

Dinner



**TERRA & ACQUA**

CASUAL MODERN ITALIAN DINING & PIZZERIA

## ANTIPASTI TERRA



### **BRUSCHETTA MISTA 11**

variety of bruschette with seasonal homemade toppings

### **TRE MOZZARELLE ~ gf/v 13**

burrata, mozzarella di bufala & fiordilatte served with grilled zucchini & veggie marmellata

### **POLPETTINE IN UMIDO 9**

black angus beef meatballs, plum tomato sugo, charred battuto

### **CARPACCIO DI BRESAOLA ~ gf 12**

thin-sliced dry-cured tenderloin, arugula, truffle salt, granna padano, lemon, EVOO



### **FRITTO MISTO 13**

lightly fried calamari, shrimp, artichokes, asparagus & baby carrots with spicy roasted red bell pepper aioli

### **BRUSCHETTA AVOCADO GAMBERI 13**

sweet and spicy sauce, avocado, red onion, local shrimp



### **POLPO ALLA GRIGLIA ~ gf 15**

charred tender octopus, potato and green bean salad, EVOO

### **COZZE ALLA CORSARA ~ gf 10**

PEI mussels, cherry tomato, pinot grigio, ciabatta

## ANTIPASTO MISTO

Italian specialty meats, cheeses, bruschette and seafood

11 Per Person / Min. 2 People

## INSALATE

### **BIB LETTUCE ~ gf 9**

avocado, mignonette, cheese fondue & crispy pancetta

### **TERRA & ACQUA CAESAR ~ gf/ri 9**

romaine hearts, parmigiano, garlic Caesar dressing\*\* served with housemade grissini (add chicken 2.5)

### **INSALATA PERA ~ gf/v 9**

romaine hearts, gorgonzola, pears, walnuts, EVOO, balsamic reduction



### **PANZANELLA ~ v 9**

heirloom tomatoes, cucumber, radishes, red onion, basil, ciabatta croutons

### **TRE COLORE ~ gf/v 8**

radicchio, arugula & shaved fennel with parmigiano & blood orange dressing

### **CAPRESE ~ gf/v 10**

tomato, basil, fresh mozzarella, cracked pepper, EVOO



### **INSALATE SALMONE ~ gf/v 14**

grilled salmon, arugula, shaved fennel, artichoke, cherry tomato with lemon dressing

### **INSALATE BARBABIETOLE ~ gf/v 9**

medley of organic beets, gorgonzola, watercress

## PIZZE

### **MARGHERITA ~ v 14**

tomato sauce, DOP mozzarella di bufala, basil



### **4 STAGIONI 15**

tomato sauce, mozzarella, olives, artichokes, mushrooms & prosciutto cotto



### **PIZZA SALAD ~ ri 13**

mozzarella, greens, tomatoes, red onion, capers, oregano, feta, cucumber, olives & Caesar dressing\*\* (add chicken 2.5)

