

Terramia

Ristorante

ANTIPASTI

Choice of:

Zuppa Di Pomodoro (V) Oven roasted tomato soup, roasted garlic, basil, fresh buffalo Mozzarella

Insalata di Arugula (V) Wild Organic Arugula, shaved fennel and fresh orange segments salad, Italian honey dressing

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

Caprese Fresh Buratta cheese and Heirloom tomatoes salad, basil, evoo

PRIMI

Choice of:

Spaghetti con Polpette (V) Spaghetti, baked meatballs, Organic San Marzano tomato sauce, basil, Parmegiano cheese

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

Raviolone Aperto Giant open faced raviolo with sea scallops, shrimp and fresh zucchini, in a lobster Mascarpone cream

Vegano Ravioli (V) Zucchini, eggplant, red bell peppers, tomatoes vegan ravioli, Organic San Marzano or aglio e olio

SECONDI

Choice of:

Ossobuco di Agnello Braised lamb shank, saffron risotto, sautéed baby spinach, lamb au jus

Costata Di Vitello Grilled Veal chop, porcini risotto, broccoli Rabe, truffle, veal porcini reduction

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

Salmon Pan seared Salmon, mustard crab meat crust, roasted potato, wilted baby spinach, citrus reduction

Risotto Porcini E Asparagi (V) Arborio rice with Italian Porcini mushrooms, asparagus tips and white Truffle oil

DOLCE

Choice of:

Tiramisu

Gluten Free Chocolate Cake

Vegan Gelato

\$85 pp tax & gratuity not included