Arrosticini are a classic regional dish from Abruzzo
Montone, or Mutton, is the original arrosticini

ARROSTICINI

speared meat things

6 for 12 | 12 for 22

MONTONE
Old sheep (Mutton)
Pachamama Farms, OR

MAIALE
Heritage pork
Salmon Creek Farms, MT

MANZO
Angus beef
Omaha, NE

SPIEDINI

more speared things

SALSICCIA | 9
Lamb sausages, Calabrian chili, focaccia
Superior Farms, CA

ASPARAGI | 8
Asparagus, lemon, sea salt

FINOCCHIO | 10
Fennel, extra virgin olive oil, fennel pollen

FUNGHI | 10
Trumpet mushrooms, Villa Manodori Aceto Balsamico

GRAN TAGLIERE | the board

CHEF'S SELECTION | 34
The epic asssorted salumi & formaggi board

Alle-Pia Coppa & Finocchiona
18 Month DOK Dalla'Ava San Danielle Proscuitto di Parma
White Moustache Labneh
Parmigiano Reggiano® DOP
Strawberry Rhubard Compote
Verdure Fritti
Shishito's
Marinated Olives
Housemade Testa
Local Ricotta
Honey
Grilled Housemade Bread

PICCOLI PIATTI | small things

CARCIOFI GRIGLIATI | 14
Whole grilled artichoke, egg yolk emulsion

CRUDO DI TONNO | 16
Big eye tuna crudo, shishito pesto

CALAMARI | 16
Lemon, peperoncino, parsley, spicy tomato

VERDURE FRITTE | 14
Organic vegetables, White Moustache labneh

MOZZARELLA DI BUFALA | 20
Spring vegetables
Imported from Napoli, Campania - Caseificio Auriemma

PROVOLONE | 16
Melted Provolone, toasted housemade bread, pickles, apricot mostarda
Molbe, IT

INSALATE | things with greens

LIL' GEM | 18
Local dungeness crab, avocado, lemon

CHOPPED | 14
Chickpeas, olives, roasted red peppers, red onions, herbs, Parmigiano Reggiano® DOP

TRICOLORE | 13
Kerry's Greens, chicories, anchovy apricot vinaigrette, Parmigiano Reggiano® DOP
Intuitive Forgers, CA

RUCOLA | 16
Baby arugula, hearts of palm, local citrus, cipollini, raisins, poached farm eggs, pistachios, heirloom carrots, smoked coriander vinaigrette
Intuitive Forgers, CA

PIATTI PER LA TAVOLA

big things for sharing

Reccomended to share with 2 or more, our selection of contorni round out your meal perfectly

ANATRA | 46
Smoked 1/2 Pekin duck, Averna glaze
Liberty Farms, CA

DRY-AGED RIBEYE | 110
Certified angus beef, 28-30oz
Double R Ranch, WA

WET-AGED PORTERHOUSE | 95
Housemade porcini rub, 30-32oz
Creekstone Farms Prime

ARAGOSTA | MP
Wild whole grilled cold water lobster, lemon herb butter
Maine

ALLA GRIGLIA | things from the grill

PESCE INTERO | 38
Whole red snapper, lemon

BIG EYE TONNO | 36
Seared wild tuna, extra virgin olive oil, sea salt, fines herbes
Luxe Seafood, CA

MAIALE | 28
Double cut brined chop, white wine, cherry peppers
Salmon Creek Farms, MT

POLLO | 28
Almond wood rotisserie 1/2 chicken
Shelton Farms, CA

IPPOGLOSSO | 36
Pacific halibut, extra virgin olive oil, fines herbes
Luxe Seafood, CA

AGNELLO | 42
Lamb chops, mint, lemon, pomegranate reduction
Superior Farms, CO

BISTECCA COULOTTE | 29
Prime Angus
Omaha, NE

VERDURE ALLA GRIGLIA | 26
Wood-fired organic seasonal vegetables
Intuitive Forgers, CA

GRASS-FED NY STRIP | 37
Grass-fed beef, 12oz
Marin Sun Farm, CA

PASTA | things with pasta

VESUVIO CON MAIALE | 23
Afeltra bronze extruded pasta, pork sausage ragu, porcini, taggiasca olives, cream

CHITARRA CON POMODORO | 19
Housemade chitarra, "Di Napoli" California tomatoes, basil
Community Grains flour | Di Napoli tomatoes, CA

BOLOGNESE | 23
Handcut pappardelle, ragu bolognese

RAVIOLI PRIMAVERA | 23
Housemade spring pea ravioli, mint, lemon

PACCHERI AI FRUTTI DI MARE | 28
Afeltra paccheri pasta, shellfish, coal roasted organic tomato

RIGATONI CON TRIPPA | 21
Afeltra rigatoni pasta, honeycomb tripe, spicy tomato

GARGANELLI CON FUNGHI | 22
Handmade nettle pasta, wild mushrooms, Parmigiano Reggiano® DOP

Hand-made pasta made in house fresh daily &
Afeltra pasta made in Gragnano, Napoli; served al dente

VERDURE INTERE | big vegetable things

BARBABIETOLE | 15
Beets with Aceto Manadori

MELANZANA | 16
Whole roasted eggplant, raisins capers, celery, pomegranate, agro dolce

CAVOLETTI DI BRUXELLES | 18
Alla cacio e pepe

PATATA DOLCE | 18
Coal roasted sweet potato, lemon herb butter, chive

CONTORNI | things on the side

PATATE CON UOVO | 12
Whipped potatoes, marscapone, guanciale, brown butter, local farm egg
Alle-Pia Guanciale

CIME DI RAPA | 9
Grilled broccoli rabe, calabrian chili oil, lemon

CAROTE | 9
Coal roasted heirloom carrots, white balsamic vinaigrette, cumin, roasted almonds, golden raisins

FUNGHI | 12
Forest mushrooms, garlic, thyme

our producers

PACHAMAMA FARMS, OR — Grass-fed, free-range heritage lamb
LUXE SEAFOOD, CA — Fresh wild caught local tuna
SUPERIOR FARMS, CO — Non GMO lamb from sustainable farms
ALLE-PIA, ITALY — Hand-crafted Italian salumi
LIBERTY FARMS, CA — Pekin duck originally from Denmark, now raised in California
DOUBLE R RANCH, WA — Sustainable pasture-raised angus beef
SALMON CREEK FARMS, ID — Juicy, flavorful pork from Duroc boars & 'white line' sows
MARIN SUN FARMS, CA — Grass-fed, certified organic & Animal Welfare Approved
INTUITIVE FORGER, CA — Organic produce from sustainable farms in California

deliciously vegetarian

TERRA

WOOD BURNING ITALIAN GRILL

batch no.	date
000022	03.18.18

executive chef: Eli Anderson
chef de cuisine: Matthew Smith

Please inform your server of any allergies or dietary restrictions. | *The consumption of raw or undercooked eggs, meat, poultry, seafood or shellfish may increase your risk of foodborne illness.