



TERRANE

DINNER

### ANTIPASTI

**BRUSCHETTA**  
extra virgin olive oil,  
tomato-olive conserva 10

**RICOTTA**  
house whipped ricotta,  
extra virgin olive oil,  
wood grilled bread 10

**TAGLIERE DI FORMAGGI \***  
local and imported cheese,  
fruit mustards and preserves 16

**TAGLIERE DI SALUMI\***  
local and imported salumi,  
pickles, agrodolce 18

**AHI CRUDO\***  
compressed watermelon,  
pickled rind, 'nduja aioli 14

**MARINATED OCTOPUS**  
potatoes, garlic, lemon 12

**MUSSELS\***  
white wine, calabrian chile,  
roasted tomato butter 13

**BEEF TARTARA\***  
black garlic aioli, violet mustard,  
egg yolk, black truffles 16

**CAULIFLOWER 'RISOTTO'**  
wood roasted cauliflower,  
ham, parmigiano reggiano 12

### INSALATE

**KALE\*** lemon caper, croutons, parmigiano reggiano, anchovies 12

**ROASTED BEETS** cherries, treviso, oregon blue cheese, hazelnuts 12

**GARDEN GREENS** herbs, fennel, chianti vinaigrette 11

**TERRANE CAPRESE\*** heirloom tomatoes, basil, burrata cheese 13

### PASTA

**PAPPARDELLE** mama's ragu, parmigiano reggiano 20

**PANSOTTI** gorgonzola piccante, gurguglione, pesto rosso 22

**RICOTTA CAVATELLI** speck, mint, fig, ricotta salata

**SCARPINOCC** dungeness crab, calabrian chiles 26

**ORECCHIETTE** fennel sausage, rapini, chile flake 22

**SPINACH FETTUCCINE** long braised mushrooms, charred tomatoes,  
pepperoncino, pecorino sardo 24

### MENU DEGUSTAZIONE

ALLOW US TO CREATE A FOUR COURSE MEAL  
FOR YOUR TABLE WITH THE BOUNTY OF THE  
SEASON

ANTIPASTI, PRIMI, SECONDI, DOLCI

ALL SERVED FAMILY STYLE  
65 PER PERSON ~WINE PAIRINGS 35 PER PERSON  
WHOLE TABLE PARTICIPATION REQUIRED

### BRACE

*from the embers*

**LANEY FARMS BISTECCA ALLA FIORENTINA 24OZ\*** 60

**BEEF SHORT RIBS 24OZ\*** 26

**28 DAY AGED NY STRIP STEAK 12OZ\*** 38

**28 DAY AGED RIBEYE 16OZ\*** 45

**PORK CHOP WITH CRISP BELLY** cherry mostarda 25

**CATTAIL CREEK LAMB\*** daily preparation, market price

**FRESH MARKET FISH\*** market price

**SEA SCALLOPS\*** smoked potatoes, 'bomba calabrese' 27

**BLACK COD 'ALLA GHIOTTA'\*** 25

**PRAWNS\*** scampi 24

**HALF CHICKEN 'alla diavola'** 24

**DUCK LEGS 'nduja, grapes, pinenuts'** 25

### CONTORNI

ALL 7

**EMBER ROASTED EGGPLANT** peperonata, yogurt

**SAUTÉED ESCAROLE** lemon, calabrian chiles

**GRILLED SQUASH** candied garlic, balsamic

**FIRE ROASTED CARROTS** crema, pine nuts

**HEARTH ROASTED POTATOES** garlic, lemon

We are more than happy to cater to your dietary requirements.

\*disclaimer: consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illnesses, especially if you have certain medical conditions