

# TERRA MIA

## Thanksgiving Dinner 2pm – 8pm

### Antipasti & Insalate

|  |                           |
|--|---------------------------|
| <b>Zuppa Tradizionale</b>  | <b>Cup 7 / Bowl 9.5</b>   |
| Pumpkin Soup   |                           |
| <b>Insalata della Casa</b>   | <b>Half 7.5 / Full 10</b> |
| Mixed organic green salad (Italian dressing)                           |                           |
| <b>Caesar Salad</b>  | <b>Half 8 / Full 11</b>   |
| Romaine salad with homemade Caesar dressing (made with raw eggs)       |                           |
| <b><u>Polpette di Tacchino</u></b>                                     | <b>12.0</b>               |
| Homemade Turkey meat balls in our marinara sauce                       |                           |
| <b>Insalata Caprese</b>  | <b>14</b>                 |
| Sliced tomato, fresh mozzarella, e. virgin o. oil and basil            |                           |
| <b>Bruschetta Pomodoro (4 pcs)</b>                                     | <b>10</b>                 |
| Fresh tomato, black olives, garlic and basil on toasted homemade bread |                           |
| <b>Calamari Fritti</b>   | <b>17</b>                 |
| Deep fried calamari served with marinara sauce and aioli               |                           |
| <b>Garlic Bread</b>  | <b>9.5</b>                |
| Homemade bread, garlic, parmigiano, parsley                            |                           |

### Pizza

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

### 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**

**Our food is made from scratch  
...so it takes time.  
Buon Appetito!**

### Entrees

|  |             |
|--|-------------|
| <b><u>Spaghetti Polpette di Tacchino</u></b>   | <b>20.0</b> |
| Imported pasta with homemade Turkey meat balls and house marinara sauce  |             |
| <b><u>Arrotolato di Tacchino e Porcini</u></b>   | <b>28.0</b> |
| Oven roasted Turkey stuffed with Porcini mushrooms, Parma ham, mozzarella and roasted garlic, served sliced in a white wine demi-glace sauce |             |
| <b><u>Tortelloni alla Zucca</u></b>  | <b>20.0</b> |
| Homemade pasta filled with organic Pumpkin, nutmeg, and Parmigiano Reggiano Cheese served in a brown butter sage sauce over pumpkin puree    |             |
| <b>Fettuccine Bolognese</b>  | <b>20.5</b> |
| Served with homemade meat sauce  |             |
| <b>Lasagna di Carne</b>  | <b>21.5</b> |
| Homemade meat lasagna (allow 15 minutes)   |             |
| <b>Fettuccine Primavera e Pesto Genovese</b>   | <b>20.0</b> |
| Homemade pasta, fresh seasonal vegetables, and a touch of pesto (fresh basil, cheese, garlic, pine nuts)                                     |             |
| <b>Gnocchi Gorgonzola</b>  | <b>20.0</b> |
| Homemade potato dumplings sautéed with gorgonzola cheese cream sauce   |             |
| <b>Penne al Salmone</b>  | <b>20.0</b> |
| Sautéed in tomato-vodka cream sauce and fresh salmon   |             |
| <b>Spaghetti Tutto Mare</b>  | <b>25.5</b> |
| With mixed fresh seafood and tomato sauce  |             |
| <b>Pollo Parmigiana</b>  | <b>25.5</b> |
| Free-range breast of chicken Parmigiana Style with melted mozzarella cheese and marinara sauce   |             |
| <b>Agnello Scottadito alle Erbe</b>  | <b>33.5</b> |
| Lamb chops grilled and served with Italian herbs sauce   |             |
| <b>Bistecca alla Griglia</b>   | <b>31.5</b> |
| Natural New York steak (11-12oz.) grilled and served with roasted garlic, rosemary and aged balsamic vinegar                                 |             |
| <b>Vitello Piccata or Marsala e Funghi</b>   | <b>29.0</b> |
| Veal scaloppini served in lemon, butter, capers, white wine sauce or with mushrooms and Marsala sweet wine                                   |             |
| <b>Salmone alla Livornese</b>  | <b>28.5</b> |
| Salmon, capers, garlic, black olives, tomato, white wine   |             |
| <b>Zuppa di Pesce</b>  | <b>29.5</b> |
| Italian style fish stew in wine, garlic, and tomato broth  |             |

#### Add-ons

**Chicken 6 | Salmon 7 | Prawn 3.5**  
**Whole Wheat or Gluten free Pasta 2.5**

### Desserts - 9 ea.

#### **Creme Brule' alla Zucca**

Pumpkin Creme Brule'

#### **Cioccolato**

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