



## STARTER

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### DAILY OYSTER

citrus mignonette

3 each   ½ dozen 16   dozen 30

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### SWEET POTATO CHOWDER 10

pimentón & red bell pepper

### NJ GREEN SALAD 12

toasted red quinoa, orange, sweet potato  
pomegranate, maple walnut & dijon

### KALE CAESAR SALAD 11

roasted cauliflower, crisp brussels sprout  
caper, aleppo & za'atar pita chip

### MED SPREADS pita & crudités 12

chickpea/garlic/aleppo pepper  
red pepper/sundried tomato/feta  
roasted eggplant/smoked paprika/olive

### Smoked FALAFEL 9

smashed avocado, lemon tahini, cilantro & radish

### MUSHROOM *Arancini* 10

truffle & olive oil aioli

### *PAN con TOMATE* 10

grilled sourdough, slow roasted tomato  
olive oil, garlic & feta

### *Wagyu* BEEF MEATBALLS 12

san marzano, herb & polenta

### YELLOWFIN TUNA CEVICHE 16

cucumber, fennel, radish, chive, sesame  
jalapeño-cilantro purée

### CALAMARI *FRITTI* 13

padron pepper, pomodoro, chili & caper aioli

### SPANISH OCTOPUS 17

chorizo vinaigrette, white bean, frisée  
fried *castelvetrano* olive

### MUSSELS PROVENÇAL 17

tomato, garlic, saffron broth, pernod & rouille

## PASTA

### LUMACHE “*Mushroom Bolognese*” 22

shitake & cremini ragú, san marzano  
herb & parmigiano

### *House-made* SPAGHETTI alla CHITARRA 25

sea scallop, saffron pomodoro, confit fennel  
spinach & calabrian chili

### PAPPARDELLE 24

*barolo* braised beef short rib, roasted cipollini  
herb, parmigiano & heirloom carrot

## MAIN

### *Wester Ross* SALMON 28

braised *cannellini* bean, roasted sweet pepper  
confit fennel & sundried tomato-olive tapenade

### BRANZINO a la Plancha 32

cauliflower almond “*rice*”, garlic spinach  
caper-raisin vinaigrette & grilled lemon

### DAHL STEW 21

*spiced* beluga lentil, king oyster mushroom  
spinach, baby carrot & pickled vegetable

### *Braised* LAMB SHANK 35

butternut squash farrotto, tuscan kale  
pomegranate & orange gremolata

### *Pan Roasted* HALF CHICKEN 26

truffled-celery root, roasted brussels sprout  
baby carrot, sunchoke & natural jus

### *NY* STRIP STEAK 36

roasted broccoli, roasted garlic whipped potato  
*spanish* steak sauce & pebre

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### PAELLA CLÁSICA [**for two or more**] 27 pp

*calasparra* rice, saffron, pea, chorizo pork sausage  
chicken, clam, shrimp, mussel & calamari

🌿 please allow 30 minutes for paella preparation

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Fall Dinner Menu 2018

Our bread is made fresh daily at  
*Terra Momo Bread Company*, located at  
74 Witherspoon Street, Princeton NJ