

Winter 2018 Dinner

TERESA CAFFE

EST. 1991

SHARE PLATES AND APPETIZERS

polpetini – braised beef meatballs, tomato sauce, parsley, garlic crostini	10
bruschetta – olive oil ricotta, mushroom tapenade, shaved grana padano	11
castelvetrano olives – chili flakes, rosemary, lemon zest	5
polenta casserole – creamy polenta, mushroom ragu, escarole, fontina	13
mozzarella fresca – fresh mozzarella, grilled eggplant, sundried tomato pesto, basil, extra virgin olive oil	11
salumi e formaggi – artisanal salumi e formaggi, castelvetrano olives, fruit/nut bread, candied walnuts, grissini	16
cannellini crema – roasted garlic and cannellini bean spread, vegetable crudite	6
pane riempito – fontina, mozzarella and mushroom tapenade stuffed bread, with plum tomato sauce	10
grilled eggplant rollatini – herbed ricotta, spinach, tomato sauce, mozzarella, grana padano	11

SOUP AND SALADS

minestra - classic Italian vegetable and white bean soup	7
arugula – dried apricot, candied walnuts, gorgonzola dolce, white balsamic vinaigrette	11
tuscan kale - red quinoa, roasted beets, dried cranberries, ricotta salata, sherry vinaigrette	10
pollo e orzo - mixed greens, chicken, red onions, olives, ricotta salata, sun dried tomato vinaigrette	15
tricolore – endive, radicchio, arugula, orange, toasted almonds, <i>Cherry Grove</i> toma, white balsamic vinaigrette	11
escarole caesar – escarole, grana padano, garlic croutons, caesar dressing	10

PIZZA

albicocca – ricotta sauce, apricots, almonds, radicchio, gorgonzola dolce, arugula, balsamic reduction	15
insalata di pizza – mozzarella, mixed greens, chicken, red onions, tomatoes, balsamic vinaigrette	16
margherita – tomato sauce, fresh mozzarella, basil, extra virgin olive oil	12
funghi – <i>Cherry Grove</i> toma, wild mushrooms, roasted pearl onions, thyme, truffle oil	15
fumoso – sweet sausage, tomato sauce, spinach, smoked mozzarella	15
perfetta – fontina, arugula, prosciutto di parma, grana padano, lemon zest	16
caponata – tomato sauce, eggplant, caramelized onion, capers, focaccia seasoning, garlic, mozzarella	14
frutta di mare – plum tomato sauce, garlic, clams, shrimp, mozzarella, parsley, chili flakes	16
uova – ricotta sauce, brussels sprouts, pancetta, <i>Cherry Grove</i> toma, farm eggs	16

PASTA

vongole – linguini, clams, chili flakes, garlic white wine clam sauce	19
balsamico- mezze rigatoni, balsamic cream, chicken, kale, balsamic reduction	18
gamberetti- fedellini, shrimp, plum tomato, spinach, roasted garlic, pecorino romano	19
lasagna al forno – pasta, beef bolognese, ricotta, mozzarella, grana, tomato sauce	18
maiale – spinach tagliatelle, braised pork, roasted pearl onions, mushrooms, pork jus, pecorino romano	18
robusto – penne, sweet sausage, roasted garlic, brussels sprouts, tomato filetto, ricotta salata	18

*gluten free and whole wheat pasta available for additional \$1

MAIN

melanzane – grilled eggplant, herbed ricotta, grana padano, mozzarella, plum tomato	20
scallopine saltimboca – chicken, prosciutto, fontina, escarole, grana potatoes, marsala sauce	20
salmone - fregola, roasted tomatoes, kalamata olives, brussels sprouts, citrus gremolata	20
brasare – braised pork, creamy polenta, sauteed kale, pork jus	20

Bread, Baked Fresh Twice Daily at Terra Momo Bread Company, Served By Request

