

TERRA MIA

Father's Day Dinner

3pm – 8:00pm

Antipasti & Insalate

Zuppa del Giorno	Cup 7 / Bowl 9.5
Homemade Soup of the Day	
Insalata della Casa	Half 7.5 / Full 10
Mixed organic green salad (Italian dressing)	
Caesar Salad	Half 8 / Full 11
Romaine salad with homemade Caesar dressing (made with raw eggs)	
Insalata Caprese	14.5
Sliced tomato, fresh mozzarella, e. virgin o. oil and basil	
Calamari Fritti	17.0
Deep fried calamari served with marinara sauce	
Garlic Bread	9.5
Homemade bread, garlic, parmigiano, parsley	

Pizza

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

Kids Menu 15

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

Spaghetti con Polpette (Meatballs)	21.0
Imported pasta with homemade meat balls and house marinara sauce	
Scialatielli alla Calabrese	20.5
Homemade thick pasta, spicy pork sausage, mushrooms, in a San Marzano tomato – red wine sauce	
Fettuccine Bolognese	20.5
Served with homemade meat sauce	
Lasagna di Carne	21.5
Homemade meat lasagna (allow 15 minutes)	
Ravioli Anna	20.0
Homemade pasta filled with fresh ricotta cheese and spinach served in a sundried tomato creamy sauce	
Fettuccine Primavera e Pesto Genovese	20.0
Homemade pasta, fresh seasonal vegetables, and a touch of pesto (fresh basil, cheese, garlic, pine nuts)	
Gnocchi Gorgonzola	20.0
Homemade potato dumplings sautéed with gorgonzola cheese cream sauce	
Penne al Salmone	20.5
Fresh salmon in tomato-vodka cream sauce	
Fregola Tutto Mare	26.0
Imported specialty small round semolina pasta, mixed seafood, roasted garlic and tomato – white wine sauce	
Pollo Parmigiana or Piccata	26.5
Breast of chicken Parmigiana Style with melted mozzarella cheese and marinara sauce or with lemon, butter, capers, white wine sauce	
Agnello Scottadito alle Erbe	38.0
Lamb chops grilled and served with Italian herbs sauce	
Bistecca alla Griglia	36.0
Grilled natural rib-eye steak, served with roasted garlic, rosemary and aged balsamic vinegar	
Vitello Parmigiana or Piccata	29.5
Veal Natural veal scaloppini served Parmigiana style with melted mozzarella and marinara sauce or with lemon, butters, capers, white wine	
Salmone alla Livornese	29.0
Salmon, capers, garlic, black olives, tomato, white wine	
Gamberoni alla Diavola	32.0
Wild caught U-15 prawns sautéed with garlic, white wine, capers and spicy tomato sauce	

Add-ons

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

Desserts - 10 ea.

Ciocolato
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