

PRIMI

- TERRA SALAD.....9
mixed greens, radishes, cherry tomatoes, carrots, ricotta salata, cucumbers, honey-lemon vinaigrette
- SPINACH & GOAT CHEESE SALAD.....10
warm goat cheese croquette, pine nuts, red onion, smoked pancetta vinaigrette
- FARRO & BUTTERNUT SQUASH SALAD.....11
kale, burrata, cranberries, honey-lemon vinaigrette
- SHAVED BRUSSELS SPROUTS SALAD.....12
baby kale, candied pecans, blue cheese, dried cherries, apple saba vinaigrette
- ROASTED BEETS10
whipped goat cheese, candied walnuts
- MUSHROOM ARANCINI10
arborio rice, porcini powder, truffle aioli
- MEATBALLS POMODORO14
crispy polenta, ricotta cheese, tomato sauce
- CRISPY CALAMARI13
marinara sauce & pesto aioli
- PEI MUSSELS15
white wine & shallot broth, tomatoes, grilled bread
- BURRATA & CRISPY PROSCIUTTO.....12
pizza crostini, tomato jam
- BRAISED OCTOPUS.....14
smoked tomato sauce, fregola sarda, ninja radish
- BRUSSELS SPROUTS CROSTINI.....14
burrata, radicchio, pine nuts, apple saba
- SPINACH & MUSHROOM PIZZETTE12
smoked garlic, mozzarella cheese, lemon zest
- SALAMI CALABRESE PIZZETTE12
mozzarella cheese, pomodoro, arugula

TERRA & VINE

ITALIAN MEDITERRANEAN

ENTREES

- ROASTED CAULIFLOWER..16
whipped goat cheese, sicilian pesto, fregola sarda, parsley
- SMOKED AMISH CHICKEN.....21
crispy potato wedges, broccolini, herbed lemon & garlic sauce
- PAN SEARED MARKET FISH24
black garlic & lentil puree, cauliflower
- GRILLED SALMON25
cannellini bean puree, broccolini
- BERKSHIRE PORK MILANESE24
crispy breaded pork chop, gordal olive & caper relish, lemon cream sauce, broccolini
- CHIANTI BRAISED SHORT RIBS.25
whipped potatoes, green beans, chianti reduction
- PRIME SKIRT STEAK26
8oz prime skirt steak, celery root & potato hash, herbed butter

CONTORNI

- FEATURED MARKET VEGETABLE.....6
- MARSALA MUSHROOMS.....6
- TRUFFLED PARMESAN FRIES...6

Dinner Menu

PASTA

add chicken \$4 or 4 oz shrimp \$7

- PASTA ROMERO.....15
fusilli pasta, spinach, roasted peppers, shallots, tomato cream sauce
- ORECCHIETTE AL FORNO15
tomato vodka sauce, melted mozzarella cheese, basil
- FETTUCCINI CON FUNGHI.....16
roasted mushrooms, spinach, marsala & garlic cream sauce, parmesan cheese
- RIGATONI ALLA SALSICCIA.....17
sliced italian sausage, green onions, shallots, garlic, tomato vodka sauce, parmesan cheese
- GAMBERI ALLA LUCIANA.....18
bucatini pasta, gulf shrimp, radicchio, broccolini, lemon, garlic, white wine, parmesan cheese
- PACCHERI & SHORT RIB RAGÙ19
san marzano tomato braised short rib ragu, shallots, parmesan cheese

PLEASE JOIN US FOR

*Our Monthly Wine Tastings
Weekend Brunch & Lunch
Private Dining Rooms for 10-140+
Happy Hour in Our Bar
Special Early Bird Presto Menu*

EXECUTIVE CHEF CARLOS DELEON

PLEASE NOTIFY YOUR SERVER OF ANY ALLERGIES OR DIETARY RESTRICTIONS.
GLUTEN FREE MENU AVAILABLE UPON REQUEST.

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH,
OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS