



TERZA

RISTORANTE

Appetizers

Tomato Bruschetta // 10^{.95}

vine-ripened tomatoes, basil, pecorino

Fried Cheese Balls // 13^{.95}

white cheddar, garlic, parsley, mother sauce

Terza Meatballs // 14^{.50}

ground beef, veal, herbs, mother sauce

Crispy Calamari // 15^{.95}

pecorino, lemon aioli

 **Tuna Tartare ‡ // 17^{.95}**

avocado, capers, cilantro, wasabi, wonton crisps

Stuffed Mushrooms // 15^{.95}

sausage, garlic cream sauce, breadcrumbs, pecorino

 **Sea Salt Roasted Oysters ‡ // 24^{.95}**

chardonnay garlic butter, brioche crumble, grana padana

Jumbo Chicken Meatball // 6^{.95 each}

herbs, chilies, pecorino, choice of garlic cream **/or/** mother sauce

 **Lobster Bisque // 7^{.95 cup} 9^{.95 bowl}**

sherry, brandy, heavy cream, chives

Pizza

All pizzas are finished with pecorino.
Terza cheese is our blend of whole milk mozzarella and provolone.

Margherita // 13^{.95}

tomato, fresh mozzarella, basil, olive oil

Pepperoni // 13^{.95}

mother sauce, Terza cheese

Prosciutto & Fig // 15^{.95}

600-day cured ham, dried mission figs, olive oil, arugula, Terza cheese

Pear & Prosciutto // 15^{.95}

gouda cream sauce, rosemary, caramelized onions, poached pear, prosciutto, pecorino, chives

Sausage & Peppers // 15^{.95}

mother sauce, pepperonata, sausage, toasted fennel, fresh mozzarella

Hot Honey Pizza // 14^{.95}

mother sauce, soppressata, jalapeno, mike's hot honey, pecorino, basil

Freshly Shucked Oysters

east coast, served on the half shell with our house mignonette, cocktail sauce, and a lemon ‡

Oysters // 3^{.95 each} or Share a "Baker's Dozen" // 46^{.95}

Salads

Terza Salad // arugula, shaved fennel, sweet drop peppers, pecorino, red wine vinaigrette7^{.95} or 13^{.95}

Caesar Salad ‡ // scratch dressing, croutons, parmesan7^{.95} or 13^{.95}

Chop Salad // chopped romaine, garbanzo beans, pepperoni, mortadella, pepperoncini, fontina, kalamata olives, croutons, red wine vinaigrette.....8^{.95} or 14^{.95}

Beet Salad // red & gold beets, arugula, orange supreme, pistachio vinaigrette, whipped goat cheese.....13^{.95}

Poached Pear Salad // gorgonzola cheese, spring greens, dried mission figs, buttermilk dressing.....15^{.95}

Add Some Love to Your Salad

grilled chicken // 5^{.95} grilled shrimp // 7^{.95} 2 scallops ‡ // 9^{.95} grilled salmon ‡ // 13^{.50}

 Indicates a Pescara Signature Item

‡ Consuming raw or undercooked meats, seafood, shellfish or eggs may increase your risk of foodborne illness.

Gratuity of 20% will be added to parties of 6 or more



Fall/Winter 2024

Chicken, Fish & Seafood

Grilled Salmon ‡ // roasted carrots, parsnips, acorn squash, fennel, green apple	32 ^{.50}
Parmesan Walleye // grilled broccolini, lemon beurre blanc.....	29 ^{.95}
Insignia Scallops ‡ // pan seared, mushroom fond blanc, fried potato crisp, truffle oil.....	39 ^{.95}
Chicken Piccata // parmesan-herb crust, angel hair, wild mushrooms, shallots, capers, lemon butter	26 ^{.95}
Chicken Parmesan // parmesan-herb crust, mozzarella, mother sauce, spaghetti, garlic butter.....	26 ^{.95}
Seared Scallops & Risotto ‡ // zucchini, shallot, butternut squash puree, milanaise herbs.....	38 ^{.95}

Pasta

**hand-crafted pastas by our Italian Chef Vincenzo Giangiordano*

Tagliatelle Wild Mushroom* // fresh thyme, sweet onions, truffle oil.....	24 ^{.95}
Gnocchi* // hand-made, choose fresh pesto /or/ mother sauce, pecorino.....	18 ^{.95}
Ravioli* // choice of mother sauce with breadcrumbs, pecorino /or/ lemon butter with artichoke, broccolini.....	22 ^{.95}
Pappardelle Grilled Chicken* // tomatoes, basil, broccolini, white wine, lemon, garlic butter, chives.....	25 ^{.95}
Shrimp Fra Diavolo // pan seared shrimp, spicy tomato sauce, pecorino cheese, angel hair pasta.....	25 ^{.95}
Tortelloni Rosa // cheese-filled, 600-day aged prosciutto, sweet peas, mother sauce, garlic cream, chives	24 ^{.95}
Spaghetti & Meatballs // mother sauce, basil, pecorino.....	22 ^{.95}
Rigatoni & Butternut Squash // baby spinach, shallots, sage, crispy prosciutto, pecorino	21 ^{.95}
Wild Mushroom Risotto // arborio rice, fresh herbs, truffle oil, butter.....	22 ^{.95}
Fettuccine Chicken Alfredo // grilled chicken, broccolini, garlic cream, pecorino	23 ^{.95}
Terza Classic Lasagna // hand-made, ricotta, mozzarella, provolone, mother sauce.....	21 ^{.95}
add Terza meatballs 3 ^{each} ; jumbo chicken meatball 6 ^{.95 each}	

Fresh Herb Butter Glazed Steaks

All of our steaks are certified black angus beef, 28 day aged. Each steak is served with grilled broccolini seasoned with lemon-garlic olive oil, smoked gouda hash browns, choice of cabernet demi glace or brandied peppercorn cream.

Filet Mignon 8 oz ‡ // 52^{.95}

Ribeye 14 oz ‡ // 56^{.95}

New York 14 oz ‡ // 52^{.95}

Sides to Share

Grilled Asparagus // pecorino, lemon-garlic olive oil	9 ^{.95}
Wild Mushrooms // fresh thyme, sweet onions, truffle oil.....	10 ^{.95}
Smoked Gouda Hash Browns // caramelized onions, chives.....	10 ^{.95}
Grilled Broccolini // pecorino, lemon-garlic olive oil.....	9 ^{.95}
Terza Polenta // crispy or creamy.....	7 ^{.95}
Mushroom Risotto // arborio rice, fresh herbs, truffle oil, butter.....	10 ^{.95}
Roasted Beets // pistachio vinaigrette, whipped goat cheese.....	7 ^{.95}

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