



MENU



There is a land you carry inside you, wherever you go. The aroma of dough rising slowly, the genuine flavor of authentic ingredients, the passion of those who love to cook.

Terra Mia was born from this: the constant search for honest quality, the love for authentic raw materials, the desire to share an unforgettable identity.

A piece of that land, in every dish we bring to the table.

Welcome.

*Terra mia, terra mia /
Tu si' chiena 'e libertà
(My land, my land /
You are full of freedom)
Pino Daniele*

FRIED SPECIALTIES

Angioletti napoletani 8 (a)(e)(g)

Fried pizza dough strips with cherry tomatoes, wild rocket, and buffalo stracciatella cheese

Fiore di zucca 7 (a)(e)(g)(d)

Fried zucchini flower stuffed with mozzarella and anchovies (2 pcs)

Suppli di riso 3,5 (a)(e)(g)

Classic fried rice croquette with tomato sauce and mozzarella

Potato Crocchè 3 (a)(e)(g)(l)

Yellow potatoes, provola cheese, Grana cheese, and black pepper

Fried Salt Cod 8 (a)(e)(g)(d)

Crispy batter-fried salt cod fillet (2 pcs)

French Fries 5,5 (a)(e)

FLAVORS OF THE LAND

Eggplant Parmigiana 8 (e)(g)

Fried eggplant layer with mozzarella, tomato sauce, Grana cheese, and basil

Tomato Bruschette 5 (a)

Toasted bread topped with fresh diced tomatoes, garlic, and basil

Cured Ham & Buffalo Mozzarella 9 (g)

Caprese salad 7,5 (g)

Fresh tomato slices, buffalo mozzarella, oregano, and basil

Charcuterie & Cheese Board 18 (a)(g)

Selection of cured meats, cheeses, and buffalo mozzarella. Served with warm focaccia bread (Ideal for two)

SPECIALTIES

Mixed Fried Platter 12 (a)(e)(g)(l)

Fried dough zeppoline, 2 potato crocchè, 2 arancini, 2 mini montanare (Ideal for two)

Pasta frittatina 5 (a)(e)(g)

Classic Neapolitan fried pasta patty with bucatini, béchamel sauce, provola cheese, minced beef, and Grana cheese

Trio of Fried Neapolitan Tacos 12 (a)(e)(g)(l)

Genovese onion & beef ragù / Meatball in tomato ragù / Cicoli (pork cracklings), ricotta, and black pepper

Montanara frita

Mini fried pizza topped with:

Tomato sauce, basil & Grana 5 (a)(e)(g)

Mortadella, stracciatella & pistachio 5,5 (a)(e)(g)(h)

Neapolitan Genovese onion and beef ragù with Grana cheese 6 (a)(e)(g)(l)



CLASSIC PIZZAS

Margherita 8,5 (a)(g)

San Marzano tomato sauce, fior di latte mozzarella, fresh basil

Marinara saporita 10,5 (a)(g)(d)

San Marzano tomato sauce, anchovies, Taggiasca olives, capers, oregano, garlic

Bufala 10,5 (a)(g)

San Marzano tomato sauce, fresh buffalo mozzarella, fresh basil

Diavola 10 (a)(g)

San Marzano tomato sauce, fior di latte mozzarella, spicy salami, chili pepper

Zucchini Flowers & Anchovies II (a)(g)(d)

Fior di latte mozzarella, zucchini flowers, anchovies

Capricciosa 12 (a)(g)

San Marzano tomato sauce, fior di latte mozzarella, mushrooms, cooked ham, olives, artichokes

Ham & Mushroom II (a)(g)

San Marzano tomato sauce, fior di latte mozzarella, mushrooms, cooked ham

Quattro formaggi 12 (a)(g)

Fior di latte mozzarella, cream, gorgonzola cheese, smoked provola cheese

Napoletana II (a)(g)(d)

San Marzano tomato sauce, fior di latte mozzarella, anchovies, oregano



CALZONI

Classic Stuffed Calzone II (a)(g)

