

# TERRA MIA



## Thanksgiving Dinner 2pm – 8pm

### Antipasti & Insalate

<b>Zuppa Tradizionale</b>	<b>Cup 7 / Bowl 9.5</b>
Pumpkin Soup	
<b>Insalata della Casa</b>	<b>Half 7.5 / Full 10</b>
Mixed organic green salad (Italian dressing)	
<b>Caesar Salad</b>	<b>Half 8 / Full 11</b>
Romaine salad with homemade Caesar dressing (made with raw eggs)	
<b>Insalata Caprese</b>	<b>14</b>
Sliced tomato, fresh mozzarella, e. virgin o. oil and basil	
<b>Bruschetta Pomodoro (4 pcs)</b>	<b>10</b>
Fresh tomato, black olives, garlic and basil on toasted homemade bread	
<b>Calamari Fritti</b>	<b>17</b>
Deep fried calamari served with marinara sauce	
<b>Garlic Bread</b>	<b>9.5</b>
Homemade bread, garlic, parmigiano, parsley	

### Pizza

<b>Calabrese (Salsiccia e Funghi)</b>	<b>19.5</b>
Tomato sauce, mozzarella, sausage and mushrooms	
<b>Margherita</b>	<b>17.5</b>
Tomato sauce, mozzarella and fresh basil	
<b>Pepperoni</b>	<b>19.0</b>
Tomato sauce, mozzarella and pepperoni	
<b>Terra Mia</b>	<b>18.5</b>
Portobello mushrooms, smoked mozzarella, eggplant, roasted garlic and tomato sauce	

### Kids Menu 15

Choice of Pizza (Pepperoni or Cheese)

OR

Pasta (Spaghetti or Penne)

Butter, Marinara, Meat or Alfredo Sauce

Includes kids gelato for dessert

Today,

We Politely Decline Substitutions

Our food is made from scratch

...so it takes time.

Buon Appetito!

### Entrees

<b>Gnocchi alla Zucca</b>	<b>21.0</b>
Homemade butternut squash gnocchi, brown butter, walnuts, sage, Sherry vinegar, on a bed of butternut squash puree	
<b>Arrotolato di Tacchino e Funghi</b>	<b>32.0</b>
Oven roasted Turkey stuffed with mix wild mushrooms, Parma ham, mozzarella and roasted garlic, served sliced in a white wine demi-glace sauce	
<b>Tortelloni di Tacchino</b>	<b>20.5</b>
Homemade pasta filled with turkey, nutmeg, ricotta and Parmigiano Reggiano Cheese served in garlic cream sauce with mushroom.	
<b>Fettuccine Bolognese</b>	<b>20.5</b>
Served with homemade meat sauce	
<b>Lasagna di Carne</b>	<b>21.5</b>
Homemade meat lasagna (allow 15 minutes)	
<b>Fettuccine Primavera e Pesto Genovese</b>	<b>20.0</b>
Homemade pasta, fresh seasonal vegetables, and a touch of pesto (fresh basil, cheese, garlic, pine nuts)	
<b>Gnocchi Gorgonzola</b>	<b>20.0</b>
Homemade potato dumplings sautéed with gorgonzola cheese cream sauce	
<b>Penne al Salmone</b>	<b>20.0</b>
Sautéed in tomato-vodka cream sauce and fresh salmon	
<b>Spaghetti Tutto Mare</b>	<b>25.5</b>
With mixed fresh seafood and tomato sauce	
<b>Pollo Parmigiana</b>	<b>25.5</b>
Free-range breast of chicken Parmigiana Style with melted mozzarella cheese and marinara sauce	
<b>Agnello Scottadito alle Erbe</b>	<b>38.0</b>
Lamb chops grilled and served with Italian herbs sauce	
<b>Bistecca alla Griglia</b>	<b>36.0</b>
Natural Rib-Eye steak (11-12oz.) grilled and served with roasted garlic, rosemary and aged balsamic vinegar	
<b>Vitello Piccata or Marsala e Funghi</b>	<b>30.0</b>
Veal scaloppini served in lemon, butter, capers, white wine sauce or with mushrooms and Marsala sweet wine	
<b>Salmone alla Livornese</b>	<b>29.0</b>
Salmon, capers, garlic, black olives, tomato, white wine	
<b>Fish of the Day</b>	<b>M.P</b>
Fesh catch of the day.	

Add-ons

Chicken 6 | Salmon 7 | Prawn 3.5  
Whole Wheat or Gluten free Pasta 2.5

### Desserts - 11 ea.

**Crema Brule' alla Zucca**

Pumpkin Crema Brule'

**Cioccolato**

Creamy chocolate ice-cream on a layer of chocolate cheesecake, covered with fudge and chocolate chips

**Fragola**

Strawberry ice-cream on a cheesecake base, covered with mini white chocolate chips

**Tiramisu**

Lady fingers soaked in espresso and brandy, covered with mascarpone and topped with cocoa powder

**Bigne' Terra Mia**

Homemade cream puff topped with dark chocolate

**Gelato**

Italian ice cream – Daily Selection

**Sorbetto di Stagione**

Seasonal sorbet. Ask your server for the current selection