

# **TERRA ROSSA**

**R I S T O R A N T E**

***THE MAD RIVER VALLEY'S ONLY  
TUSCAN RESTAURANT***

**SUGARBUSH ACCESS ROAD  
802-583-7676**

## Appetizers

**Bruschetta:** \$6.95

**Toscana:** *sundried tomato pesto, feta cheese and fresh basil*

**Mediterranean:** *fresh tomato salsa and local goat cheese*

**Spinach and Artichoke Dip:** *house made spinach, artichoke & gorgonzola dip baked in our wood fired oven served with garlic crostinis.* \$7.95

**Homemade Soup Specials** \$4.95

**Steak Skewers:** *grilled steak skewers served with a juniper sauce and fresh tomato salsa* \$7.95

**Crab Cakes:** *seared crab cakes served with a honey-dijon sauce and a cabbage salad* \$8.95

**Seared Scallops:** *pan seared sea scallops served with braised cabbage, bacon and capers in a lemon-butter* \$11.95

**2<sup>nd</sup> Basket of Bread** \$2.95

## Salads

**Caesar Salad:** *hearts of romaine tossed with a vegetarian Caesar dressing topped with fresh asiago cheese and garlic croutons* \$7.95

**House Salad:** *organic spring greens tossed with a balsamic vinaigrette, cherry tomatoes, carrots, red onions and cucumbers* \$6.95

**Apple-Cranberry Salad:** *cabbage, carrots and celeriac tossed with apple cider vinaigrette topped with apples, dried cranberries, sunflower seeds and gorgonzola* \$8.95

**Greek Salad:** *hearts of romaine tossed with lemon vinaigrette topped with cherry tomatoes, cucumbers, Kalamata olives, red onions, roasted sweet peppers and feta cheese* \$7.95

**Spinach Salad:** *fresh baby spinach tossed with Chianti vinaigrette topped with bacon, dried cherries, roasted sweet peppers, candied walnuts and local goat cheese* \$8.95

## Pasta

### **Pasta with Marinara**

*homemade marinara served on your  
choice of pasta*

*\$9.95*

*add homemade meatballs*

*\$6.00*

### **Butternut Squash Ravioli with Italian Sausage and Apples**

*Italian sausage, apples, cabbage, red  
onions and whole grain mustard in an  
apple cider sauce served over  
butternut squash ravioli*

*\$15.95*

### **Grilled Chicken Asiago or Pan Fried Eggplant Asiago**

*grilled chicken breast or pan fried  
eggplant topped with homemade  
marinara and asiago cheese served  
over penne pasta*

*\$14.95*

### **Veal Marsala**

*lightly breaded veal scalloppini in a  
creamy mushroom and pine nut  
Marsala sauce served over fettuccini*

*\$17.95*

### **Wild Mushroom Ravioli with Lamb Chops**

*roasted onions, sautéed mushrooms in  
a mustard demi-glace over wild  
mushroom ravioli topped with grilled  
lamb chops*

*\$19.95*

### **Shrimp Scampi**

*sautéed jumbo shrimp, cherry  
tomatoes and scallions in a lemon-  
garlic butter sauce served over linguine*

*\$18.95*

### **Chicken and Sundried Tomato Alfredo**

*sundried tomatoes, grilled chicken  
breast, shallots and garlic in a creamy  
Alfredo sauce topped with asiago  
cheese and fresh basil served over  
fettuccini*

*\$16.95*

### **Olio with Chicken**

*chicken, artichoke hearts, sundried  
tomatoes and scallions sautéed in olive  
oil served over linguine.*

*\$14.95*

*Whole wheat spaghetti may be substituted for any of  
the pastas*

*\$2.50 charge for all split entrees*

*We reserve the right to add 20% gratuity to any party  
of 6 or more people*

## Entrées

### Grilled Pork Chops

*8 oz. grilled pork loin chop topped with apple chutney served with risotto and sautéed vegetables*

*\$21.95*

*Recommended Wine: McMannis Chardonnay 2007*

### Veal Saltimbocca

*seared veal scaloppini rolled with prosciutto and sage with a chardonnay butter sauce served with roasted potatoes and sautéed vegetables*

*\$22.95*

*Recommended Wine: McMannis Chardonnay 2007*

### Seared Duck Breast

*Maple Leaf Farms duck breast topped with a sweet cherry-pink peppercorn sauce served with risotto and sautéed vegetables*

*\$24.95*

*Recommended Wine: Santa Cristina Sangiovese Blend 2007*

### Grilled Australian Rack of Lamb

*Australian lamb rack grilled to perfection topped with mint pesto served with risotto and sautéed vegetables*

*\$26.95*

*Recommended Wine: Domaine de la Guicharde Cotes du Rhone 2007*

### Fresh Catch

*fresh fish selections change daily; please ask your server about today's catch*

### Baked Sea Scallops

*asiago crusted sea scallops topped with a tomato-bacon sauce and basil oil served with roasted potatoes and sautéed vegetables*

*\$23.95*

*Recommended Wine: Santa Julia Viognier 2007*

### 10 oz. New York Strip

*Grilled New York strip topped with a Wild Mushroom-Sweet Onion Ragoût served with Roasted Potatoes & Sautéed Vegetables*

*\$24.95*

*Recommended Wine: Red Diamond Cabernet Sauvignon 2006*

*\*Please note: the US government suggests it may be harmful for some people to consume raw or lesser-cooked foods.*

## Pizza

### La Prima Volta

*fresh tomatoes, fresh mozzarella, fresh basil and marinara*  
\$12.95

### Il Fungo

*sausage, pepperoni, mushrooms, roasted onions, gorgonzola, fresh thyme and marinara*  
\$14.95

### The Tuscan

*chicken, sundried tomatoes, Kalamata olives, feta cheese and pesto*  
\$13.95

### My Cousin Vinnie

*sausage, bacon, pepperoni, fresh thyme and marinara*  
\$13.95

### Il Dolomites

*sausage, roasted sweet peppers, roasted onions, fresh mozzarella, fresh oregano and marinara*  
\$14.95

### Athina

*artichoke hearts, toasted pine nuts, roasted eggplant, feta cheese, fresh basil and marinara*  
\$13.95

### Il Serpente

*chicken, bacon, spinach, roasted sweet peppers, gorgonzola and marinara*  
\$14.95

### The Big Formaggio

*fresh mozzarella, asiago, gorgonzola, local goat cheese and fresh oregano*  
\$14.95

## Dessert

### **Vanilla Bean Cheesecake**

*Topped with Blackberry Coulis*

*\$8.95*

### **Crème Brulée**

*Ask your server about today's flavor*

*\$7.95*

### **Leonardo's Gelato**

*Served in a Chocolate waffle Cup*

*\$5.95*

### **Chocolate Chip Cannoli**

*Stuffed with Sweetened whipped ricotta*

*\$7.95*

### **Chocolate Confusion Cake**

*5 decadent layers of chocolate cake*

*\$8.95*