

Terramia

Ristorante

Chef's Tasting Menu

Sunday to Thursday

Three-course prix fixe menu \$40 for dinner
Tax and gratuity not included. Regular menu is available too.
Gluten Free Options Available.
Guests dining together must all choose from the same menu.

ANTIPASTI

- Involtini di Melanzane* - Rolled eggplant stuffed with Ricotta cheese, Organic San Marzano tomato sauce, basil Parmegiano cheese
- Insalata di Arugula con Finocchio e Arance* - Wild Arugula, shaved fennel and fresh orange segments salad, Italian honey dressing
- Arancini* - Rice ball, bolognese, peas & fontina cheese filling, Organic San Marzano tomato sauce
- Zuppa* - Chef's soup of the day

PRIMI

- Pappardelle alla Bolognese* - Pappardelle pasta, traditional ground veal, beef, pork meat tomato ragù, basil, Parmegiano cheese
- Ravioli alla Amatriciana* - Spinach & feta cheese ravioli, red onion, basil, smoked pancetta, spicy Organic Collina tomato sauce
- Ravioli con Fichi* - Figs, marscapone and wallnuts ravioli, sage cream sauce, pork medalion

SECONDI

- Pollo Marsala*: Murrays Farm organic chicken breast, wild mushrooms, smoked pancetta, spinach herb roasted potato, thyme Marsala cream sauce
- Maiale*: Filet of pork tenderloin, honey walnuts crust, parsnip puree, baby spinach, dried California prune sauce
- Salmon*: Pan seared Salmon, mustard crab meat crust, wilted baby spinach, citrus reduction