

TERRA & VINE

ITALIAN MEDITERRANEAN

PIATTI

MIXED GREEN SALAD9.95*^v
mixed greens, radishes, cherry
tomatoes, honey-lemon vinaigrette

CHOPPED ITALIAN SALAD10.95*^v
pepperonata, green olives, ricotta
salata, lambrusco vinaigrette

ROASTED CAULIFLOWER.....13.95^v
calabrian chilies, whipped goat
cheese, sumac, sicilian pesto

BURRATA & BRUSSELS SPROUTS13.95^v
radicchio, basil, pine nuts,
apple saba

STEAMED PEI MUSSELS14.95*
white wine, garlic, shallots

GRILLED SHRIMP..14.95
herbed potatoes, ramp butter, soffrito

PROSCIUTTO & BURRATA13.95
extra virgin olive oil

— Ask About Our Private Dining Rooms —

Please note that we are not a gluten-free facility
and unintentional cross-contamination may occur.

GLUTEN FREE MENU

ENTREES

CAST IRON HALF CHICKEN.....21.95*
calico lima beans, broccolini, citrus jus

SWORDFISH24.95*
black garlic lentil puree, cauliflower,
shoestring potatoes

GRILLED SALMON.....24.95*
asparagus, thumbelina carrots, smoked
garlic & spring pea puree

BRAISED SHORT RIB.....22.95*
herbed cauliflower rice, romesco,
sautéed greens

PORK PORTERHOUSE22.95
crispy polenta, roasted mushrooms,
garlic & herb butter sauce

PRIME SKIRT STEAK.....25.95*
8 oz prime skirt steak, salsa verde,
roasted spring onions, fennel & potatoes

GLUTEN-FREE PASTA

INGREDIENTS: CORN FLOUR, RICE FLOUR,
MONO & DYGLYCERDIES

LAMB RAGU16.95*
garam masala, spinach, whipped
ricotta cheese

SHRIMP CALABRESE.....19.95
shrimp, n'duja sauce, pecorino, broccoli

RAMPS & GARLIC CREAM.....17.95
spring peas, parmesan cheese

ALL'AMATRICIANA15.95*
guanciale, tomato sauce, pecorino cheese

PASTA ROMERO15.95*^v
spinach, roasted peppers, shallots,
tomato cream sauce

CONTORNI

GRILLED ASPARAGUS.....5.95^v
ramp butter

WOOD ROASTED MUSHROOMS.....5.95
marsala & rosemary jus

SAUTEED BROCCOLINI.....5.95*^v
calabrian chilies, garlic, white wine

ROASTED HEIRLOOM POTATOES.....5.95*^v
parmesan cheese, rosemary

NO SEPARATE CHECKS OR SPLITTING OF ITEMS IN THE KITCHEN, PLEASE.
WE APOLOGIZE FOR ANY INCONVENIENCE.

5-09-2017