

ANTIPASTI	sharable plates to start
	
PANE FATTO IN CASA	housemade bread baked fresh every day
FOCACCINA BARESE	Housemade Focaccia, Plum Tomatoes, Taggiasca Olives, Oregano vg 9
OTTO	Grilled Housemade Sourdough Bread, Butter, Sea Salt v 10
CAVOLFIORE	Roasted Cauliflower, Baby Gem Lettuce, Lemon Dressing, Green Apple 21
LITTLE GEM	Little Gem Salad, Coal-Roasted Beets, Sicilian Pistachio Pesto, Orange v 23
CARPACCIO DI POLPO	Octopus Carpaccio, Seasonal Salad, Lemon Dressing, Heirloom Cherry Tomatoes, Squid Ink Aioli, Basil 23
BURRATA E ASPARAGI	Burrata, Charred Asparagus, Basil Pesto, Fresh Mint, Grilled Housemade Seed Bread 24
PROSCIUTTO CRUDO, MOZZARELLA E OLIVE	Ferrarini 22-Month Prosciutto di Parma, Housemade Mozzarella, Marinated Olives, Grilled Housemade Sourdough Bread 26
CALAMARO ALLA GRIGLIA	Grilled Squid, Heirloom Tomatoes, Fried Cappers, Marjioran Sea Salt, Olitalia Extra Virgin Olive Oil gf 26
CRUDO DI PESCE*	Tuna, Salmon, & Scallop Crudo, Espelette Pepper, Sea Salt, Extra Virgin Olive Oil 33

SPIEDINI	skewered and grilled
ARROSTICINI D'AGNELLO*	Grilled Housemade Rustic Bread, Grilled Abruzzese Lamb, Rosemary, Olitalia Extra Virgin Olive Oil 16
FUNGHI TROMBETTA	Grilled Trumpet Mushrooms, Giusti Balsamic Vinegar vg 16
BOMBETTE*	Stuffed Pugliese-Style Pork Shoulder Skewers, Rovagnati Mortadella, Provolone Cheese, Rosemary 16
A5 WAGYU*	Seared Japanese A5 Wagyu Coulotte Skewers, Extra Virgin Olive Oil, Maldon Salt 32

VERDURE	vegetables to add
PATATE	Crispy Russet Potatoes, Salsa Mediterranea, Sea Salt v 11
ASPARAGI	Grilled Asparagus, Lemon Aioli, Sea Salt v 14
BROCCOLINI ALLA GRIGLIA	Charred Broccolini, Spicy Extra Virgin Olive Oil, Sea Salt vg/gf 14

v vegetarian | **vg** vegan | **gf** gluten-friendly

PASTA	dried pasta from Gragnano and housemade fresh pasta
SPAGHETTO AL POMODORO E STRACCIATELLA	Afeltra Spaghetti, Così Com'è Datterino Tomatoes, Housemade Stracciatella, Olitalia Extra Virgin Olive Oil, Sea Salt, Basil 25
RAVIOLI PISELLI E ASPARAGI	Housemade Mezzelune Filled With Peas & Calabro Ricotta, Green & White Asparagus, Butter, Agriform Parmigiano Reggiano® DOP 28
CAVATELLI AL RAGÙ DI TERRA	Housemade Cavatelli, Beef & Pork Ragù, 18-Month Parmigiano Reggiano® DOP 31
TAGLIATELLE ALLA NORCINA	Housemade Tagliatelle, Sausage, Porcini Mushroom Ragù, Black Truffle Butter, Agriform Parmigiano Reggiano® DOP 32
PAPPARDELLE CACIO E PEPE E FINFERLI	Housemade Spinach Pappardelle, Cacio e Pepe Sauce, Chanterelle, Lemon Thyme v 33
TONNARELLO ALL'ASTIGE*	Housemade Tonnarelli, Smoked Cherry Tomatoes, Basil, Half Maine Lobster 39
ALLA GRIGLIA	from the wood-fired grill
POLLO AFFUMICATO	Smoked Freebird Chicken, Baby Rainbow Carrots, Balsamic Vinegar Reduction, Rosemary, Lemon gf 34
TONNO*	Grilled Yellowtail Tuna, Cherry Tomatoes, Black Olives, Frisée Salad, Lemon gf 42
BRANZINO ALLA GRIGLIA*	Grilled Butterfly Branzino, Herbs, Garlic gf 44
RIBEYE	Double R Ranch Grilled Ribeye, Crispy Potatoes 85
BRACIOLA DI MAIALE	Grilled Pork Chop, Saba-Prune Reduction, Charred Endive, Extra Virgin Olive Oil 39
PER LA TAVOLA	designed to serve the whole table
TOMAHAWK*	38oz Double R Ranch Prime Tomahawk, served with Terra Potatoes and Broccolini 180
FORNELLO PUGLIESE*	49 per person minimum 2 people A selection of grilled Pugliese-style skewers inspired by the southern Italian region. Traditionally selected directly from a butcher counter, the meat is cooked over an open flame. Served with Charcoal Roasted Potatoes & Broccolini, and Finished with Sea Salt and Salsa Verde. Double R Ranch Bavette Steak • Housemade Otto Bread • Housemade Sausage • Herb-Marinated Chicken Thighs • Bombetta with Rovagnati Mortadella & Caciocavallo • Bombetta with Spicy Salame & Provolone
GRIGLIATA DI PESCE	55 per person minimum 2 people A tribute to Italian coastal cuisine featuring wild seafood from our fish counter. Everything is cooked on our wood-burning grill and complemented by two Sicilian classics: Panelle, Chickpea Fritters and Caponata di Melanzane, a sweet and sour fried eggplant side. Herb Marinated Swordfish • Koika Squid • Head-on King Prawns • Razor Clams • Broccolini • Charred Lemon • Olitalia Extra Virgin Olive Oil • Sea Salt



*May be served or contain raw or undercooked ingredients. Please inform your server of any allergies or dietary restrictions. Some cheeses may contain animal rennet.
The consumption of raw or undercooked eggs, meat, poultry, seafood or shellfish may increase your risk of foodborne illness.

2025.04.02



TERRA
WOOD BURNING ITALIAN GRILL