

APPETIZER

- Red and gold beets - goat cheese - hazelnuts - pickled ramps- cabernet 14
- English pea toast - marinated feta - fresh mint - Calabrian chile 12
- Flash fried goat cheese stuffed artichoke bottoms - "Bagna Cauda " aioli 15
- Baby arugula and watercress - organic strawberries - ricotta salata - cider vinegar 14
- San Daniele prosciutto and white asparagus - parmesean - preserved lemon 16
- Tomato and basil soup - fried halloumi - Umbrian olive oil 12
- Sugar snap peas - honey - sriracha vinaigrette - sesame - Marcona almonds 12
- American Wagyu beef carpaccio - arugula - parmesan - mushrooms - truffle 18
- Mixed baby salads - shaved Grana Padano - balsamic - lemon vinaigrette 13
- Potato gnocchi - parmesan cream - smoked bacon - ramp bits - cured egg yolk 16
- Steamed PEI mussels - spicy green harissa - grilled bread - lemon 14
- Yellow fin tuna crudo - avocado - cucumber - radish - ginger - tamari - rice cracker 18
- Fried calamari - spicy tomato sauce - Thai chili sauce 16
- Little gem lettuce - Caesar dressing - focaccia croutons - parmesan crisp 13
- Chopped Greek salad - fresh oregano - red wine vinaigrette - feta cheese 14

P I Z Z A

- Tomato sauce - shredded mozzarella or fresh mozzarella - basil 18
- Sausage - hot cherry peppers - mozzarella - sweet onions 19
- Artichoke - dried cherry tomatoes - spinach - goat cheese - mozzarella 20
- Prosciutto San Daniele - sliced tomatoes - baby arugula - fresh mozzarella 21
- Mushrooms - mozzarella - burrata cheese - ramp pesto - pignoli nuts 21

Terra Signature Hummus
Available for takeaway
8oz — \$6

Thoroughly cooked meats, poultry, seafood, or eggs reduces the risk of food borne illness

ENTRÉE

- Penne rigate - tomato basil or vodka tomato cream with pancetta and onion 18
- Morel mushroom ravioli - leek and morel cream - grilled ramps 27
- Maltagliata with tender braised lamb - baby peas - crushed tomato - pecorino 25
- Occhi di Lupo Rigatoni - Bolognese sauce - mushrooms - herb ricotta 25
- Spicy lobster spaghetti - dried cherry tomatoes - wilted arugula - lobster butter 32
- Linguine fini - Manila clams - olive oil - garlic - white wine - parsley - red pepper flakes 27
- Braised veal and spinach ravioli - herb brown butter - parmesan crisp 25
- Lamb tenderloin sliders - roasted garlic and herb aioli - arugula - pickled ramps 25
- Hidden fjord salmon - grilled asparagus - cucumber and herb salsa verde 34
- Roasted rabbit loin - San Danielle prosciutto - leeks - baby peas - truffle butter 30
- Black sea bass - baby peas - nduja sausage and pepper soffrito - lemon sauce 32
- Icelandic cod - baby bok choy - king oyster mushroom - citrus tamari vinaigrette 30
- Pan seared sea scallops - white asparagus - red beets - oven dried tomato 32
- Wood oven roasted egg white frittata - asparagus - mushrooms - goat cheese 18
- Breast of chicken Milanese - cherry tomatoes - baby arugula - fresh mozzarella 25
- Parmesan crusted sole - spinach - chopped tomato - chives - white wine sauce 34
- Wood oven roasted Amish chicken - haricot vert - pee wee potatoes - mustard 28
- Certified Angus Beef strip - charred scallion vinaigrette - avocado - parmesan fries 42
- Niman ranch chuck burger - sesame brioche roll - provolone - French Fries 22
- Baby mixed greens / Little gem Caesar / Chopped Greek /Watercress
with chicken 24 with shrimp 30 with salmon 34 with scallops 32

S I D E

- Hand cut French fries with black truffle aioli 7 Grilled baby bok choy - citrus soy vinaigrette 8
- Warm potato and haricot vert, grain mustard 9 Leeks and baby peas with truffle butter 9

Please join us for Tuesday Wine Appreciation Night
50% off list wines under \$100