



TERZA

R I S T O R A N T E

Appetizers to Share

Tomato Bruschetta // 10^{.95}

vine-ripened tomatoes, basil, pecorino

Wild Mushroom Bruschetta // 12^{.95}

fontina, basil, truffle oil

Fried Cheese Balls // 13^{.95}

white cheddar, garlic, parsley, mother sauce

Terza Meatballs // 13^{.95}

ground beef, veal, herbs, mother sauce

Crispy Calamari // 15^{.95}

pecorino, lemon aioli

Mussels // 17^{.95}

sundried tomatoes, herbs, garlic butter, white wine, crostini

Woodfire Garlic Shrimp // 16^{.95}

sundried tomatoes, spinach, oregano-garlic butter, crushed ciabatta

Jumbo Chicken Meatball // 6^{each}

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

Beans & Greens // 10^{.95}

italian sausage, chicken glaze, cannellini bean, escarole, crostini

Summer Duo // 18^{.95}

prosciutto, mortadella, soppressata, burrata, gorgonzola, fontina, peppadew, kalamata olives

Soup

Tomato Basil // 6^{.50} cup or 8^{.50} bowl

Salad

Terza Salad // arugula, shaved fennel, sweet drop peppers, pecorino, red wine vinaigrette.....**7^{.95} or 12^{.95}**

Caesar Salad // scratch dressing, croutons, parmesan**7^{.95} or 12^{.95}**

Poached Pear Salad // gorgonzola cheese, spring greens, dried mission figs, buttermilk dressing.....**8^{.95} or 14^{.95}**

Watermelon Salad // arugula, basil sugar, cucumber, mint, red onion, balsamic vinaigrette **12^{.95}**

Chop Salad // chopped romaine, garbanzo beans, pepperoni, mortadella, pepperoncini, bruschetta tomatoes,
kalamata olives, fontina, red wine vinaigrette, croutons..... **14^{.95}**

Ancient Grain Salad // asparagus, red pepper, farro, quinoa, spinach, sundried tomatoes, green onion,
artichoke hearts, kalamata olives, fontina **15^{.95}**

Additions for Salads:

grilled chicken // 5^{.95} grilled shrimp // 7^{.95} crispy calamari // 7^{.95} grilled salmon† // 14^{.95}

Pizza

Margherita // 13^{.95}

tomato, fresh mozzarella, basil, olive oil

Pepperoni // 13^{.95}

mother sauce, Terza cheese

Prosciutto & Fig // 16^{.50}

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

Wild Mushroom // 14^{.95}

garlic oil, fontina cheese, fresh thyme, truffle oil

Sausage & Peppers // 15^{.95}

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

The Italian Stallion // 15^{.95}

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

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

Chicken & Fish

*available gluten-free

Grilled Salmon* ‡ // english cucumber, tomatoes, red onion, mint, crispy polenta, red wine vinaigrette.....	34 ⁹⁵
Parmesan Walleye // grilled broccolini, lemon beurre blanc.....	28 ⁹⁵
Chicken Piccata* // parmesan-herb crust, angel hair, wild mushrooms, shallots, capers, lemon butter	25 ⁹⁵
Chicken Parmesan* // parmesan-herb crust, mozzarella, mother sauce, spaghetti, garlic butter.....	25 ⁹⁵
Cioppino* // white fish, crab, mussels, shrimp, sundried tomatoes, tomato broth, garlic butter, crostini.....	34 ⁹⁵

Pasta

*hand-crafted pastas by our Italian Chef Vincenzo Giangiordano

Tagliatelle Wild Mushroom* // fresh thyme, sweet onions, truffle oil.....	24 ⁹⁵
Gnocchi* // hand-made, choose fresh pesto /or/ mother sauce, pecorino.....	18 ⁹⁵
Ravioli* // choice of mother sauce, breadcrumbs & pecorino /or/ artichoke, broccolini & lemon butter.....	22 ⁹⁵
Pappardelle Grilled Chicken* // tomatoes, basil, broccolini, white wine, lemon, garlic butter, chives.....	25 ⁹⁵
Tortelloni Rosa // cheese-filled, 600-day aged prosciutto, sweet peas, mother sauce, garlic cream, chives	22 ⁹⁵
Spaghetti & Meatballs // mother sauce, basil, pecorino.....	20 ⁹⁵
Seafood Risotto // shrimp, crab, mussels, charred corn, sweet peas, corn stock, garlic butter, pecorino	26 ⁹⁵
Fettuccine Chicken Alfredo // grilled chicken, broccolini, garlic cream, pecorino	22 ⁹⁵
Terza Classic Lasagna // hand-made, ricotta, mozzarella, provolone, mother sauce.....	20 ⁹⁵
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 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.....	48 ⁹⁵
Bone In NY Strip 16 oz‡ // iowa premium aged 28 days black angus, peppercorn sauce, polenta.....	52 ⁹⁵
Wagyu Ribeye 14 oz‡ // snake river farms, roasted fingerling potatoes.....	69 ⁹⁵
Rack of Lamb‡ // rosemary, risotto with fennel, sweet peas, charred corn, garlic butter, escarole.....	42 ⁹⁵

Sides to Share

Grilled Asparagus // pecorino, lemon-garlic olive oil	9 ⁹⁵
Wild Mushrooms // fresh thyme, sweet onions, truffle oil.....	10 ⁹⁵
Roasted Fingerling Potatoes // garlic butter, roasted red pepper, basil, arugula, herbs.....	9 ⁹⁵
Grilled Broccolini // pecorino, lemon-garlic olive oil.....	8 ⁹⁵
Terza Polenta // creamy /or/ crispy, parmesan cheese.....	7 ⁹⁵



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