

SPRING DINNER 2019

TERESA CAFFE

EST. 1991

SHARE PLATES AND APPETIZERS

polpetini – braised beef meatballs, tomato sauce, parsley, garlic crostini	10
bruschetta – olive oil ricotta, sugar snap peas, mint, grana padano	11
castelvetro olives – chili flakes, rosemary, lemon zest	5
baked ricotta - ricotta, spinach, grana padano, schiacciata	11
mozzarella asparagi – grilled asparagus, mozzarella, prosciutto, grana padano, balsamic reduction	13
salumi e formaggi – artisanal salumi e formaggi, castelvetro olives, fruit/nut bread, candied walnuts, grissini	16
cannellini crema – roasted garlic and cannellini bean spread, vegetable crudite	6
polenta bowl – polenta, peppers, onions, tomato, sweet sausage, provolone, sunnyside egg	12
shrimp scampi – garlic, white wine, butter, lemon, parsley, toasted crostini	10

SOUP AND SALADS

minestra - classic Italian vegetable and white bean soup	7
arugula – strawberries, 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
romaine hearts – grana padano, garlic croutons, caesar dressing	10
panzanella – toasted bread, mixed greens, mozzarella, market vegetables, balsamic vinaigrette	11

PIZZA

insalata di pizza – mozzarella, mixed greens, chicken, red onions, tomatoes, balsamic vinaigrette	16
funghi – <i>Cherry Grove</i> toma, wild mushrooms, roasted pearl onions, thyme, truffle oil	15
margherita – tomato sauce, fresh mozzarella, basil, extra virgin olive oil	12
fumoso – sweet sausage, tomato sauce, asparagus, smoked mozzarella	15
perfetta – fontina, arugula, prosciutto di parma, grana padano, lemon zest	16
ortolana – basil pesto, ricotta, grilled market vegetables, spinach, mozzarella	15
calzone – spinach, mushroom, ricotta, fontina, tomato sauce on side	16
spinaci – tomato sauce, pancetta, spinach, jalapeno, egg	15

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
cannelloni – chicken, spinach, mushrooms, ricotta, grana padano, bechamel, tomato filetto	18
primavera – gemelli, sweet peas, asparagus, mushrooms, basil pesto, shaved grana padano	18

PIATTO

melanzane – grilled eggplant layered with ricotta, mozzarella, grana padano, and tomato sauce	19
chicken cacciatore – bone-in chicken, white wine, tomato, peppers, onions, potatoes, kale	20
salmone – quinoa, spinach, sweet peas, citrus gremolata	20

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

