

- ANTIPASTI -

*Antipasto Tradizionale** MKT

Imported Italian cured meats, cheeses, preserved and roasted vegetables, Organic olives

*Capesante** 13

Pan seared sea scallops, parsnip puree, veal truffle reduction

Frittelle di Aragosta 18

Larry's fresh Maine lobster fritters, crispy sweet potatoes and leeks, balsamic honey glaze

**Carpaccio di Manzo* 14

Thinly sliced raw beef tenderloin, fennel-pepper crusted with crispy garlic, caper aioli, lemon, arugula, shaved Parmegiano cheese

Polpette 12

Oven baked meatballs, Organic San Marzano tomato sauce, Parmegiano cheese

Involtini di Melanzane 12

Rolled eggplant stuffed with Ricotta cheese, Organic San Marzano tomato sauce, basil Parmegiano cheese

Arancini 13

Rice balls, bolognese, peas & fontina cheese filling, Organic San Marzano tomato sauce

Zuppa 11

Chef's soup of the day

**Ostriche* 17

Half shell Oysters, rotating point of origin, served with San Marzano cocktail sauce, daily mignonette

-INSALATE-

Insalata di Arugula con Finocchio e Arance^* 11

Wild Organic Arugula, shaved fennel and fresh orange segments salad, Italian honey dressing

Mista^* 10

Organic baby greens salad, cherry tomato, red onion, mustard, evoo, white balsamic dressing, shaved Reggiano cheese

*Caprese** 14

Fresh Buratta cheese and Heirloom tomatoes salad, basil, evoo

- CONTORNI -

-Sides-

Marinated Organic Olives^ 6 - Sweet potato mash 7 - Broccoli Rabe^ 7 – Roasted potatoes^ 7
- Spinach^ 7 – String beans^ 7 – Risotto^ 12

Owner Carla Agrippino-Gomes & Staff of Terramia are proud supporters of the Joslin Diabetes Center, The Juvenile Diabetes Research Foundation (JDRF) and The American Diabetes Association (ADA)

* Consumption of undercooked animal foods significantly increases the risk of food borne illness

The health department recommends all animals' foods to be cooked through.

Please notify server of any food, shellfish or nut allergy.

20% gratuity will be added to parties of 6 or more.

www.TerramiaRistorante.com

-PRIMI PIATTI -

Fresh Pasta, Vegan^, Vegetarian, Organic Gluten Free Pasta*, Child Friendly Options Available

*Linguine alla Vongole** 23

Fresh Ipswich clams, linguine pasta, Organic Collina tomato, parsley, chilies, garlic, white wine sauce

Ravioli alla Amatriciana 21

Spinach & feta cheese ravioli, red onion, basil, smoked pancetta, spicy Organic Collina tomato sauce

Gnocchi ai Funghi 22

Potato dumplings, mixed wild mushrooms, Parmegiano cheese, Truffle oil

Spaghetti con Pomodoro^* 17

Abruzzi style, spaghetti, Organic San Marzano tomato sauce, basil, Parmegiano cheese

*Spaghetti alla Carbonara** 19

Spaghetti, smoked pancetta, sweet peas, egg, Parmegiano cream sauce

*Pappardelle alla Bolognese** 23

Pappardelle pasta, traditional ground veal, beef, pork meat tomato ragù, basil, Parmegiano cheese

Raviolone Aperto 25

Giant open faced ravioli, sea scallops, shrimp, fresh zucchini, lobster Mascarpone reduction

*Risotto Porcini E Asparagi**^ 24

Arborio rice with Italian Porcini mushrooms, asparagus tips and white Truffle oil

Vegano Ravioli^ 21

Zucchini, eggplant, red bell peppers, tomatoes vegan ravioli, Organic San Marzano or aglio e olio

- SECONDI PIATTI -

*Pollo Marsala** 25

Murrays Farm organic chicken breast, wild mushrooms, smoked pancetta, string beans herb roasted potato, thyme Marsala cream sauce

Ossobuco di Agnello 30

Braised lamb shank, saffron risotto, sautéed baby spinach, lamb au jus

*Maiale** 28

Filet of pork tenderloin, honey walnuts crust, parsnip puree, baby spinach, dried California prune sauce

Costata di Vitello 39

Grilled 16oz Veal chop, porcini risotto, broccoli Rabe, truffle, veal porcini reduction

Bistecca 38

10oz Prime Filet Mignon, sweet potato mash, sautéed spinach, Gorgonzola Dolce, red wine reduction

*Salmone** 28

Pan seared Salmon, mustard crab meat crust, mash potato, string beans, citrus reduction

- DOLCE -

(GF) Torta al Cioccolato senza Farina 8

House baked dense flourless chocolate cake

Tiramisu 8

Ladyfinger, coffee, layered with a rich cheese filling and topped with grated chocolate

Budino di Pane 9

Bread pudding, salty caramel and vanilla gelato