

della terra

STARTERS

HEARTH BREAD \$7
naturally leavened, bean dip

GARLIC BREAD \$17
naturally leavened, burrata, garlic,
parmesan, evoo

MEATBALLS \$15
pork & beef, tomato sauce, polenta,
parmesan

CURRIED CLAMS \$18
green curry, bok choy, fresno peppers,
basil, grilled bread

ANTIPASTA \$25
cured meat, assorted cheese, olives,
mustard, vegetable

GREENS & BEANS \$15
cannellini beans, kale, rosemary, garlic, chilies,
broth, parmesan

FRIED ARTICHOKE \$16
marinated artichokes, grilled lemon,
cacio e pepe aioli, pecorino romano

SALADS

\$16/\$8

PLAYBOY CAESAR
escarole, radicchio, crostini,
parmesan

ARUGULA
apple, lemon/honey/
gorgonzola vinaigrette

CARROT HARISSA*
roasted carrot, chicory,
harissa honey, raisins,
marcona almonds

*contains nuts

PASTA

RIGATONI CARBONARA \$26
black & yellow pasta, guanciale, egg
yolk, parmesan, pecorino romano,
black pepper

PACCHERI GAMBERETTI* \$26
shrimp, romesco, fried basil,
breadcrumbs, basil oil

PAPPARDELLE BOSCAIOLA \$28
braised pork ragu, porcini mushroom,
whipped ricotta, parmesan

PANSOTTI* \$25
arugula & ricotta filling, roasted
asparagus, parmesan, chili, toasted
pistachio butter, pea shoots

MAFALDE \$27
speck, peas, scallion cream, parmesan

Gluten free rigatoni substitution +2

*contains nuts

PIZZA

RED

MARGHERITA \$19
basil, tomato, fresh mozzarella, parmesan, evoo

NEW YORKER \$21
brick cheese, tomato, pepperoni

MARGHERITA DI BUFALA \$26
buffalo mozzarella, tomato, basil, evoo

NDUJA \$23
tomato, basil, nduja, roasted shallots,
fresh mozzarella, parmesan

WHITE

BIANCA \$23
fresh mozzarella, ricotta, fontina, bleu,
chili powder, fried kale, honey

QUATTRO FORMAGGI \$22
fresh mozzarella, ricotta, fontina, bleu, rosemary, evoo

PROSCIUTTO ARUGULA \$21
fresh mozzarella, prosciutto, arugula, parmesan, evoo

SAUSAGE \$22
charred asparagus, sausage, fresh mozzarella,
cacio e pepe aioli, pecorino romano

*contains nuts

ENTREE

FLANK STEAK \$42
anchovy/garlic/cilantro marinade, verde
risotto, sun-dried tomato pesto toast

MUSHROOM RISOTTO \$28
saffron risotto, mushroom ragu,
fried oyster mushroom, parmesan

FRIED CATFISH \$37
cornmeal fried, radicchio slaw,
smashed potato salad

5 COURSE FOR TWO \$120
Entire table must partake, menu is chosen by the
chefs with dietary restrictions taken into
consideration

WINE PAIRING \$60
Optional wine pairing for each course
to complement your meal

20 PERCENT GRATUITY ADDED TO PARTIES OF 6 OR MORE

100 NORTH MAIN STREET. ZELIENOPLE PA 16063 | 724-473-0630 | DELLATERRAPGH.COM

COCKTAILS 13

PRIMROSE

tequila, cappelletti, thyme, lime

JOHNNY RINGO

bourbon, mezcal, calabrian amaro, bitters

TROPEA SOUR

vodka, Cap Corse Blanc, bergamot liqueur, lemon

RICKY BOBBY

blended scotch, sweet vermouth, chicory coffee, banana liqueur

LE CLERC

white rum, apricot, elderflower, lime, tonic

LITTLE RED CORVETTE

gin, forthave red, strawberry, lemon, egg white

SPRITZ OF THE WEEK \$11

ask your server

MOCKTAILS 10

QUEEN OF HEARTS

strawberry, lemon, ginger beer

GARDEN RICKEY

seedlip garden n/a spirit, lime, soda

ST. AGRESTIS 'PHONY NEGRONI'

a bottled negroni, with no alcohol

HOP POP \$4

sparkling hop water

DESSERT COCKTAILS 13

BRANDY ALEXANDER

cognac, creme de cacao, cream, nutmeg

AMARO CALDO

amaro vecchio del capo, hot water, lemon

DESSERTS

CANNOLI \$7

two housemade cannoli shells, vanilla ricotta filling, chocolate chip, pistacchio

