



TERZA

R I S T O R A N T E

Appetizers to Share

Tomato Bruschetta // 9

vine-ripened tomato, basil, pecorino

Shrimp Scampi Bruschetta // 14

shallot, garlic butter, tomatoes, basil, peppadew peppers

Avocado Bruschetta // 12

avocado, basil, burrata cheese, peppadew peppers

Wild Mushroom Bruschetta // 12

fontina, basil, truffle oil

Fried Cheese Balls // 11

white cheddar, garlic, parsley, mother sauce

Terza Meatballs // 11

ground beef, veal, herbs, mother sauce

Crispy Calamari // 13

pecorino, lemon aioli

Mussels // 17

pan roasted tomatoes, fresh herbs, garlic butter, white wine, crostini

Woodfire Garlic Shrimp // 15

pan roasted tomatoes, spinach, oregano-garlic butter, crushed ciabatta

Jumbo Chicken Meatball // 6 each

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

Soup

Tomato Basil // 6 cup or 8 bowl

Salad

Terza Salad // arugula, shaved fennel, sweet drop peppers, pecorino, red wine vinaigrette.....**7 or 12**

Caesar Salad // scratch dressing, croutons, parmesan**7 or 12**

Poached Pear Salad // gorgonzola cheese, spring greens, dried mission figs, buttermilk dressing.....**8 or 14**

Burrata Caprese // basil pesto, grape tomatoes, balsamic vinaigrette, pickled red onion, basil.....**12**

Chop Salad // grilled chicken, romaine, tomatoes, fontina, mortadella, pepperoni, blue cheese, pine nuts, red wine vinaigrette, green onion, croutons, ditalini pasta.....**14**

Ancient Grain Salad // asparagus, red pepper, farro, quinoa, spinach, pan roasted tomatoes, green onion, avocado, fontina.....**14**

Additions for Salads: grilled chicken // 6 grilled shrimp // 8 seared scallop* // 5
 crispy calamari // 6 grilled salmon* // 11

Pizza

Margherita // 13

tomato, fresh mozzarella, basil, olive oil

Pepperoni // 13

mother sauce, Terza cheese

Prosciutto & Fig // 15

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

Wild Mushroom // 14

garlic oil, fontina cheese, fresh thyme, truffle oil

Sausage & Peppers // 14

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

Shrimp // 16

garlic cream sauce, tomatoes, arugula, Terza cheese

All of our pizzas are finished with pecorino cheese.

Terza cheese is our blend of whole milk mozzarella and provolone.



Summer 2021

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Pasta

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

Tagliatelle Wild Mushroom* // fresh thyme, sweet onions, truffle oil.....	25
Gnocchi* // hand-made, choose fresh pesto /or/ mother sauce, pecorino.....	18
Ravioli* // choice of mother sauce, breadcrumbs & pecorino /or/ artichoke, broccolini & lemon butter.....	22
Pappardelle Grilled Chicken* // tomatoes, basil, chives, broccolini, white wine, lemon, garlic butter.....	25
Tortelloni Rosa // cheese-filled, 600-day aged prosciutto, sweet peas, mother sauce, garlic cream.....	22
Spaghetti and Meatballs // mother sauce, basil, pecorino.....	20
Sausage & Peppers Fettuccine // mother sauce, grilled italian sausage, pepperonata, fennel.....	20
Shrimp Orecchiette // pancetta, garlic, peppadew peppers, chili flake, white wine, olive oil.....	22
Fettuccine Chicken Alfredo // grilled chicken, broccolini, garlic cream, pecorino.....	22
Terza Classic Lasagna // hand-made, ricotta, mozzarella, provolone, mother sauce.....	20
add Terza meatballs 3 each ; jumbo chicken meatball 6 each	

Steaks & Chops

FRESH HERB BUTTER GLAZED STEAKS

Our steaks are brushed with a fresh herb & butter basting “mop.” All are hand cut, naturally aged & sourced from select farmers. Each steak is served with a choice of rosemary demi glace, peppercorn sauce, or garlic butter.

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Filet Mignon 8 oz* // iowa premium aged 28 days black angus, roasted fingerling potatoes.....	46
Bone In NY Strip 16 oz* // iowa premium aged 28 days black angus, peppercorn sauce, polenta.....	46
Manhattan 10 oz* // snake river farms american wagyu, roasted fingerling potatoes.....	62
Grilled Lamb Chops* // fried polenta, cucumber salad.....	38

Chicken & Fish

**available gluten-free*

Salmon Brodo** // florentine spice, fennel, shallot, white wine, tomato broth, artichoke, garlic butter.....	30
Parmesan Walleye // grilled broccolini, lemon beurre blanc.....	28
Chicken Piccata* // parmesan-herb crust, angel hair, wild mushrooms, shallots, capers, lemon butter.....	26
Chicken Parmesan* // parmesan-herb crust, mozzarella, mother sauce, spaghetti, garlic butter.....	26
Scallops** // risotto, sweet peas, oven roasted tomatoes, clam broth, pecorino.....	38
Grilled Market Fish** // squash, broccolini, asparagus, peppadew peppers, basil, red pepper pesto.....	MKT

Sides to Share

Grilled Asparagus // pecorino, lemon-garlic olive oil.....	9
Wild Mushrooms // fresh thyme, sweet onions, truffle oil.....	10
Roasted Fingerling Potatoes // garlic butter, roasted red pepper, basil, arugula, herbs.....	9
Grilled Broccolini // pecorino, lemon-garlic olive oil.....	9
Terza Polenta // creamy, parmesan cheese.....	8
Primavera Vegetables // squash, broccolini, asparagus, peppadew peppers, basil.....	9



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