

# 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 vinaigrette,  
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

**SPECK \$23**  
tomato, smoked scamorza,  
roasted mushroom, 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

**PAN SEARED DUCK \$39**  
duck fat caramel, honeycrisp apple,  
frisée salad, grilled polenta

**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

100 NORTH MAIN STREET. ZELIENOPLE PA 16063 | 724-473-0630 | DELLATERRAPGH.COM

## 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

NOB & TUBE 5.7% Hazy Pale Ale

NICKELODEON 6.6% Hazy IPA

PERONI 4.7% Italian Pilsner

## 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