San Marzano tomato sauce, fior di latte mozzarella, ricotta cheese, salami, black pepper

Elena 12 (a)(g)

Escarole, smoked provola cheese, olives, capers

Fried Pizza 12,5 (a)(g)(e)

San Marzano tomato sauce, smoked provola cheese, pork cicoli, ricotta cheese, black pepper

Mammà Special 15 (a)(g)(e)

San Marzano tomato ragù, mini meatballs, smoked provola cheese, ricotta cheese, Neapolitan sausage, Grana Padano, fresh basil

Boscaiola 12 (a)(g)

Fior di latte mozzarella, champignon mushrooms, Neapolitan sausage, Grana

PASTA

Sorrentina Gnocchi 14 (a)(g)

Potato gnocchi with tomato sauce, mozzarella cheese, Grana Padano, and fresh basil

Spaghetti with Clams 16 (a)(q)

Spaghetti pasta with fresh clams, garlic, parsley, and chili pepper

Candele alla genovese 14 (a)(g)(l)

Traditional Neapolitan pasta dish made with slow-cooked copper onions, beef ragù, and Grana Padano cheese



SPECIAL PIZZAS

Terra Mia 13 (a)(g)(l)

Neapolitan Genovese onion & beef ragù, smoked provola cheese, Grana Padano, fresh basil

Sfiziosa 13 (a)(g)(h)(m)

Fior di latte mozzarella, gorgonzola cheese, prosciutto crudo, walnuts, pear mustard chutney

Nonna Maria 12,5 (a)(e)(g)

San Marzano tomato sauce, fior di latte mozzarella, mini meatballs, ricotta cheese, Grana Padano, fresh basil

Leggera 13 (a)(g)

Fior di latte mozzarella, prosciutto crudo, fresh arugula, cherry tomatoes, shaved Grana Padano

Contadina 12 (a)(g)

Fior di latte mozzarella, Neapolitan sausage, friarielli (Neapolitan broccoli rabe), fresh basil

Mortadosa 13 (a)(g)(h)

Fior di latte mozzarella, mortadella, buffalo stracciatella cheese, chopped pistachios

Zuccotta 13 (a)(g)

Pumpkin cream, fior di latte mozzarella, Neapolitan sausage, Grana Padano, fresh basil

Calabrese 12,5 (a)(g)

San Marzano tomato sauce, spicy 'nduja, buffalo stracciatella cheese

Sausage & Potatoes 12,5 (a)(g)

Fior di latte mozzarella, Neapolitan sausage, roasted potatoes

Patanella 12 (a)(g)

Potato cream, smoked provola cheese, crispy pancetta, black pepper

Scugnizza 13,5 (a)(g)(e)

Eggplant cream, fried eggplant, fior di latte mozzarella, tomato confit, pancetta, Pecorino cheese

VEGETARIAN



Ortolana 11,5 (a)(g)(e)

Zucchini cream, fior di latte mozzarella, zucchini, eggplant, bell peppers

DOP 11,5 (a)(g)

Cherry tomato sauce, buffalo mozzarella, fresh basil

Norma 12 (a)(g)(e)

San Marzano tomato sauce, fior di latte mozzarella, eggplant, aged salted ricotta cheese

Nerano 11,5 (a)(g)(e)

Zucchini cream, fior di latte mozzarella, crispy zucchini chips, Pecorino cheese

Mediterranea 12,5 (a)(g)(h)

Cherry tomato sauce, basil pesto, buffalo stracciatella cheese



DRINKS

Water Natia/Ferrarelle 3
75 cl

Coca Cola/ Coca Cola Zero
Fanta/Sprite 3,5
33 cl

Lemon Soda 3,5

Heineken 4
(Alcohol-free)

COCKTAILS

Spritz 9
(Aperol / Campari /
Limoncello / Hugo /
Fragolino)

