



APPETIZERS

Chef's Soup Creation 6
seasonal soups with the freshest ingredients

Bruschetta

farmers market tomatoes, basil, garlic, extra virgin olive oil, fresh mozzarella blended with a hint of lemon, served on peasant bread and drizzled with aged balsamic reduction.

Calamari Fritti

tender baby squid dusted with corn flour, flash fried, served with a duet of zesty marinara sauce and spicy grilled pineapple aioli.

Mediterranean Mussels

atlantic mussels sautéed with spicy chorizo, sweet cherry pepper, garlic, butter, finished with a touch of white wine and fresh basil.

Della Terra Shrimp Cocktail

jumbo gulf shrimp set atop shredded romaine lettuce with our house orange wasabi cocktail sauce and fresh lemons.

11 **Avant Maryland Style Crab Crakes** 12
jumbo lump crab, blended with imperial sauce, pan seared and served with tropical fruit salsa and spicy thai aioli.

12 **Asparagi è Prosciutto** 10
tender asparagus wrapped with prosciutto, topped with sunny side up egg and drizzled with truffle oil.

11 **Grilled Pizzetta** 13
pesto, wild mushroom, sage and fresh mozzarella 13
roasted garlic oil, brie, asparagus, lemon zest, toasted almonds and black truffle oil 14
neapolitan sauce, gorgonzola, beef tenderloin, caramelized onions and mozzarella 16

12 **Local/Imported Artisan Cheese & Fruit Pairing** 12
the best local cheeses paired with the ripest seasonal fruits. ask for the chefs wine pairing. MP

SALADS

Winter Splendor

spicy arugula paired with mango ginger stilton cheese, roasted salted pistachio crisp cucumbers and lightly tossed with white balsamic and dijon vinaigrette.

Moody Wedge

wedge of iceberg lettuce topped with our house bleu cheese dressing, crumbled bacon, grape tomatoes, moody bleu cheese and sweet red onions.

12 **Insalatta di Caprese** 12
vine ripe tomatoes, fresh mozzarella, roasted garlic and arugula, finished with basil infused extra virgin olive oil.

12 **Chefs Locally Inspired Salad Creation** 12
selections local grown greens, vegetables and cheese's, selections vary from week to week, your server will inform you of today's selection. MP

Cary Street Caesar 10
crisp romaine lettuce, croutons, aged parmesan, anchovies and tossed with our house made caesar dressing.



ENTREE

Trentino Risotto

wild mushrooms, leeks and fontinella cheese risotto, finished with a touch of cream and a flavorful riesling wine. garnished with zucchini fritti.

Parmesan Bucatini and Meatballs

house made pork and beef meatballs slow cooked in our zesty marinara sauce and served over hollowed spaghetti tossed in parmesan reggiano.

Jumbo Crab Cake Macaroni and Cheese

fontina, aged provolone, swiss and cheddar cheese blended with our signature béchamel and tratolle pasta. topped with one of our golden jumbo lump crab cakes and ritz cracker crumbs.

Idaho Trout

tender trout brushed with butter and grilled to perfection. accompanied by pommeray cream sauce and whiskey mashed fingerling potatoes.

Pistachio Gorgonzola Crusted Salmon

oven roasted atlantic salmon crusted with rich pistachio gorgonzola gremolata accompanied by scampi style orzo and lemon sage butter sauce.

Statler Duck Breast

seared long island duck breast with huckleberry port wine sauce, roasted pumpkin, almond risotto, and seasonal vegetable.

Dijon and Pretzel Crusted Pork Chop

12 ounce bone in center cut pork chop, basted with dijon mustard, pan seared, served atop parmesan orzo and topped with sweet barbeque mushrooms.

Niagara NY Strip

14 ounce char-broiled ny strip prepared to perfection, served with roasted garlic herb compound butter, fire roasted fingerling potatoes and chefs local vegetable.

26 **Osso Bucco Ravioli** 28
fresh egg pasta speckled with wild mushrooms and filled with slow braised veal osso bucco then sautéed with roasted pearl onions, fresh oregano and wild mushrooms. finished with madeira wine, demi glace and touch of cream.

23 **Seafood Fra Diavlo** 32
fresh shrimp, mussels, calamari and salmon sautéed with garlic, butter, onions, chili flakes, finished with an exotic lemon vodka marinara sauce, served atop fettuccini pasta.

29 **Della Terra Crab Cake Entrée** 34
two of our jumbo lump crab cakes pan seared and served atop himalayan red rice and served with chefs local vegetables.

29 **Fire Grilled Veal Chop** 33
lemon and oregano rubbed 14 ounce veal chop paired with goat cheese, potato tart, cranberry madeira demi-glace and seasonal vegetables.

31 **Lemon Caper Grilled Tilapia Filet** 28
lightly grilled tilapia filet, topped with fresh lemon caper butter sauce, sicilian olives, served atop himalayan red rice and chefs local vegetable.

29 **Moody Blue Filet Mignon** 35
8 ounce center cut filet mignon topped with melted moody blue cheese, caramelized onion, roasted garlic, served atop whipped potatoes and chefs local vegetables.



