

Pizza	
Teodoro	14.00
Tomato sauce with fresh ricotta and arugula	
Carbonara	17.00
Pancetta, smoked mozzarella and a farm egg	
Prosciutto e Funghi	15.00
Thin slices of prosciutto crudo and mushrooms	
Smoked Salmon and Mascarpone	15.00
Tomato sauce, thin sliced smoked salmon and mascarpone	
Margherita	11.00
Tomato sauce, mozzarella and fresh basil	
Calabrese	13.00
Tomato sauce, mozzarella, sausage and mushrooms	
Pepperoni	11.50
Tomato sauce, mozzarella and pepperoni	
Terra Mia	14.00
Portobello mushrooms, smoked mozzarella, eggplant, roasted garlic and tomato sauce	
Piadina	15.00
Italian flat bread sandwich filled with prosciutto, arugula, fresh mozzarella, tomato and basil	
Menu per Bambini (Children)	
French Toasted Cornetto	6.00
with fruit and whipped cream	
Scrambled Eggs	6.00
with polenta cakes, potatoes or fruit	
Toast	6.00
with Honey Brown Butter, Nutella or Fruit Conserve	
Choice of Pasta and Sauce	8.00
Ziti, Fettuccine or Spaghetti	
Tomato or Meat Sauce or Butter and Cheese	

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 Italian 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.

Buon appetito!

Terra Mia Italian Restaurant

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*We are not responsible for lost or stolen articles.
18% gratuity may be added to groups of six or more.
Maximum of four separate checks per table.
Please advise your server of any food allergies.
Visa/MasterCard/American Express, No Personal Checks*

Starters

Zuppa del Giorno Cup 4.00 Bowl 7.50

Homemade soup of the day

Insalata della Casa Half 4.50 Full 7.50

Mixed organic green salad (Italian dressing)

Caesar Salad Half 5.00 Full 8.50

Romaine salad heart with homemade Caesar dressing
(extra virgin olive oil)

Insalata Claudio 12.00

Tomato, basil, red onion, arugula, parmigiano, extra virgin olive oil

Insalata Campagnola 12.50

Mixed organic greens, pancetta, walnuts, red onion, Castelvetro olives, balsamic vinaigrette, topped with a fried egg

Morning Bruschetta 12.00

Fresh ricotta, fruit of the season, sunflower seeds

Salmone Carpaccio 13.00

Smoked salmon, lemon aioli, red onion, capers and boiled egg

Antipasto Misto or Saporito (for two people) 20.00

Assortment of Italian appetizers, traditional vegetable or salumi and cheese

Pasticciere (Fresh baked pastries) A.Q.

Cornetti, Bocconotto, Bigne or daily special...served with your choice of: Honey Brown Butter, Nutella or Fruit Conserve

Uova

Served with your choice of crispy polenta cakes, potatoes or fresh fruit

French Toasted Cornetto 10.00

Lingonberry compote and whipped mascarpone

Giuseppe Special 11.00

Spinach, Italian sausage and onions scrambled with eggs and smoked mozzarella cheese

Frittata del Giorno 11.00

Ask your server for today's creation

Uova al Forno e 'Nduja 16.00

Oven baked eggs with tomato, fontina and spicy 'nduja sausage

Bistecca alla San Daniele 22.50

Thinly sliced grilled natural ribeye topped with two fried eggs, spicy 'nduja sausage and fontina cheese

Contorni

Crispy polenta cakes / Potatoes / Fresh fruit 5.00

Pasta

Capellini alla Napoletana 10.50

Angel hair pasta served with fresh tomato sauce and basil
with prawns (3.00 each)

Spaghetti Aglio, Olio e Peperoncino 10.00
(served lukewarm)

Sautéed with garlic, red hot chili pepper, black olives, extra virgin olive oil and sun-dried tomatoes

Spaghetti Carbonara (served lukewarm) 11.50

Egg, pancetta, parmigiano cheese and black pepper

Fettuccine Alfredo 13.00

Served in a cream sauce

Fettuccine alla Bolognese 13.00

Served with homemade meat sauce

Lasagna Bolognese (allow 15 minutes) 15.50

Homemade meat lasagna

Fettuccine Primavera 13.00

Sautéed with fresh seasonal vegetables, onions and extra virgin olive oil

Linguine Genovese (served lukewarm) 12.00

Sautéed with fresh homemade pesto sauce (fresh basil, cheese, garlic, potato and pine nuts)

Linguine Tutto Mare 16.00

Sautéed fresh assorted seafood in a light tomato sauce

Ziti al Salmone 13.00

Sautéed with fresh salmon and served in a tomato -vodka cream sauce

Gnocchi Gorgonzola 13.00

Homemade potato dumplings served in imported gorgonzola cheese sauce

Tortellini alla Crema 14.00

Homemade pasta stuffed with meat, served in a cream sauce with ham and mushrooms

Gluten-free option: Penne or Spaghetti 2.50

Whole wheat option: Penne or Spaghetti 2.00

Add Chicken 5.00 / Salmon 6.00 / Prawn 3.00 each

Bevande

Bottomless Mimosa or Bellini 15.00

Fresh orange juice, pineapple juice or grapefruit juice 3.00

Italian Coffee, Tea, Milk, Soft Drinks & Mineral Water 3.00

to 6.00

*The essence of culinary art is time...
We ask your kind indulgence*