

Antipasti

Verdura "Vegetable"

\$4 each \$15 for all

Baby Heirloom Tomatoes
Marinated Olives
Balsamic Cippolini Onion
Sweet Corn Fritter
Roasted Red Peppers

Pesce "Fish"

\$6 each \$25 for all

Alici Anchovies
Marinated Mussels
Smoked Salmon Bruschetta
Tuna and Cannellini Beans
Grilled Octopus with lemon

Carne "Meat"

\$6 each \$20 for all

Polpetti "meatballs" amatriciana
Salami Toscano
Bresaola
Speck

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

Pea Tendril Salad

Baby shitake mushrooms, new
potatoes, cippolini onion and
crispy prosciutto 9

Panzanella Salad

Balsamic marinated tomato,
cucumber, olives, capers, red
onion and basil 9

Caesar Salad

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

Yellow Fin Tuna Tartar

Diced Tuna with pickled green
apple, sweet onion, capers, pine
nuts, tarragon and a fennel
vinaigrette 14

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

Whole Wheat Penne

with house made chicken sausage, sundried tomato, and roasted
zucchini

Linguini with preserved lemon, sweet basil, olives and roasted
fennel

Spaghetti alla Vongole Countneck clams, garlic, chili, parsley,
olive oil and white wine

Strozzapretti "Priest Choker" pasta with braised wild boar, new
potatoes, baby spinach, and natural jus

Porcini Risotto topped with arugula pesto and toasted pine nuts

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

Grilled Sword Fish

with stewed san Marzano tomatoes, capers, green Cerignola olives,
and garlic 22

Pan Roasted Halibut

with balsamic marinated heirloom tomatoes and cucumber 21

Whole Fried Brook Trout

with a shaved fennel and golden raisin salad and salsa gribeche 18

Grigliata Mista

daily selection of lightly grilled fish 22

Dry Rubbed Sirloin

with white beans, Pancetta and rosemary pan jus 23

Pan Roasted Chicken

with creamy polenta, green beans and natural jus 19

Veal Saltimbocca

Wrapped with prosciutto and sage over new potatoes and shitake
mushrooms 23

Contorni

4.00 Per selection

Grilled Asparagus with lemon vinaigrette

Spinach alla Romana with pancetta and onions

White beans with rosemary & pancetta

Roasted Zucchini with crushed red pepper and thyme

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