Spritz premium 12
Bergamot / Violet /
Chinotto

Gin Tonic

Tanqueray – Bombay Sapphire 9
Hemdrick's 10
Gin Mare 12

Cover Charge 2,5 per person

WINES BY THE GLASS

WHITE WINES

Falanghina Roccamonfina 7
"Porto di Mola"

Pinot Grigio Trentino DOC 7,5
"Cavit"

Chardonnay Trentino DOC 8
"Cavit"

Savignon DOC 7,5
"Mario Paron"

RED WINES

Aglianico Roccamonfina 7
"Porto di Mola"

Morellino di Scanzano 7,5
"Fattorie Barbi"

Chianti Riserva DOCG 8
"Le Ginestre", 2018

Valpolicella Ripasso DOC 9,5
"Bertani"

SPARKLING WINES

Lambrusco di Sorbara 7
"Castelli modenesi"

Prosecco Thurgau 7
"Cà Ernesto", sparkling wines

DRAFTS BEERS



Ichnusa

4,7% vol

20 cl 40 cl
5.00 7.00



6,7% vol

30 cl
7.50

KBIRR NEAPOLITAN CRAFT BEERS



Natavota €7,00
GLUTEN FREE

Colori chiaro opalescente, white and persistent foam perfume slightly herbaceous. Very drinkable fresh and thirst-quenching beer.

TIPOLOGIA:

Lager

GRADO ALCOLICO:

5,2% vol

● Opalescent yellow



Natavota red €7,00

Intense coppery color with fine and abundant foam the nose has an enveloping bouquet of spicy and fruity toale. The full body and the drink dominated by the sweetness of the malt make it easy to enjoy despite its high alcohol content.

TIPOLOGIA:

Red strong ale

GRADO ALCOLICO:

9,0% vol

● Intense coppery



#Cuoredinapoli €7,00
GLUTEN FREE

An American Pale Ale (APA) with a light bar strong body characterized by exotic hops that give it fresh aromas and a trefreshing, herbaceous, resinous and spicy

TIPOLOGIA:

APA

GRADO ALCOLICO:

6,0% vol

● Intense red



Pullicenhell €7,00

Hoppy ale with a light color tending to golden with foam white and persistent. The nose offers an intriguing bouquet herbaceous mixed with exotic fruit and lime.

TIPOLOGIA:

Hoppy ale

GRADO ALCOLICO:

5,2% vol

● Light yellow



Cap 'e Fierro €7,00

This Beer is characterised by well-known sweets, lagering scent and full body but at the same time balanced thanks to an important structure and alcohol content.

TIPOLOGIA:

Strong lager

GRADO ALCOLICO:

10,0% vol

● Golden yellow



Paliata €7,00

In perennial black color, hazelnut colored foam, cupacous and persistent. All the nuances of malts are perceived on the nose used, from caramel to toasted malts.

TIPOLOGIA:

Imperial Stout

GRADO ALCOLICO:

10,0% vol

● Intense black



India Pale Ale €7,00

A cheerful, sunny, and modern beer. The fine and intense aroma of citrus and exotic fruits gives it a fresh and saturated character. The yeast is slightly wider than the classic and makes it soft and round. Aromas of citrus, tropical fruit and cereal, with hints of resin and pine. The bitterness of the hops gives a dry and pleasant final.

TIPOLOGIA:

Blanche

GRADO ALCOLICO: 5,6% vol

● Deep gold



Blanche €7,00

Blanche has an opalescent golden appearance with a white, creamy foam that persists over time. The use of unmalted wheat gives it an extraordinary freshness, making it highly drinkable.

TIPOLOGIA:

Blanche

GRADO ALCOLICO:

5,6% vol

● Hazy straw yellow



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the menu in English,
French, German, and
Spanish*

Allergens Legends: (a) Gluten – (b) Eggs – (c) Crustaceans – (d) Fish –
(e) Peanuts – (f) Soy – (g) Lactose / Milk – (h) Tree Nuts – (i) Celery –
(m) Mustard – (n) Sesame – (o) Sulfites – (p) Lupins – (q) Mollusks