



TERZA

RISTORANTE

Appetizers to Share

Tomato Bruschetta // 9

vine-ripened tomato, basil, pecorino

Shrimp Scampi Bruschetta // 15

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 // 13

white cheddar, garlic, parsley, mother sauce

Terza Meatballs // 12

ground beef, veal, herbs, mother sauce

Crispy Calamari // 15

pecorino, lemon aioli

Mussels // 18

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

Woodfire Garlic Shrimp // 16

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, parmesan7 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..... 15

Ancient Grain Salad // asparagus, red pepper, farro, quinoa, spinach, pan roasted tomatoes, green onion, kalamata olives, avocado, fontina 15

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 // 16

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 // 15

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.



Winter 2021

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

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, broccolini, white wine, lemon, garlic butter.....	26
Tortelloni Rosa // cheese-filled, 600-day aged prosciutto, sweet peas, mother sauce, garlic cream.....	23
Spaghetti and Meatballs // mother sauce, basil, pecorino.....	21
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.....	23
Terza Classic Lasagna // hand-made, ricotta, mozzarella, provolone, mother sauce.....	21
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.....	39

Chicken & Fish

**available gluten-free*

Salmon Brodo** // florentine spice, fennel, shallot, white wine, tomato broth, artichoke, garlic butter.....	33
Parmesan Walleye // grilled broccolini, lemon beurre blanc.....	29
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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