

TERRA MIA Ristorante Italiano
4040 East Avenue Livermore, CA 94550
(Chardonnay Shopping Center)
Ph 925.456.3333 www.terramialivermore.com

Take Out Menu for Big Parties
(Big Pan good for 10/12 people)

Starters and Salads

Garlic Bread	45
Insalata mista	60
Organic mixed green salad, tossed with house vinaigrette dressing	
Caesar Salad	68
Romaine salad heart with homemade caesar dressing (made with raw eggs)	
Insalata Caprese	101
Sliced tomato, fresh mozzarella, extra virgin olive oil and fresh basil	

Pasta

Gnocchi Gorgonzola or Genovese	124
Homemade potato dumpling served in gorgonzola cream sauce or with homemade pesto sauce (fresh basil, cheese, garlic, potato and pine nuts)	
Gnocchi Pomodoro e Basilico or Primavera	116
with marinara sauce and fresh basil or with sautéed fresh seasonal vegetables in e.v. olive oil sauce	
Rollino Giovanni	124
Baked homemade rolled pasta, stuffed with eggplant, smoked mozzarella and ham, served with aurora sauce	
Lasagna Bolognese	135
Homemade meat lasagna	
Ziti al Salmone or alla Bolognese	128
Tube shaped pasta, sautéed with fresh salmon in a tomato-vodka cream sauce or with our homemade meat sauce	
Ziti alla Calabrese	128
Tube shaped pasta, sautéed with pork sausage and mushrooms in a tomato – red wine sauce	
Eggplant Parmigiana	128
Homemade eggplant parmigiana with eggplant, mozzarella cheese and marinara sauce	
Fettuccine Alfredo con Chicken	154
Served in cream sauce with grilled chicken	

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Secondi (Entrees)

Every entrée order comes with sides of potatoes and daily vegetables

Selection of Chicken	
Saltimbocca	146
Breast of chicken, topped with ham and mozzarella cheese served in white wine and sage sauce	
Piccata Sauce	146
Breast of chicken sautéed with lemon, capers and white wine	
Marsala e Funghi	146
Breast of chicken sautéed with sweet Marsala wine and mushrooms	
Portobello e Gorgonzola	146
Breast of chicken grilled and served with Portobello mushrooms, roasted bell pepper, garlic, light gorgonzola cheese sauce and white wine	
Selection of Seafood	
Calamari alla Francesco	169
Calamari steak sautéed with lemon, caper berries, pickles and white wine	
Salmone Livornese	176
Sautéed with capers, garlic, black olives, tomatoes and white wine	

We serve homemade bread with starters, salads, pasta and entrées

Dolci (Dessert)

Torta Caprese	60
Homemade cocoa sponge cake with crushed almonds	
Tiramisu'	60
Lady fingers soaked in espresso and brandy, layered with mascarpone cream and topped with cocoa powder	
Bigne' Terra Mia	60
Homemade cream puff, topped with dark chocolate	

Please call 2-3 days in advance to make sure we are ready for your order

Terra Mia – “My Land”

While “Terra Mia” for Teodoro means the Bay Area, Francesco and Daniele were born and raised in the south of Italy. They come from traditional Mediterranean families whose daily essence involves lunchtime “pranzo” – home cooked by mothers and grandmothers. Every day, the entire family sits down together to feast on fresh pastas, sauces, meats, cheeses and wine. Most of the ingredients are grown on their land and gardens, or gathered from the local butcher, cheese store, bread shop and fresh produce stands. This is the time for conversation, laughter, arguments and spending quality time with each other.

Here at Terra Mia, we carefully prepare our dishes using only the freshest ingredients. Our food is made from scratch, like the trattorias and ristoranti in southern Italy. We make all efforts to purchase organically and locally to preserve the flavor and quality of our food.

We strongly support the Slow Food movement organization, which began in Italy in 1986. The nature of this group is to protect cultural identities linked to food and traditions. Also, for consumers to “slow” down and learn to enjoy meals while spending quality time with family and loved ones.

We are not a fast-food restaurant chain. It takes time to make our fresh pastas and entrees. We don’t “precook” meals to serve quickly. Most of our entrée dishes take 20-30 minutes to prepare, from when you order. We suggest enjoying an appetizer and glass of wine while you wait. We also understand our customer’s lifestyles, long commutes, and busy family schedules.

So, we invite you to sit down, relax, and enjoy your food and conversation with your friend, partner and family.

Buon appetito!



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