TIRAMISU \$7

coffee soaked lady fingers, zabaione, cocoa powder, chocolate sauce

APPLE CALZONE \$12

bourbon glazed apples, ricotta, whipped nutella

SEASONAL PANNA COTTA \$7

If you are providing your own dessert for a special occasion, a fee \$2 per person will apply.

RED

G/B

CHRIS JAMES CELLARS PINOT NOIR. OR	13/60
GIRONDA 'LA LIPPA' BARBERA D'ASTI. IT	13/60
I FABBRI CHIANTI CLASSICO. IT	12/55
MARRAMIERO MONTEPULCIANO. IT	12/55
AMASTOULA PRIMITIVO. IT	13/60
OAK FARM TIEVOLI RED BLEND CA	12/55
SECRET CELLARS CABERNET SAUVIGNON.CA	13/60
PEACHY CANYON "WEST SIDE" ZINFANDEL. CA	75
LAMBARDI ROSSO DI MONTALCINO. IT	80
MICHELETTI BOLGHERI ROSSO. IT	85
GABRIELE SCAGLIONE BARBARESCO 'COME UN VOLO' IT	90
AUSTIN HOPE PASO ROBLES CABERNET SAUVIGNON. CA	110
DOSIO BAROLO. IT	120
CA'DEL MONTE AMARONE. IT	120
TENUTA FANTI BRUNELLO DI MONTALCINO. IT	135

ROSE/ORANGE

G/B

MARCHESINI BARDOLINO CHIARETTO ROSE. IT	11/50
CASA COMERCI "GRANATU" ROSATO MAGLIOCCO. IT	13/60
CARUSO & MININI "ARANCINO" MACERATO BIANCO. IT	70
GRACI ETNA ROSATO. IT	85

WHITE

G/B

TERRA GAIE MOSCATO. IT	11/50
CA'DEL BAILO LANGHE RIESLING. IT	13/60
WAPISA SAUVIGNON BLANC.AR	11/50
FONTANAVECCHIA TABURNO FALANGHINA. IT	13/60
FABULAS PECORINO. IT	11/55
MADA CHARDONNAY IT	11/50
CANTINE COLOSI GRILLO. IT	12/55
AMASTUOLA "BIALENTO" FIANO/MALVASIA. IT	13/60

SPARKLING

G/B

CASALINI PROSECCO. IT	10/45
FEDERICIANE GRAGNANO. IT	40
ALBERICI CASALONE LAMBRUSCO. IT	55
ACINUM ROSE PROSECCO. IT	55
LAURENT PERRIER 'LA CUVÉE' BRUT CHAMPAGNE	110

HOUSE WINE

GLASS 10 / 1/2 LITER 30 / LITER 50

Red, white and rose from Chateau Tassin, Bordeaux, FR

DRAFT BEER 8

Burgh'ers Brewing, Zelenople

PUDDLER 4.5% Schwarzbier

COLTIVARE 5.2% Italian Pilsner

DIECI 6.4% Cold IPA

HIPSTERTONE 6.5% Hazy IPA

N/A OPTIONS

PERONI 0.0 \$8

non alcoholic Italian Pilsner

HOP POP \$4

sparkling hop water

HAPPY HOUR

Tuesday - Friday 4-6, Saturday 8-10

MINI PIZZAS \$11 | HOUSE COCKTAILS \$10 | BEER \$6 | HOUSE WINE: RED, WHITE, ROSE \$8

*happy hour drinks only available at the bar

BUY THE KITCHEN A ROUND! \$10

You may bring your own wine for a corkage fee of \$25 per bottle