



## STARTER

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### DAILY OYSTER

citrus mignonette

3 each   ½ dozen 16   dozen 30

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### MINISTRONE VERDE SOUP 10

pistachio pesto & fregola

### NJ GREEN SALAD 12

farm greens, toasted red quinoa, roasted beet radish, carrot, *cana de cabra* goat cheese & dijon

### SPRING PEA SALAD 14

butter lettuce, arugula, pea leaf, sugar snap pea english pea, avocado & spanish ham vinaigrette

### HUMMUS 12

herb tahina, pickled vegetable & pita

### *Sourdough* BRUSCHETTA 10

slow roasted tomato, olive oil, garlic & feta

### *Free Range* VEAL MEATBALL 12

san marzano, herbed ricotta & red wine onion

### YELLOWFIN TUNA CEVICHE 16

cucumber, radish, chive, sesame jalapeño-cilantro purée

### CALAMARI FRITTI 13

padron pepper, pomodoro, chili & caper aioli

### SPANISH OCTOPUS 17

chorizo *mojo*, saffron potato & miso aioli

### MUSSELS PROVENÇAL 17

tomato, garlic, saffron broth, pernod & rouille

## PASTA

### *House-made* RICOTTA GNOCCHI 22

oyster mushroom, sugar snap pea, asparagus arugula-pistachio pesto

### SAFFRON LINGUINI *alle Vongole* 25

cockle, smoked prosciutto, toasted garlic trebbiano, spinach & guindilla pepper

## MAIN

### *Wester Ross* SALMON 28

asparagus, haricot vert, crisp *masala* lentil black garlic tahina & grilled lemon

### MONKFISH *a la Plancha* 29

cockles, roasted leek, baby bok choy, zucchini lemon-herb brodetto, & citrus aioli toast

### *Pastaless* LASAGNA 23

roasted eggplant, herb, garlic spinach mozzarella di bufala & san marzano

### *Crescent* DUCK BREAST 35

forbidden rice, ginger, glazed baby carrot orange & five spice

### *Pan Roasted* HALF CHICKEN 26

arugula & mushroom *panzanella*, pine nut *pecorino fresco* & roasted shallot vinaigrette

### NY STRIP STEAK 36

grilled vegetable *escalivada*, tarragon smoked shallot & caper yogurt

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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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Spring Dinner Menu 2019

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