

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

MUSSELS VERDE \$18

herbs, garlic, lemon, vermouth, 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

WEDGE*

little gem lettuce, pickled apple, whipped goat cheese, crisp guanciale, roasted walnut dukkah

*contains nuts

PASTA

RIGATONI CARBONARA \$26

black & yellow pasta, guanciale, egg yolk, parmesan, pecorino romano, black pepper

STROZZAPRETI SALSICCIA \$26

sausage, sun-dried tomato pesto, artichoke, herbs, pecorino romano

CHARCOAL SPAGHETTI \$29

snow crab, caramelized leek & onion agrodolce, leek oil, chili

PANSOTTI \$25

arugula & ricotta filling, snow peas, parmesan, chili, toasted pistachio butter

PAPPARDELLE BOSCAIOLA \$28

braised pork ragu, porcini mushroom, whipped ricotta, 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

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
MAIDENSTOEN RIESLING. CA	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