

TERZA

RISTORANTE

Appetizers

- Tomato Bruschetta // 10^{.95}

vine-ripened tomatoes, basil, pecorino
- Caprese Skewers // 10^{.50}

gourmet medley tomatoes, basil, ovalini mozzarella, prosciutto, watermelon, grilled crostini
- 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
- Burrata Peach Crostini // 12^{.50}

crispy prosciutto, burrata cheese, pickled peaches and onions, mike's hot honey, basil chiffonade
-  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
- 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 vinaigrette

7^{.95} or 13^{.95}
- Caesar Salad ‡ //

scratch dressing, croutons, parmesan

7^{.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}
- Garden Duo //

boston bibb, radicchio, tomato medley, sliced avocado, pickled red onion,
green goddess dressing

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



spring/summer 2025

Chicken, Fish & Seafood

Pan Seared Salmon ‡ // mushrooms, spinach, shallots, butter, lobster sauce.....	31^{·95}
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 ‡ // cauliflower puree, roasted cauliflower, roasted red pepper, cilantro oil, micro cilantro	38^{·50}

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	19^{·50}
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	26^{·95}
🐟 Shrimp Fra Diavolo // pan seared shrimp, spicy tomato sauce, pecorino cheese, angel hair pasta.....	26^{·95}
Tortelloni Rosa // cheese-filled, 600-day aged prosciutto, sweet peas, mother sauce, garlic cream, chives	24^{·95}
Spaghetti & Meatballs // mother sauce, basil, pecorino.....	23^{·50}
Shrimp Orecchiette // garlic, pancetta, red pepper flakes, white wine, peppadew peppers, basil, pecorino.....	25^{·95}
🐟 Wild Mushroom Risotto // arborio rice, fresh herbs, truffle oil, butter.....	22^{·95}
Fettuccine Chicken Alfredo // grilled chicken, broccolini, garlic cream, pecorino	24^{·50}
Terza Classic Lasagna // hand-made, ricotta, mozzarella, provolone, mother sauce.....	22^{·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 ‡ //	54^{·50}
Ribeye 14 oz ‡ //	57^{·95}
New York 14 oz ‡ //	54^{·50}

Sides to Share

Grilled Asparagus // pecorino, lemon-garlic olive oil.....	10^{·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.....	10^{·95}
Terza Polenta // crispy or creamy.....	7^{·95}
🐟 Mushroom Risotto // arborio rice, fresh herbs, truffle oil, butter.....	10^{·95}

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