



TERZA

R I S T O R A N T E

Appetizers to Share

Tomato Bruschetta // 9

vine-ripened tomato, basil, pecorino

Wild Mushroom Bruschetta // 12

fontina, basil, truffle oil

Tuscan Steak Skewer // 12

balsamic vinegar, thyme, romesco sauce, florentine spice

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

Summer Salumi // 27

smoked salmon dip, mortadella, prosciutto, goat cheese, gorgonzola, burrata, artichoke, pepperdew, kalamata olives

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**

Village Salad // english cucumber, tomato, red onion, mint, spring mix, goat cheese, village vinaigrette.....**8**

Watermelon Salad // arugula, basil sugar, cucumber, mint, red onion, balsamic vinaigrette**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, artichoke hearts, kalamata olives, fontina cheese..... **15**

Additions for Salads:

grilled chicken // 6 grilled shrimp // 8 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

The Italian Stallion // 15

mother sauce, tuscan beef, giardiniera, wild mushrooms, burrata, pickled onions

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

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.

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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.....	48
Manhattan 10 oz† // snake river farms american wagyu, roasted fingerling potatoes.....	62
Veal Chop† // crispy polenta, wild mushrooms, sweet pea, pan dried tomato.....	35

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, green onion, garlic butter....	26
Tortelloni Rosa // cheese-filled, 600-day aged prosciutto, sweet peas, mother sauce, garlic cream.....	23
Spaghetti & Meatballs // mother sauce, basil, pecorino.....	21
Smoked Salmon // roasted red pepper, shallot, broccolini, milanaise herb, angel hair, pesto.....	27
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**

Chicken & Fish

*available gluten-free

Grilled Salmon*† // english cucumber, tomato, red onion, mint, crispy polenta, village vinaigrette.....	34
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
Gioppino* // mahi mahi, crab, mussels, shrimp, pan dried tomatoes, tomato broth, garlic butter, crostini.....	34
Prawn Risotto* // pancetta, wild mushrooms, milanaise herbs, zucchini, garlic butter, tomato broth.....	31

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 /or/ crispy, parmesan cheese.....	8



Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. †
 Gratuity of 18% may be added to parties of 8 or more