

# TERRA MIA



## Thanksgiving Dinner 11/27 2pm – 8pm



### Thanksgiving wine & cocktails

<b>Cinnamon Old Fashion</b>	<b>13</b>
Cinnamon infused maple syrup Old Fashion	
<b>BSB &amp; Coffee</b>	<b>12</b>
Brown Sugar infused bourbon with coffee topped with whipped cream	
<b>Rosso Di Montalcino</b>	<b>15/59</b>
Citille di Sopra, DOC, Toscana, Italy	

### Antipasti & Insalate

<b>Zuppa Tradizionale</b>	<b>Cup 7 / Bowl 10</b>
Pumpkin Soup	
<b>Insalata della Casa</b>   	<b>Half 7.5 / Full 11</b>
Mixed organic green salad (Italian dressing)	
<b>Caesar Salad</b>	<b>Half 8 / Full 12</b>
Romaine salad with homemade Caesar dressing (made with raw eggs)	
<b>Insalata Caprese</b>  	<b>15.5</b>
Sliced tomato, fresh mozzarella, e. virgin o. oil and basil	
<b>Bruschetta Pomodoro (4 or 6 pcs)</b>  	<b>10/15</b>
Fresh tomato, black olives, garlic and basil on toasted homemade bread	
<b>Calamari Fritti</b>	<b>19</b>
Deep fried calamari served with marinara sauce	
<b>Garlic Bread</b> 	<b>10</b>
Homemade bread, garlic, parmigiano, parsley	
<b>-Add fresh mozzarella for \$3</b>	

### Pizza

<b>Calabrese (Salsiccia e Funghi)</b>	<b>21.0</b>
Tomato sauce, mozzarella, sausage and mushrooms	
<b>Margherita</b> 	<b>18.0</b>
Tomato sauce, mozzarella and fresh basil	
<b>Pepperoni</b>	<b>20.5</b>
Tomato sauce, mozzarella and pepperoni	
<b>Burrata</b> 	<b>22.0</b>
Mozzarella, burrata cheese, shaved Parmigiano, cherry tomatoes, arugula (no tomato sauce)	
<b>Carnivoro</b>	<b>26.0</b>
Mozzarella, Pepperoni, mushrooms, ham, sausages, bell peppers	

### Kids Menu 15

<b>Choice of Pizza (Pepperoni or Cheese)</b>
or
<b>Pasta (Spaghetti or Penne)</b>
Butter, Marinara, Meat or Alfredo Sauce
Includes kids gelato for dessert

Today,  
We Politely Decline Substitutions

### Entrees

<b>Gnocchi alla Zucca</b> 	<b>23.0</b>
Homemade butternut squash gnocchi, brown butter, walnuts, sage.	
<b>Arrotolato di Tacchino e Funghi</b>	<b>32.0</b>
Oven roasted Turkey stuffed with Chantarelle mushrooms, Parma ham, mozzarella and roasted garlic, served sliced in a white wine demi-glace sauce	
<b>Tortelloni di Tacchino</b>	<b>22.5</b>
Homemade pasta filled with turkey, nutmeg, ricotta and Parmigiano Reggiano Cheese served in garlic cream sauce with Chantarelle mushroom.	
<b>Tagliatelle Bolognese</b>	<b>22.0</b>
Flat, ribbon-shaped egg pasta with house ragout meat sauce	
<b>Lasagna di Carne</b>	<b>22.0</b>
Homemade meat lasagna (allow 15 minutes)	
<b>Pasta Primavera e Pesto Genovese</b>  	<b>22.0</b>
Thick fettuccine-like pasta (Scialatielli) sautéed with seasonal vegetables and a touch of pesto (fresh basil, cheese, garlic, and pine nuts)	
<b>Ravioli Vegani</b>   	<b>26.0</b>
Gluten free and vegan ravioli stuffed with butternut squash, caramelized onions & sage, sauteed in a fresh tomato, zucchini, garlic, and white wine sauce	
<b>Pasta al Salmone</b> *	<b>22.5</b>
Twisted-shaped short pasta (Strozzapreti) sautéed with fresh salmon and served in a tomato-vodka cream sauce	
<b>Spaghetti Aglio Olio</b>  	<b>18.0</b>
Pasta sautéed with garlic, red hot chili pepper, black olives, extra virgin olive oil and sun-dried tomatoes	
<b>Pollo Parmigiana</b>	<b>27.5</b>
Free-range breast of chicken Parmigiana Style with melted mozzarella cheese and marinara sauce	
<b>Agnello Scottadito alle Erbe</b> * 	<b>42.0</b>
Lamb chops grilled and served with Italian herbs sauce	
<b>Bistecca alla Griglia</b> * 	<b>42.0</b>
Natural Rib-Eye steak (11-12oz.) grilled and served with roasted garlic, rosemary and aged balsamic vinegar	
<b>Salmone alla Livornese</b> * 	<b>31.0</b>
Salmon, capers, garlic, black olives, tomato, white wine	
<b>Pesce Spada della Nonna</b> * 	<b>33.0</b>
Grilled wild swordfish, topped with a gremolata made of sweet red bell peppers, parsley, garlic, shallots, lemon, and extra virgin olive oil	

Add-ons	
<b>Chicken 6   Salmon 7   Prawn 3.5</b>	
<b>Whole Wheat or Gluten free Pasta 2.5</b>	

### Desserts

<b>Creme Brule' alla Zucca</b>	<b>12.0</b>
Pumpkin Creme Brule'	
<b>Cioccolato</b>	<b>11.0</b>
Creamy chocolate ice-cream on a layer of chocolate cheesecake, covered with fudge and chocolate chips	
<b>Fragola</b>	<b>11.0</b>
Strawberry ice-cream on a cheesecake base, covered with mini white chocolate chips	
<b>Tiramisu</b>	<b>12.0</b>
Lady fingers soaked in espresso and brandy, covered with mascarpone and topped with cocoa powder	
<b>Bigne' Terra Mia</b>	<b>11.0</b>
Homemade cream puff topped with dark chocolate	
<b>Gelato</b>	<b>11.0</b>
Italian ice cream – Daily Selection	
<b>Sorbetto di Stagione</b>	<b>11.0</b>
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**