

Antipasti

Verdura "Vegetable"

\$4 each \$15 for all

Cippolini Onion Agro Dolce
Marinated Olives
Mascarpone and Pea Arancini
Marinated Artichokes
Roasted Red Peppers

Pesce "Fish"

\$6 each \$25 for all

Alici Anchovies
Clams and Cous Cous
Smoked Salmon Bruschetta
Tuna and Cannellini Beans
Grilled Octopus with lemon

Carne "Meat"

\$6 each \$20 for all

Polpetti "meat balls"
amatriciana
Salami Toscano
Bresaola
Mortadella

Formaggio "Cheese"

\$7 each \$24 for all

Grana Padano (Lombardy)
Gorgonzola Dolce (Piedmont)
Robiola (Piedmont)
Taleggio (Lombardy)

Insalate | Primi

Mixed Green Salad

diced fennel, cranberries, pecans,
and balsamic vinaigrette 6

Spring Salad

Pea Tendrils, baby shitake
mushrooms, new potatoes,
cippolini onion and crispy
prosciutto 9

Arugula Salad

Balsamic marinated strawberries,
hazelnuts, and gorgonzola cheese
9

Caesar Salad

Garlic country croutons, fresh
Grana Padano and house made
dressing, with an alici anchovy 8

Frito Misti "mixed fry"

Lightly fried mix vegetables 6

Fried Calamari

with three dipping sauces 9

Prince Edward Island Mussels

with sweet herbs and fresno
peppers 9

Zuppa di cucina

daily house made soup 8

Pasta

Small Portion 9 Large portion 17

Small portions are designed to be enjoyed as a course before Secondi

Orecchiette Dirty Girl Style "little ear" pasta

tossed with San
Marzano tomatoes, Cerignola olives, capers, garlic and Alici
Anchovies

Pappardelle

with house made chicken sausage, English peas, and mint

Linguini with hand dipped ricotta, Shitake mushrooms,

asparagus, and lemon cream

Spaghetti alla Vongole Manila clams, garlic, chili, parsley, olive

oil and white wine

Strozzapretti "Priest Choker" pasta with braised wild boar, new

potatoes, fava beans, and natural jus

Risotto di Granchio tomato risotto folded with crab, baby

artichokes, and chili

Gnocchi Bolognese house made potato gnocchi with a

traditional sauce of spiced ground meat, milk and tomato topped
with Grana Padano

Goat Cheese Cannelloni stuffed with, goat cheese, ricotta cheese

herbs, topped with house made marinara and fresh mozzarella 14

Lamb Sausage Lasagna fresh pasta sheets layered with lamb

sausage Bolognese, ricotta cheese and fonduta 19

Secondi

Seared Rare Sea Scallops

with pancetta and baby artichokes 19

Grilled Atlantic Sword Fish

with stewed san Marzano tomatoes, capers, green Cerignola
olives, and garlic 20

Arctic Char

with sweet onion puree and minted English peas 18

Grigliata Mista daily selection of lightly grilled fish 22

Dry Rubbed Sirloin

With white beans, Pancetta and rosemary pan jus 23

Veal Saltimbocca

thinly pounded veal wrapped with prosciutto and sage
served over shitake mushrooms and Yukon gold potatoes 20

Pan Roasted Chicken, with creamy polenta, green beans

and natural jus 19

Contorni

4.00 Per selection

Grilled Asparagus with lemon vinaigrette

Fava Beans alla Romana with pancetta and onions

White beans with rosemary & pancetta

Minted English Peas

Baby Green Beans with lemon garlic and olive oil

Creamy Risotto with Grana Padano and parsley

Soft Polenta with butter and Grana Padano

Garlic Roasted New Potatoes

Pork and Eggs provided by Kelly Brook Farm. All of our bread is baked in house daily

20% gratuity may be added to parties of six or more

Ask about DellaTerra Catering