

# TERRA E MARE

BY LANDMARK

## STARTERS

<b>Tuna &amp; Kobe Beef Tonnato</b> <i>fried capers, parmesan, baby celery</i>	<b>21</b>
<b>TERRA E MARE Caesar Salad</b> <i>sweet gem, coddled eggs, black garlic, white anchovies, fresh pressed olive oil, cheese garum</i>	<b>17</b>
<b>Grilled Spanish Octopus</b> <i>marinated chick peas, pickled lemons, frisée</i>	<b>21</b>
<b>Tri-Color Salad</b> <i>citrus, beets, goat cheese, cacao</i>	<b>17</b>
<b>Jersey Girl Burrata</b> <i>onion jam, crispy ham, crostini, herbs, flowers</i>	<b>21</b>
<b>Poached Prawns</b> <i>melon, yogurt, Roman spices</i>	<b>23</b>
<b>Roasted Cauliflower</b> <i>bottarga, saffron, breadcrumbs</i>	<b>17</b>
<b>Carved Dry-Aged Short Ribs</b> <i>eggplant, pistachio, chili</i>	<b>54</b>
<b>Chicken Liver Crostini</b> <i>preserved tomatoes, garlic confit</i>	<b>17</b>

## SNACKS

<b>Wood Roasted Olives</b>	<b>8</b>
<b>Bread Butter &amp; Eggs</b>	<b>15</b>
<b>Piccolo Terra or Grande Terra</b> <i>curated selection of hand-crafted cheese and cured meats with appropriate garnishes</i>	<b>34   64</b>
<b>Fritto Misto</b> <i>broccolini, baby squid, cheese curds, chili, basil</i>	<b>19</b>
<b>Hamachi</b> <i>grapefruit, chili, ham</i>	<b>17</b>
<b>Ricotta &amp; Bread</b> <i>potato onion bread, Jersey Girl ricotta, honey, black pepper, extra virgin olive oil</i>	<b>11</b>

## RAW BAR

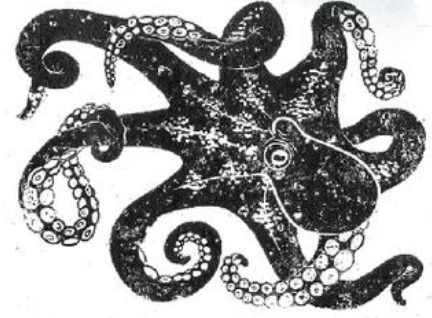
All served with Calabrian Chili cocktail sauce, blood orange mignonette & Firelli Hot Sauce.

### EAST COAST

Chef's Selection  
pc · 3.5 | ½ dz · 20 | dz · 39

### WEST COAST

Chef's Selection  
pc · 4 | ½ dz · 23 | dz · 45



U/12 oishii Shrimp Cocktail	pc · 4   ½ dz · 22   dz · 40
Long Island Little Neck	pc · 2   ½ dz · 11   21 dz · 21
Maryland Crab Salad <i>Sauce Louie</i>	3oz · 20
Tuna Crudo <i>Garum, lemon oil, red onion &amp; basil</i>	3oz · 18
Seasonal Ceviche	3oz · 17
Poached 1.25 lb Lobster <i>½ or whole</i>	24 · 45