### **LA DIAVOLA 15**

tomato sauce, mozzarella, salamino piccante

### **PROSCIUTTO MASCARPONE 16**

tomato sauce, mozzarella, mascarpone, prosciutto di parma

### **CALZONE AMERICANO 14**

tomato sauce, mozzarella, salamino piccante, ricotta, olives & mushrooms

### **COSTA EST 15**

tomato sauce, mozzarella, sausage & peppers

### **VALTELLINA 16**

bresaola, arugula, shaved parmigiano & truffle oil

### **PESTO E GORGONZOLA ~ v 14**

pesto sauce, gorgonzola cheese, red & yellow peppers, mushrooms

### **PROSCIUTTO E FUNGHI 15**

tomato sauce, mozzarella, prosciutto cotto & mushrooms

### **PROSCIUTTO RUCOLA E PARM 16**

tomato sauce, prosciutto crudo, fresh mozzarella, arugula & parmigiano

### **CALZONE ORTOLANO ~ v 14**

tomato sauce, mozzarella, zucchini, asparagus, mushrooms & artichokes

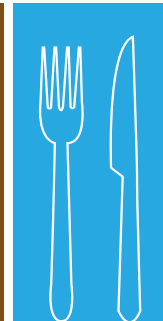


### **MAIALONA 16**

tomato sauce, mozzarella, sausage, salamino piccante, prosciutto cotto



## CHEF'S RECOMMENDATIONS



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PRIMI TERRA

LASAGNA 16

layers of meat Bolognese sauce, mozzarella, parmigiano & besciamella



PAPPARDELLE CINGHIALE 21

handmade pappardelle, wild boar, plum tomato sugo, fresh herbs

TAGLIATELLE RAGÙ 17

handmade tagliatelle, Bolognese tomato & meat sauce

GNOCCHI SALSICCIA 17

handmade gnocchi, spicy sausage, cherry tomatoes & plum tomato sugo

TAGLIATELLE BOSCAIOLA 16

handmade tagliatelle, pancetta, porcini mushrooms, plum tomato sugo & cream



RAVIOLI DI ZUCCA ~ v 16

butternut squash ravioli with brown butter, sage & balsamic glaze

FIOCCHETTI PERA ROBIOLA ~ v 16

small purse-shaped pasta, robiola cheese, poached pears, balsamico

PRIMI ACQUA



PAPPARDELLE CERNIA 20

local grouper ragù, handmade pappardelle pasta, cherry tomatoes, blood orange juice

LINGUINE CON VONGOLE 18

fresh Manila clams, garlic shallots, parsley, Calabria red pepper, pinot grigio

RAVIOLI DI ARAGOSTA 20

handmade lobster-filled ravioli, red bell pepper, herbs, lobster brandy cream sauce

TAGLIATELLE ARAGOSTA 24

6 oz. lobster tail, frutti di mare, handmade tagliatelle pasta

GNOCCHI GORGONZOLA & NOCI ~ v 17

gorgonzola cream sauce & walnuts

GNOCCHI SORRENTINA ~ v 16

plum tomato sugo, cherry tomatoes, basil & fresh mozzarella

SECONDI TERRA

POLLO AL MATTONE ~ gf 19

chicken grilled under a brick with garlic-lemon-rosemary olive oil served with grilled asparagus & truffle mashed potatoes

TAGLIATA DI MANZO ~ gf 20

thinly-sliced beef topped with arugula, shaved parmigiano & garlic-lemon-rosemary olive oil served with roasted potatoes

VITELLO MARSALA 23

veal scaloppine, mushroom, herbs, broccolini, cauliflower



PORK SHANK ~ 24

beer and fennel braised pork shank, served with honey-glazed carrots and creamy polenta

RIB EYE ~ gf 25

14 oz. black angus rib eye served with roasted potatoes & asparagus

SECONDI ACQUA

SALMONE 8OZ ~ gf 19

grilled salmon with grilled asparagus & arugula

GAMBERONI ~ gf 19

jumbo shrimp served with crispy polenta, plum tomato sambuca sugo & spinach



CIOPPINO ~ gf 21

Livorno-style seafood soup in a tomato broth

ARAGOSTA E CROSTACEI ~ gf 25

grilled lobster, frutti di mare, shrimp & grilled vegetables

FISH OF THE DAY Market Price

SEE SPECIALS BOARD FOR DAILY SPECIALS

GLUTEN-FREE(-ISH)\* + 5 PIZZA CRUST / + 3 PASTA - Want a gluten-free pasta or pizza dish? Ask your server about our options. \*All gluten-free products prepared in a gluten environment!

NATURAL & LOCAL PRODUCT INFO - Terra & Acqua uses natural or local products when possible. Please inquire with questions.

ALLERGY DISCLAIMER - Our kitchen regularly prepares with gluten & nuts. Please advise of any allergies and we can accommodate to the best of our abilities - but trace exposure will still exist. Customer orders at own risk.

\*\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.

gf: Gluten-Free / ri: Raw Ingredients / v: Vegetarian

