TERRA MIA



Thanksgiving Dinner 11/26 2pm – 8pm

Thanksgiving wine & cocktails

Cinnamon Old Fashion 13
Cinnamon infused maple syrup Old Fashion

Pumpkin Martini 14
Pumpkin flavoured Coffee, Tito vodka, and coffee liquor

24' Che Fai? – Red Blend - 3Steves 13gl / 48btl
Barbera, Sangiovese, Nebbiolo, Zinfandel

Antipasti & Insalate

Zuppa Tradizionale Cup 7.5 / Bowl 10.5
Pumpkin Soup

Insalata della Casa Half 8.0 / Full 11.5
Mixed organic green salad (Italian dressing)

Caesar Salad Half 8.5 / Full 12.5
Romaine salad with homemade Caesar dressing (made with raw eggs)

Insalata Caprese 16.5
Sliced tomato, fresh mozzarella, e. virgin o. oil and basil

Bruschetta Pomodoro (4 or 6 pcs) 10/15
Fresh tomato, black olives, garlic and basil on toasted homemade bread

Calamari Fritti 19
Deep fried calamari served with marinara sauce

Garlic Bread 11
Homemade bread, garlic, parmigiano, parsley

-Add fresh mozzarella for $3

Pizza

Calabrese (Salsiccia e Funghi) 22.0
Tomato sauce, mozzarella, sausage and mushrooms

Margherita 19.0
Tomato sauce, mozzarella and fresh basil

Pepperoni 21.5
Tomato sauce, mozzarella and pepperoni

Burrata 23.0
Mozzarella, burrata cheese, shaved Parmigiano, cherry tomatoes, arugula (no tomato sauce)

Carnivoro 26.0
Mozzarella, Pepperoni, mushrooms, ham, sausages, bell peppers

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

Entrees

Risotto alla Zucca 23.0
Creamy Risotto, with Taleggio cheese, pumpkins, and crispy pancetta

Arrotolato di Tacchino e Funghi 33.5
Oven roasted Turkey stuffed with Chantarelle mushrooms, Parma ham, mozzarella and roasted garlic, served sliced in a white wine demi-glace sauce

Tortelloni di Tacchino 23.5
Homemade pasta filled with turkey, nutmeg, ricotta and Parmigiano Reggiano Cheese served in garlic cream sauce with Chantarelle mushroom.

Tagliatelle Bolognese 23.0
Flat, ribbon-shaped egg pasta with house ragout meat sauce

Lasagna di Carne 23.0
Homemade meat lasagna (allow 15 minutes)

Pasta Primavera e Pesto Genovese 23.0
Thick fettuccine-like pasta (Scialatielli) sautéed with seasonal vegetables and a touch of pesto (fresh basil, cheese, garlic, and pine nuts)

Ravioli Vegani 26.0
Gluten free and vegan ravioli stuffed with butternut squash, caramelized onions & sage, sauteed in a fresh tomato, zucchini, garlic, and white wine sauce

Pasta al Salmone * 23.5
Twisted-shaped short pasta (Strozzapreti) sautéed with fresh salmon and served in a tomato-vodka cream sauce

Spaghetti Aglio Olio 19.0
Pasta sautéed with garlic, red hot chili pepper, black olives, extra virgin olive oil and sun-dried tomatoes

Pollo Parmigiana 28.0
Free-range breast of chicken Parmigiana Style with melted mozzarella cheese and marinara sauce

Agnello Scottadito alle Erbe* 43.0
Lamb chops grilled and served with Italian herbs sauce

Bistecca al Gorgonzola* 37.0
Grilled and marinated Flat Iron Steak served with a creamy Gorgonzola cheese sauce

Salmone alla Livornese * 32.0
Salmon, capers, garlic, black olives, tomato, white wine

Halibut alla Piccata * 37.0
Wild Alaskan Halibut pan-seared with butter, capers, fresh lemon juice, and white wine served with risotto and veggies

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

Desserts

Creme Brule' alla Zucca 12.0
Pumpkin Creme Brule'

Cioccolato 11.0
Creamy chocolate ice-cream on a layer of chocolate cheesecake, covered with fudge and chocolate chips

Fragola 11.0
Strawberry ice-cream on a cheesecake base, covered with mini white chocolate chips

Tiramisu 12.0
Lady fingers soaked in espresso and brandy, covered with mascarpone and topped with cocoa powder

Bigne' Terra Mia 11.0
Homemade cream puff topped with dark chocolate

Gelato 11.0
Italian ice cream – Daily Selection

Sorbetto di Stagione 11.0
Seasonal sorbet. Ask your server for the current selection

*** Consuming raw or undercooked foods may increase your risk for foodborne illness**

Gluten Free **Vegetarian** **Vegan** **May contains nuts**

2026 Rev02