



# TERZA

## RISTORANTE

### *Appetizers to Share*

**Tomato Bruschetta // 9**

vine-ripened tomato, basil, pecorino

**Shrimp Scampi Bruschetta // 15**

shallot, garlic butter, tomatoes, basil, peppadew peppers

**Wild Mushroom Bruschetta // 12**

fontina, basil, truffle oil

**Fried Cheese Balls // 13**

white cheddar, garlic, parsley, mother sauce

**Terza Meatballs // 13**

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, parmesan .....**7 or 12**

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

**Beet Salad //** roasted beets, herbed goat cheese, pistachio orange vinaigrette.....**13**

**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, artichoke hearts, kalamata olives, fontina cheese.....**15**

**Additions for Salads:**    grilled chicken // 6    grilled shrimp // 8    seared scallop ‡ // 7  
   crispy calamari // 7.5    grilled salmon\* // 15

### *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

**Quattro Formaggi // 13**

amablu cheese crumbles, fontina cheese, fresh mozzarella, pecorino, garlic oil

*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*

<b>Tagliatelle Wild Mushroom*</b> // fresh thyme, sweet onions, truffle oil.....	25
<b>Gnocchi*</b> // hand-made, choose fresh pesto <b>/or/</b> mother sauce, pecorino.....	18
<b>Ravioli*</b> // choice of mother sauce, breadcrumbs & pecorino <b>/or/</b> artichoke, broccolini & lemon butter.....	22
<b>Pappardelle Grilled Chicken*</b> // tomatoes, basil, broccolini, white wine, lemon, green onion, garlic butter....	26
<b>Tortelloni Rosa</b> // cheese-filled, 600-day aged prosciutto, sweet peas, mother sauce, garlic cream.....	23
<b>Spaghetti &amp; Meatballs</b> // mother sauce, basil, pecorino.....	21
<b>Steak &amp; Blue Ziti</b> // shallots, pomodoraccio tomatoes, wild mushrooms, blue cheese mousse, red wine butter sauce.....	24
<b>Lamb Gemelli</b> // house made lamb sausage, spinach, golden raisins, garlic butter, white wine, pine nuts, fried sage.....	23
<b>Fettuccine Chicken Alfredo</b> // grilled chicken, broccolini, garlic cream, pecorino.....	23
<b>Terza Classic Lasagna</b> // hand-made, ricotta, mozzarella, provolone, mother sauce.....	21
add Terza meatballs ..... <b>3 each</b> ; jumbo chicken meatball ..... <b>6 each</b>	

## 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 cabernet demi glace, peppercorn sauce, or garlic butter.

**TZ**

<b>Filet Mignon 8 oz‡</b> // iowa premium aged 28 days black angus, roasted fingerling potatoes.....	46
<b>Bone In NY Strip 16 oz‡</b> // iowa premium aged 28 days black angus, peppercorn sauce, polenta.....	48
<b>Manhattan 10 oz‡</b> // snake river farms american wagyu, roasted fingerling potatoes.....	62
<b>Lamb Shank</b> // braised lamb shank, polenta, lamb sauce.....	40

## Chicken & Fish

*\*available gluten-free*

<b>Salmon Brodo*‡</b> // florentine spice, fennel, shallot, white wine, tomato broth, artichoke, garlic butter.....	33
<b>Parmesan Walleye</b> // grilled broccolini, lemon beurre blanc.....	29
<b>Chicken Piccata*</b> // parmesan-herb crust, angel hair, wild mushrooms, shallots, capers, lemon butter.....	26
<b>Chicken Parmesan*</b> // parmesan-herb crust, mozzarella, mother sauce, spaghetti, garlic butter.....	26
<b>Scallops*‡</b> // risotto, pancetta, acorn squash, fresh herbs, garlic butter, pecorino.....	40
<b>Shrimp &amp; Grits*</b> // italian sausage, pancetta, fennel, green onion, tomato broth, fried polenta.....	38

## Sides to Share

<b>Grilled Asparagus</b> // pecorino, lemon-garlic olive oil.....	9
<b>Wild Mushrooms</b> // fresh thyme, sweet onions, truffle oil.....	10
<b>Roasted Fingerling Potatoes</b> // garlic butter, roasted red pepper, basil, arugula, herbs.....	9
<b>Grilled Broccolini</b> // pecorino, lemon-garlic olive oil.....	9
<b>Terza Polenta</b> // creamy <b>/or/</b> crispy, parmesan cheese.....	8



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Gratuity of 18% may be added to parties of 8 or more