

# 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

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## 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

### 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
MOLETTIERI IRPINIA "CINQUE QUERCE" AGLIANICO. 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
CHIAPPINI "FERRUGINI" BOLGHERI ROSSO. IT	90
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	12/60
MADA CHARDONNAY IT	12/60
CONTINI "TYRSOS" VERMENTINO DI SARDEGNA. IT	13/60
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 and white 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