### PICCOLO MARE

6 oysters, 4 clams, 4 shrimp,  
½ lobster, crab, tuna & ceviche  
**115**

### GRANDE MARE

12 oyster, 8 clams, 8 shrimp,  
1 lb lobster, crab, tuna & ceviche  
**225**

Add Caviar 65 for 15g or 115 for 30g

· BAY SCALLOPS, LANGOUSTINES, RAZOR CLAMS, LIVE SEA URCHIN ·  
WHEN IN SEASON

## PASTA & PIZZA

<b>BOLOGNESE</b> <i>dry aged meat gravy, tagliatelle</i>	<b>27</b>	<b>SOURDOUGH MARGHERITA PIZZA</b> <i>Jersey Girl mozzarella, NJ tomato sauce</i>	<b>19</b>
<b>BUCATINI</b> <i>lobster, lardo, breadcrumbs, chili, mint</i>	<b>42</b>	<b>PORK BELLY PIZZA</b> <i>chilis, egg, three cheese</i>	<b>22</b>
<b>RIGATONI MEZZI</b> <i>Tito's, porchetta di testa, tomatoes</i>	<b>30</b>	<b>FUNGI PIZZA</b> <i>fontina, parmesan, tomato sauce &amp; fried herbs</i>	<b>20</b>
<b>VEGAN SARDINIAN PAELLA</b> <i>fregola, organic mushrooms, fried kale</i>	<b>28</b>	<b>ZUCCHINI PIZZA</b> <i>buratta, garlic butter</i>	<b>20</b>
<b>FARRO RISOTTO</b> <i>talleggio, zucchini, basil &amp; pistachio</i>	<b>27</b>	<b>WHITE PIZZA</b> <i>fennel oil, 24 month prosciutto, arugula</i>	<b>22</b>

## SIDES

12

<b>TRIPLE COOKED POTATOES &amp; THEIR SKINS</b> <i>parmesan, smoked paprika, malt vinegar</i>
<b>WOOD ROASTED BROCCOLINI</b> <i>romesco</i>
<b>CHARRED ASPARAGUS</b> <i>balsamic, ricotta salta</i>
<b>CUMIN SCENTED CARROTS</b> <i>hot honey</i>
<b>CACIO PEPE POLENTA</b> <i>fondata</i>
<b>ORGANIC MUSHROOMS</b> <i>roasted with Barolo demi glace</i>
<b>NEW POTATOES</b> <i>spring garlic bagna cauda</i>
<b>ORGANIC HYDROPONIC LETTUCE</b> <i>lemon, extra virgin olive oil &amp; 5-year parmesan</i>

## MAINS

<b>7oz WILD HALIBUT</b> <i>cioppino broth, tri-color potatoes &amp; fines herbs</i> <b>48</b>	<b>BONE-IN VEAL</b> <i>parmesan, bitter greens</i> <b>60</b>	<b>40oz DRY-AGED RIBEYE</b> <i>- for two - grilled lemon, pistachio chili onions</i> <b>75 per person</b>
<b>8oz EYE OF RIB</b> <i>porcini spice, braised fennel</i> <b>51</b>	<b>DRY-AGED BONE-IN STRIP STEAK</b> <b>16oz</b> <i>herb &amp; marrow</i> <b>55</b>	<b>FETA-BRINED ROASTED CHICKEN</b> <i>schmaltz croutons, arugula, cucumbers, olives</i> <b>32</b>
	<b>GRILLED TUNA LOIN</b> <i>flavors of green puttanesca</i> <b>45</b>	<b>CENTRO TRE BISTECCA</b> <i>- for four - 40oz ribeye · 24oz short rib chef's choice of sides</i> <b>65 per person</b>
	<b>WHOLE-ROASTED BLACK BASS</b> <i>fennel, bay &amp; lemon</i> <b>44</b>	<b>CELERY ROOT STEAK</b> <i>white bean purée, vegetarian demi-glace, grilled broccolini &amp; maitake mushrooms</i> <b>27</b>
	<b>24oz LAMB LEG STEAK</b> <i>eggplant chutney</i> <b>43</b>	

### LOBSTER FROM THE TANK

choose one:  
split & grilled with carrot chili butter  
split & wood roasted with salsa verde  
steamed whole

MP

## SAUCES

WHIPPED HORSERADISH CREAM	6
CALABRIAN CHILI CRISP	6
BORDELAISE	6
BÉARNAISE	6
PISTACHIO CHILI RED ONIONS	6

Executive Chef David C. Felton • Chef de Cuisine Sean Carner

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