

# 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, dried cherries, honey-lemon vinaigrette, apple saba*
- SHAVED BRUSSELS SPROUTS SALAD.....12  
*baby kale, candied pecans, blue cheese, dried cherries, apple saba vinaigrette*
- ROASTED BEETS .....10  
*whipped goat cheese, candied walnuts*
- MUSHROOM ARANCINI .....10  
*arborio rice, porcini powder, truffle aioli*
- MEATBALLS POMODORO .....14  
*crispy polenta, ricotta cheese, tomato sauce*
- CRISPY CALAMARI .....13  
*marinara sauce & pesto aioli*
- PEI MUSSELS .....15  
*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 PIZZETTE .....12  
*smoked garlic, mozzarella cheese, lemon zest*
- SALAMI CALABRESE PIZZETTE .....12  
*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 FISH .....24  
*black garlic & lentil puree, cauliflower*
- GRILLED SALMON .....25  
*cannellini bean puree, broccolini*
- BERKSHIRE PORK MILANESE .....24  
*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 STEAK .....26  
*8oz prime skirt steak, celery root & potato hash, herbed butter*

## CONTORNI

- FEATURED MARKET VEGETABLE.....6
- MARSALA MUSHROOMS.....6
- TRUFFLED PARMESAN FRIES... .....6
- MEZZI RIGATONI 'N CHEESE... .....10  
*fontina cheese, crispy guanciale, bread crumbs*

# PASTA

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

- GNOCCHI ROMERO .....15  
*potato gnocchi, shallots, spinach, whipped ricotta cheese, tomato vodka sauce*
- 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*
- PASTA CALABRESE.....18  
*mezzi rigatoni, spicy n'duja sausage, tuscan kale, cipollini onions, shrimp, calamari, pecorino cheese*
- GAMBERI ALLA LUCIANA.....18  
*bucatini pasta, gulf shrimp, radicchio, broccolini, lemon, garlic, white wine, parmesan cheese*
- PACCHERI & SHORT RIB RAGÙ .....19  
*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

*Dinner Menu*