

Terramia Ristorante

2008 Primavera Menu

Antipasti

Tartare Di Tonno

Yellowfin Tuna tartare, pear tomatoes, cucumbers, pistachio vinaigrette
\$16

Frittelle Di Aragosta

Larry's fresh Maine Lobster Fritters topped with crispy vegetables
in a balsamic honey glaze
\$18

Caprese

Vine Ripe tomatoes, imported fresh Buffalo Mozzarella, basil cherry tomato salad
\$14

Torta

Smoked tomato and braised onion Tart, goat cheese and mashe
\$14

Polpa Di Granchio

Layers of crispy Filo Pastry filled with fresh Crab meat, lemon pesto avocado and
cherry tomatoes, fennel reduction
\$15

Anatra

Slow cooked duck leg, Sicilian peperonata salad, baby spinach, red wine Vincotto
\$15

Salads

Insalata Mista

Organic Baby Greens, olive oil balsamic dressing, shaved Reggiano cheese
\$9

Insalata Con Pera E Indivia

Wild Arugula salad, cinnamon poached pear and Endives, dry Ricotta Salata,
walnuts, Italian honey dressing
\$12

Contorni:

Spaghetti Chitarra	\$8
Broccoli Rabe	\$8
Sweet potato mashed	\$7
Sautéed Spinach	\$7

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Pasta e Riso

Ravioli Carciofi

House made artichoke and Fontina ravioli, pulled duck confit, exotic mushrooms, asparagus Truffle purée
\$24

Risotto Con Aragosta Ed Granchio

Carnaroli rice, saffron, fresh Maine lobster and crab meat, charcoal roasted peppers
\$27

Gnocchi Ai Funghi

Homemade potato dumpling with wild mushrooms, Parmesan cheese and white Truffle oil
\$22

Tagliatelle Bolognese

House made Tagliatelle pasta with traditional ground veal, beef, pork meat and aromatic vegetables sauce, Parmigiano cheese
\$21

Raviolini Aperto

Giant open faced ravioli with sea scallops, shrimp and fresh zucchini, in a lobster Mascarpone cream
\$24

Linguini Con Vongole

Linguine pasta with sautéed cultivated clams, cherry tomatoes, garlic, olive oil, spicy pepper and white wine
\$22

Secondi

*** Maiale**

Pan seared filet of Pork Tenderloin, honey spiced crust, parsnip puree, baby spinach, Apple sauce
\$29

*** Vitello**

Grilled Veal Chop, sautéed broccoli Rabe, oven roasted fingerling potato, pearl onions, Porcini mushroom Truffle sauce
\$38

*** Pollo**

Roasted free range Chicken Statler breast stuffed with Parma prosciutto and fontina cheese, sautéed spinach and mash potato, Marsala Vincotto
\$26

*** Bistecca**

Pan roasted Filet Mignon, sweet potato mash, sautéed baby spinach, Dolce Gorgonzola, red wine reduction, crispy shallots
\$32

Pesce Del Giorno

Chef's fish creation of the Day
\$ M.P.