

# TERRA MIA

## Mother's Day Dinner

3pm – 7:30pm

### Antipasti & Insalate

<b>Zuppa del Giorno</b> Homemade Soup of the Day	<b>Cup 8 / Bowl 11</b>
<b>Insalata della Casa</b> Mixed organic green salad (Italian dressing)	<b>Half 9.5 / Full 12</b>
<b>Caesar Salad</b> Romaine salad with homemade Caesar dressing (made with raw eggs)	<b>Half 9 / Full 13</b>
<b>Insalata Caprese</b> Sliced tomato, fresh mozzarella, e. virgin o. oil and basil	<b>16.0</b>
<b>Calamari Fritti</b> Deep fried calamari served with marinara sauce	<b>19.0</b>
<b>Garlic Bread</b> Homemade bread, garlic, parmigiano, parsley	<b>10.0</b>

### Pizza

<b>Calabrese (Salsiccia e Funghi)</b> Tomato sauce, mozzarella, sausage and mushrooms	<b>21.5</b>
<b>Margherita</b> Tomato sauce, mozzarella and fresh basil	<b>19.0</b>
<b>Pepperoni</b> Tomato sauce, mozzarella and pepperoni	<b>20.5</b>
<b>Diavola</b> Tomato sauce, mozzarella, Sopressata (salami), Calabrian chili oil, arugola	<b>23.0</b>

### Kids Menu 16

**Choice of 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!**

18% Gratuity may be added to groups of 6 or more.  
Corkage etiquette per 750ml \$20 & Livermore wines \$12.  
Please, no wines on our list and 3 bottle limit per table.  
Please advise your server of any food allergy.  
Not responsible for lost or stolen articles.

### Entrees

<b>Spaghetti con Polpette (Meatballs)</b> Imported pasta with homemade meat balls and house marinara sauce	<b>22.0</b>
<b>Scialatielli alla Calabrese</b> Homemade thick pasta, spicy pork sausage, mushrooms, in a San Marzano tomato – red wine sauce	<b>22.0</b>
<b>Fettuccine Bolognese</b> Served with homemade meat sauce	<b>22.0</b>
<b>Lasagna di Carne</b> Homemade meat lasagna (allow 15 minutes)	<b>23.0</b>
<b>Ravioli Anna</b> Homemade pasta filled with fresh ricotta cheese and spinach served in a sundried tomato creamy sauce	<b>20.5</b>
<b>Fettuccine Primavera e Pesto Genovese</b> Homemade pasta, fresh seasonal vegetables, and a touch of pesto (fresh basil, cheese, garlic, pine nuts)	<b>21.0</b>
<b>Gnocchi Gorgonzola</b> Homemade potato dumplings sautéed with gorgonzola cheese cream sauce	<b>21.0</b>
<b>Penne al Salmone</b> Fresh salmon in tomato-vodka cream sauce	<b>22.0</b>
<b>Spaghetti Tutto Mare</b> Imported pasta, mixed seafood, roasted garlic, light tomato & white wine sauce	<b>28.5</b>
<b>Pollo Parmigiana or Piccata</b> Breast of chicken Parmigiana Style with melted mozzarella cheese and marinara sauce or with lemon, butter, capers, white wine sauce	<b>27.5</b>
<b>Agnello Scottadito alle Erbe</b> Lamb chops grilled and served with Italian herbs sauce	<b>41.5</b>
<b>Bistecca alla Griglia</b> Grilled natural rib-eye steak, served with roasted garlic, rosemary and aged balsamic vinegar	<b>39.5</b>
<b>Vitello Parmigiana or Piccata</b> Veal Natural veal scaloppini served Parmigiana style with melted mozzarella and marinara sauce or with lemon, butters, capers, white wine	<b>31.5</b>
<b>Salmone alla Livornese</b> Salmon, capers, garlic, black olives, tomato, white wine	<b>30.5</b>
<b>Gamberoni alla Diavola</b> Wild caught U-15 prawns sautéed with garlic, white wine, capers and spicy tomato sauce	<b>32.0</b>

Add-ons

**Chicken 7 | Salmon 8 | Prawn 4**  
**Whole Wheat or Gluten free Pasta 2.5**

### Desserts - 12 ea.

<b>Cioccolato</b> Creamy chocolate ice-cream on a layer of chocolate cheesecake, covered with fudge and chocolate chips
<b>Fragola</b> Strawberry ice-cream on a cheesecake base, covered with mini white chocolate chips
<b>Tiramisu</b> Lady fingers soaked in espresso and brandy, covered with mascarpone and topped with cocoa powder
<b>Bigne' Terra Mia</b> Homemade cream puff topped with dark chocolate
<b>Gelato</b> Italian ice cream – Daily Selection
<b>Sorbetto di Stagione</b> Seasonal sorbet. Ask your server for the current selection