Hidden Fjord salmon - corn and fava bean succotash - Calabrian aioli 30
- Lobster B.L.T. with avocado - cajun spiced sweet potato fries 28
- Traditional eggplant parmesan 18
- Grilled chicken wrap - chopped salads - feta - chick peas hummus 16
- C.A.B. chuck hamburger - cheddar - bacon -caramelized onions - peppadew aioli 18
- Falafel sandwich - toasted pita - tahini - eggplant - red onion - tomato - lettuce 16
- Breast of chicken Milanese - or Parmesan 24
- Chicken Scarpariello - hot cherry pepper - rosemary - sweet sausage 24
- Wood roasted Amish chicken - basmati rice - summer vegetables - natural jus 26
- C.A.B. strip steak - mashed potaoes - sherry vinegar - mushrooms 40
- Mixed - Caesar - Chopped - Wedge Chicken 20 Salmon 30 Shrimp 30 Scallop 31

S I D E

- French fries with black truffle aioli 7
- Mashed potatoes with chicken gravy 7
- Basmati rice with summer vegetables 7
- Corn and fava bean succotash 7
- Cajun spiced sweet potato fries 8



Brunch Additions

(Saturday and Sunday)

Buttermilk blueberry pancakes, N.Y. state maple syrup

14

Sliced strip steak and scrambled eggs, cheddar and jalapeno toast

18

Poached eggs with spinach, prosciutto, English muffin, lemon hollandaise

17

Omelet with spinach, sausage, caramelized onion, cheddar cheese

15

Avocado toast with fried or poached eggs, pickled vegetables

17

Scrambled egg, bacon and cheese wrap

15

HOUSE COCKTAILS \$14

The Don Johnson

Tito's vodka, grapefruit juice, fresh lime,
and tom mint

Flowers & Pain

Champagne, Pavan, Crasins

Baby Turkey

Wild Turkey, Averna Amaro, Lemon Oil,
& Local Honey

Milestone Road Martini

St. Germain, Champagne,
Grey Goose La Poire

Sangria de Madrid

Peach & Strawberry, Brandy,
Cabernet Sauvignon, Fresh Fruit

Blood Orange Margarita.

Espolon Blanco, Triple Sec
Agave, Lime

Paper Plane

Four Roses Bourbon, Aperol,
Amaro, Lemon

Lavender Spa

Asylum Gin, Lavender, Lemon, Bubbly

WINE

Prosecco, Isota Manzoni, NV	12
Rose, Petula, Luberon France	12
Rose, Whispering Angel	16
Chardonnay, Round Hill, California	10
Chardonnay, Sonoma Cutrer, California	16
Pinot Grigio, Vigneti Del Sole, Italy	10
Sauvignon Blanc, Justin, California	12
Sancerre, Domaine Durand, Loire	16
Gavi di Gavi, Picollo, Italy	12
Montepulciano, Valle Martello, Italy	10
Pinot Noir, Hob Nob, France	11
Pinot Noir, Iris, Willamette Oregon	16
Cabernet Sauvignon, The Seeker, Chile	10
Cabernet Sauvignon, Oberon, Napa	16
Malbec, Aruma, Argentina	10
Super Tuscan, Villa Antinori, Italy	16

BEER

Pale Lager, Nastro Azzuro, Peroni, Italy	6
Cider, Downeast, Ma	7
Pilz, The Crisp, Sixpoint Brewery, NY	7
Stout, Big Can, Guinness, Ireland	6
IPA, Bengali, SixPoint Brewery, BK	8



Wine Appreciation Every Tuesday Night
50% off bottles under \$100 /
25% off bottles over \$100