

APPETIZER (PICK ONE) \$18 two course or \$21 three course

- Sugar snap peas - honey - sriracha vinaigrette - sesame - Marcona almonds
- Spring lettuces and vegetables - spring onion ranch dressing
- Goat cheese blintz - marinated beets - arugula - walnuts - pickled ramps
- Roasted tomato and basil soup - olive oil - crispy haloumi
- Little gem and snap peas - Caesar dressing - croutons - parmesan crisp
- Mixed baby organic salad - shaved Grana Padano - balsamic vinaigrette

ENTRÉE (PICK ONE)

- Egg white fritatta - asparagus - mushrooms - goat cheese
- Pizza with tomato sauce - shredded mozzarella or fresh mozzarella - basil
- Pizza with sausage - hot cherry peppers - mozzarella - sweet onions
- Pizza with artichoke - cherry tomatoes - pea leaves - goat cheese - mozzarella
- Penne rigate - plum tomato sauce or vodka tomato cream with pancetta and onion
- Pea and prosciutto tortelloni - pink peppercorns - crisp prosciutto - ricotta salata
- Maltagliata - sweet Italian sausage - shallots - baby peas - aged pecorino
- Fettuccine - arugula pesto - pignoli nuts - mixed mushrooms - watercress
- Salmon burger - sesame brioche roll - chili aioli - sliced avocado
- Grilled chicken with chopped Greek salad - feta cheese - red wine vinaigrette
- Breast of chicken Milanese - cherry tomatoes - baby arugula - mozzarella

DESSERT (PICK ONE)

- Warm bread pudding - caramel - chantilly cream
- Tiramisu - rum soaked lady fingers - layered mascarpone cream
- Vanilla creme brulee

A LA CARTE

- Chuck hamburger - peppadew mayo - pickled green tomato - beer cheddar sauce 19
- Wood roasted Amish chicken - haricot vert - baby potatoes - grain mustard 26
- Flat Iron or 8 oz. filet mignon - scallion - avocado - parmesan fries 32/40
- Hidden Fjord salmon - grilled asparagus - cucumber/sorrel salsa verde 31
- Mixed - Caesar - Chopped - Spring : with Chicken 20 with Salmon 31
with Shrimp 31

SIDE

- Hand cut French fries with black truffle aioli 7
- Grilled caulini with charred vegetable relish 8
- Cauliflower tabouli with Spring vegetables 7
- Grilled white and green asparagus with cucumber and sorrel 9
- Baby peas with leeks and truffle butter 8

Add a Glass of Wine for \$6 with your Express Lunch

Chardonnay, Pinot Grigio, Cabernet Sauvignon, Pinot Noir ,
Malbec

JOIN US FOR WINE APPRECIATION NIGHT EVERY TUESDAY
UP TO 50% OFF BOTTLES OF WINE UNDER \$100
UP TO 25% OFF BOTTLES OVER \$100

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

Executive Chef—Albert DeAngelis Chef de Cuisine—William DeLuca
General Manager— Sage Kelley

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