HAPPY HOUR

3 pm – 5:30 pm daily
in the main bar and at the chef's counter

$6 Small Plate

Tomato Bruschetta
vine-ripened tomatoes, basil, pecorino

Truffle Fries with Garlic Aioli
pecorino, truffle oil, florentine spice

crispy, shareable, finished to order

$8 Small Plate

Terza Meatballs
ground beef, veal, herbs, mother sauce

Crispy Calamari
pecorino, lemon aioli

Freshly Shucked East Coast Oysters †
cocktail sauce, mignonette, lemon

oysters served raw · ask your server for the count

Truffle Mac & Cheese
caramelized onion, crispy shallot, parsley

$10 Small Plate

Italian Beef Sliders †
thin sliced beef, giardiniera, worcestershire oil, truffle fries

Crispy Walleye Sliders
lemon aioli, chiffonade romaine, truffle fries

Chicken Meatball Sliders
roasted red pepper, basil mayo, arugula, truffle fries

Stone Fired Pizza
cheese /or/ pepperoni /or/ sausage

sliders served with truffle fries · pizza baked to order

items subject to availability

TERZA
RISTORANTE
www.terza.com
Fall/Winter 2026

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

HAPPY HOUR

3 pm – 5:30 pm daily
in the main bar and at the chef's counter

$6 Tap Beers

Blue Moon
Belgian white ale

Castle Danger Aurora Haze
hazy IPA

Mich Golden Lt
light lager

Surly Furious
American IPA

$7 Rail Cocktails

Rail Cocktails
vodka, gin, tequila, rum, whiskey

well pours

$10 Classics & Crafts

Classic Martini
vodka /or/ gin

Vodka Mule
classic /or/ strawberry /or/ raspberry

William Hill Wine
chardonnay /or/ cabernet

House Old Fashioned
bourbon, bitters, sugar, orange

Aperol Spritz
aperol, prosecco, soda

House Margarita
tequila, lime, triple sec

Sarti Spritz
sarti rosa, prosecco, soda

crafted cocktails prepared to house spec

please drink responsibly · 21+ for alcohol

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