

# TERRA RUSTICA RESTAURANT WEEK

## LUNCH MENU

### APPETIZER CHOICE OF ONE

#### HOUSE SALAD

- Mixed greens with tomatoes, onions, carrots, black olives, and cucumbers, tossed in a balsamic dressing. •

#### ITALIAN BUFALINA

- Grilled endive with prosciutto di Parma, roasted peppers, and fresh mozzarella cheese, topped with pesto and a balsamic ginger reduction sauce. •

PLEASE ASK YOUR WAITER FOR  
TODAY'S SOUPS.

### ENTRÉE CHOICE OF ONE

#### PASTA CON FRESH SEAFOOD

- Homemade linguini sautéed with littleneck clams, mussels, diced salmon, halibut, calamari, jumbo shrimp, and fresh tomatoes in a light tomato sauce. •

#### HOMEMADE LOBSTER AND CRAB MEAT RAVIOLI

- Homemade lobster and crab meat-filled ravioli topped with sautéed baby shrimp, shiitake mushrooms, and green peas in a creamy pink reduction sauce. •

#### PENNE PASTA ALLA BROCCOLI RABE

- Sautéed penne pasta with sweet ground Italian sausage, grilled chicken, cannellini beans, and broccoli rabe in a white wine garlic sauce. •

#### POLLO CON ASPARAGUS

- Sautéed chicken breast topped with grilled zucchini, asparagus, roasted peppers, and melted mozzarella cheese in a brandy reduction sauce, served with mashed potatoes and broccoli. •

#### POLLO SCARPARELLO

- Sautéed chicken breast with sliced hot and sweet Italian sausage, peppers, onions, mushrooms, roasted potatoes, and escarole. •

#### WILD SALMON

- Broiled fresh wild salmon in a lemon white wine sauce, served with creamy mushroom risotto and mixed vegetables. •

#### FRESH FILET OF SOLE

- Broiled fresh filet of sole in a lemon white wine sauce, served with mashed potatoes and string beans. •

#### SKIRT STEAK

- Grilled skirt steak in a porcini mushroom Marsala reduction sauce, served with roasted potatoes and broccoli rabe. •

#### SHRIMP SALAD

- Grilled jumbo shrimp over watercress lettuce, baby spinach, and endive, with red beets, onions, hearts of palm, tomatoes, corn, cucumbers, black olives, carrots, roasted peppers, and Gorgonzola cheese, tossed in a balsamic dressing. •

#### WILD SALMON WRAP

- Broiled wild salmon with baby arugula, onions, tomatoes, and fresh mozzarella cheese, marinated in a lemongrass dressing and served with sweet potato fries. •

THIS MENU INCLUDES AN APPETIZER,  
ENTRÉE, AND DESSERT WITH COFFEE

- Spanish Flan, Crème Brûlée, Italian Vanilla Panna Cotta, or Tiramisu 29.95 •

# TERRA RUSTICA RESTAURANT WEEK DINNER MENU

## APPETIZER CHOICE OF ONE

### Red Beets Salad

Baby arugula with red beets, tomatoes, onions, cucumbers, and Gorgonzola cheese, tossed in a balsamic dressing.

### PLEASE ASK YOUR WAITER FOR THE SOUPS OF THE DAY

#### Eggplant Rollatini

Two pieces of classic stuffed eggplant with fresh herbs, ricotta impastata cheese, topped with tomato sauce and Parmesan cheese.

#### ALASKAN CRAB CAKE

Single Alaskan crab cake served over mixed greens, tossed in a champagne-roasted pepper sauce.

## ENTRÉE CHOICE OF ONE

### Pollo con portobello mushrooms

Sautéed chicken breast topped with portobello mushrooms, roasted peppers, zucchini, and melted mozzarella cheese in a cognac reduction sauce, served with mashed potatoes and broccoli.

### Pollo con artichokes

Sautéed chicken breast with assorted mushrooms, artichoke hearts, hot and sweet Italian sausages, cannellini beans, and fresh tomatoes in a white wine reduction sauce, served with roasted potatoes and escarole.

### N.Y. SIRLOIN STEAK

Prime 8 oz sirloin steak in a green peppercorn cognac reduction sauce, served with garlic mashed potatoes and spinach.

### Center-Cut Pork Chop

Grilled center-cut pork chop topped with sautéed onions, peppers, cherry hot peppers, and mushrooms, served with roasted potatoes.

### GRILLED SWORDFISH STEAK

Grilled swordfish cajun spicy in a roasted pepper purée toach with ginger glazed balsamic dressing served with creamy risotto and mixed vegetables

### BABY BRANZINO

Broiled baby branzino topped with baby shrimp, scallops, and fresh tomatoes in a light tomato reduction sauce, served with orzo and broccoli rabe.

### SEAFOOD PASTA

Homemade linguini sautéed with littleneck clams, mussels, salmon, halibut, jumbo shrimp, and fresh tomatoes in a light tomato sauce.

### HOMEMADE LOBSTER AND CRAB MEAT RAVIOLI

Homemade lobster and crab meat filled ravioli topped with sautéed baby shrimp, shiitake mushrooms, and green peas in a light creamy pink reduction sauce.

### Orecchiette alla Broccoli Rabe

Sautéed ear-shaped pasta with broccoli rabe, ground Italian sausage, cherry hot peppers, and cherry tomatoes in a white wine garlic sauce.

**This menu includes an appetizer,  
entrée, tea or coffee, and dessert**

Spanish Flan, Crème Brûlée, Italian Vanilla Panna Cotta, or Tiramisu \$44.99