

# TASTING MENU

served  
family style

\$65 PER PERSON

**BURRATA E ASPARAGI** Burrata, Charred Asparagus, Basil Pesto, Fresh Mint, Grilled Housemade Seed Bread **v**

**PROSCIUTTO E MOZZARELLA** Ferrarini 22-Month Prosciutto di Parma, Housemade Mozzarella, Marinated Olives, Grilled Housemade Sourdough Bread

**LITTLE GEM** Little Gem Salad, Coal-Roasted Beets, Sicilian Pistachio Pesto, Orange **v**

**PAPPARDELLE CACIO E PEPE E FINFERLI** Housemade Spinach Pappardelle, Cacio e Pepe Sauce, Chanterelle, Lemon Thyme **v**

**BRANZINO\*** Grilled Whole Branzino, Salmoriglio, Herbs, Charred Lemon

**PATATE FRITTE** Crispy Russet Potatoes, Salsa Mediterranea, Sea Salt **v**

- participation is required for the entire table



# ANTIPASTI

shareable plates  
to start

**PANE FATTO IN CASA** housemade bread baked fresh every day

**PANE OTTO** Grilled Housemade Sourdough Bread, Delitia Buffalo Milk Butter, Sea Salt **v** 10

**FOCACCIA BARESE** Housemade Focaccia, Cherry Tomatoes, Castelvetroano Olives **vg** 9

**INSALATA VERDE** Radicchio, Mixed Lettuce, Smith Farm Carrots, Fennel, Watermelon Radish, Acetaia Giusti White Balsamic Vinaigrette **vg** 18

**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 **v** 24

**PROSCIUTTO E MOZZARELLA** Ferrarini 22-Month Prosciutto di Parma, Housemade Mozzarella, Marinated Olives, Grilled Housemade Sourdough Bread 26

**CALAMARO ALLA GRIGLIA\*** Grilled Koika Squid, Local Heirloom Tomatoes, Fried Capers, Marjoram, Sea Salt, Olitalia Extra Virgin Olive Oil 28

**CRUDO DI PESCE\*** Tuna, Salmon, & Scallop Crudo, Lemon, Espelette Pepper, Flaky Salt, Extra Virgin Olive Oil 33

# SPIEDINI

grilled and  
skewered

**ARROSTICINI\*** Grilled Abruzzese Skewers - Choice of Beef, Lamb, or Chicken  
Grilled Housemade Rustic Bread, Espelette Pepper, Lemon, Sea Salt 6 for 16 | 12 for 32

**FUNGHI TROMBETTA** King Trumpet Mushrooms, Giusti Balsamic Vinegar **vg** 17

**BOMBETTE\*** Stuffed Pugliese-Style Pork Shoulder Skewers, Rovagnati Mortadella, Provolone Cheese, Rosemary 18

**A5 WAGYU\*** Seared Japanese A5 Wagyu Skewers, Extra Virgin Olive Oil, Maldon Salt 35

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

# PASTA

Afeltra di Gragnano  
and housemade pastas

**SPAGHETTI AL POMODORO E STRACCIATELLA** Afeltra Spaghetto, Così Com'è Datterino Tomatoes, Housemade Stracciatella, Olitalia Extra Virgin Olive Oil, Sea Salt, Basil 25

**CAVATELLI AL RAGÙ DI TERRA** Housemade Cavatelli Pasta, Coal-Fired Beef & Pork Rustic Ragu, Agriform Parmigiano Reggiano® DOP 31

**RAVIOLI PISELLI E ASPARAGI** Housemade Mezzelune Filled With Peas & Calabro Ricotta, Green & White Asparagus, Butter, Agriform Parmigiano Reggiano® DOP 28

**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

**TONNARELLI ALL'ASTICE\*** Housemade Tonnarelli, Wild Canadian Lobster Meat, Cherry Tomatoes, Lobster Sauce 46

# ALLA GRIGLIA

wood-fired  
grill

**TONNO\*** Grilled Yellowfin Tuna, Cherry Tomatoes, Black Olives, Frisée Salad, Lemon 48

**BRANZINO\*** Grilled Whole Branzino, Salmoriglio, Herbs, Charred Lemon 45

**POLLO ARROSTO\*** Wood-Fired Rotisserie Chicken, Baby Rainbow Carrots, Balsamic Vinegar Reduction, Rosemary, Lemon 36

**BISTECCA\*** Prime Double R Ranch Coulotte Steak, Coal-Roasted Sweet Pepper, Balsamic, Capers, Chives 49

**TAGLIATA\*** Prime Bone-In Ribeye, Porcini Rub, Extra Virgin Olive Oil, Sea Salt 85

**BISTECCA ALLA FIORENTINA\*** Double R Ranch Porterhouse Steak, Broccolini, Roasted Potatoes, Shallots Sugo d'Arrosto 190

# PER LA TAVOLA

designed to serve  
the whole table



**FORNELLO PUGLIESE\*** 52 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 before being served tableside. Served with Fried Russet Potatoes, Roasted Cherry Tomato on the Vine. Finished with Sea Salt and Salmoriglio.

Double R Ranch Skirt Steak • Housemade Otto Bread • Housemade Spicy Sausage • Herb Marinated Free Bird Chicken Thighs & Wings • Bombette with Rovagnati Mortadella & Guffanti Provolone Cheese

**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: Pannelle, 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

# VERDURE

vegetables  
to add

**PATATE FRITTE** Crispy Russet Potatoes, Salsa Mediterranea, Sea Salt **v** 11

**BROCCOLINI ALLA GRIGLIA** Charred Broccolini, Spicy Extra Virgin Olive Oil, Sea Salt **vg/gf** 16

**ASPARAGI** Grilled Asparagus, Lemon Aioli, Sea Salt **v** 14



**TERRA**  
WOOD BURNING ITALIAN GRILL

\*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.