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Bruschetta

farmers market tomatoes, basil, garlic, extra virgin olive oil, fresh mozzarella blended with a hint of lemon, served on peasant bread and drizzled with aged balsamic reduction.

Truffled Tator Tots

crispy tator tots tossed with belted butted, aged parmesan and black truffle oil.

6 **BBQ Roasted Chicken/Cheese Quesadilla** 10/9
herb pulled chicken breast, monterey jack cheese, fresh jalapenos and touched with a sweet barbeque sauce, folded into a crispy flour tortilla, served with pico de gallo and sour cream.

9 **Calamari Fritti** 12
tender baby squid dusted with corn flour, flash fried, served with a duet of zesty marinara sauce and spicy grilled pineapple aioli.

SALADS

Winter Splendor

spicy arugula paired with mango ginger stilton cheese, roasted salted pistachio crisp cucumbers and lightly tossed with white balsamic and dijon vinaigrette.

Strawberry Spinach Salad

tender baby spinach, strawberries, goat cheese, candied pecans, served with our house balsamic vinaigrette.

Moody Wedge

wedge of iceberg lettuce topped with our house bleu cheese dressing, crumbled bacon, grape tomatoes, moody bleu cheese and sweet red onions.

Blackened Ahi Tuna

spice coated and seared ahi tuna with orange and grapefruit wedges, avocado, grape tomatoes and cucumber. drizzled with our honey cilantro and lime dressing.

12 **Cary Street Caesar** 10
crisp romaine, croutons, aged parmesan, anchovies and tossed with our house made caesar dressing.

13 **Barbeque Chop Salad** 13
romaine hearts, crispy chicken, bacon, black olives, hard boiled eggs, red onions, moody bleu cheese, croutons, tossed with sweet barbeque ranch dressing.

12 **Insalatta di Caprese** 12
vine ripe tomatoes, fresh mozzarella, roasted garlic and arugula. finished with basil infused extra virgin olive oil.

15 **Della Terra Tuna Salad** 12
tuna salad on a bed of fresh greens, tomatoes, olives, egg and grilled pita bread. choice of dressing

Enhance any salad with the following

grilled chicken breast \$3.00,
grilled jumbo shrimp \$2.00 each, or
grilled salmon \$6.00



SANDWICHES

all sandwiches come with a choice of fries, sweet potato fries, onion rings or side salad.

Smokey Bacon and Cheese Panini

smoked provolone, gouda and swiss cheese paired with fresh oregano and vine ripe tomato. set atop foccacia bread and pressed.

10

Turkey Burger

flame grilled turkey burger cooked to perfection, served on high protein lower carbohydrate wheat costanza roll with smoked gouda and fresh sliced avocado.

9

Turkey Pesto Wrap

our house roasted turkey breast, pesto aioli, baby greens, vine ripe tomatoes, smoked provolone cheese all rolled into spinach tortilla.

8

Meatball Parmesan

our house made meatballs, zesty marinara sauce, mozzarella and parmesan cheese on costanza sub roll.

11.5

Greek Vegetable Pita

marinated grilled seasonal vegetables, combined with feta cheese, greek dressing then stuffed into pita.

10

Angus Handcrafted Hamburger

fresh ground sirloin, choice of cheese, served on a costanza kaiser roll with french fries
add bacon: 1.00, add sautéed mushrooms: 1.00

9

Grilled Chicken Club

tender marinated chicken breast grilled to perfection with crispy bacon, leaf lettuce, vine ripe tomatoes and mayonnaise, served on toasted wheat berry bread.

10

Philly Cheese Steak

tender shaved rib eye steak sautéed with onions and peppers, topped with american cheese and served on fresh costanza hoagie roll

10

Crab Cake BLT Wrap

our signature crab cake pan seared and rolled into garlic herb tortilla with chopped romaine, bacon, vine ripe tomato and zesty remoulade.

13

Turkey Melt

our house roasted turkey, pepper jack cheese, fresh avocado and chipotle aioli on wheat berry bread

8.5

Orchard Chicken Panini

grilled chicken breast topped with brie cheese, apples, bacon and sweet potato butter. set atop foccacia bread and pressed.

9

Barbeque Pulled Pork

slow braised barbeque pulled pork served on onion roll with tangy slaw and house made barbeque

12

Caprese Baguette

crispy baguette brushed with pesto and topped with fresh mozzarella vine ripe tomatoes, arugula and drizzled with aged balsamic reduction.

9.5

PASTA

Tuscan Chicken

penne pasta with herb roasted pulled chicken, spicy chorizo, spinach, vine ripe tomatoes, tossed in a light garlic butter sauce and topped with shaved parmesan cheese.

13

Pesto Angel Hair

sweet cherry peppers, arugula and crimini mushrooms simmered in light pesto sauce. tossed with angel hair pasta and topped with toasted pinenuts.

9.5

Parmesan Buccatini and Meatball

house made pork and beef meatball slow cooked in our zesty marinara sauce and served over hollowed spaghetti tossed in aged parmesan cheese.

12