



TERZA

R I S T O R A N T E

Appetizers to Share

Tomato Bruschetta // 10⁹⁵

vine-ripened tomatoes, basil, pecorino

Wild Mushroom Bruschetta // 12⁹⁵

fontina, basil, truffle oil

Fried Cheese Balls // 13⁹⁵

white cheddar, garlic, parsley, mother sauce

Terza Meatballs // 13⁹⁵

ground beef, veal, herbs, mother sauce

Crispy Calamari // 15⁹⁵

pecorino, lemon aioli

Mussels // 17⁹⁵

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

Woodfire Garlic Shrimp // 16⁹⁵

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 // 10⁹⁵

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

Terza Salumi // 18⁹⁵

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

Soup

Minestrone // 6⁵⁰ cup or 8⁵⁰ bowl

traditional italian, spinach, cannellini beans, ditalini pasta

Pizza

Margherita // 13⁹⁵

tomato, fresh mozzarella, basil, olive oil

Pepperoni // 13⁹⁵

mother sauce, Terza cheese

Prosciutto & Fig // 16⁵⁰

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

Sausage & Arugula // 14⁵⁰

garlic oil, ground fennel, red onion, goat cheese, balsamic glaze, Terza cheese

Sausage & Peppers // 15⁹⁵

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

Steak Alfredo // 15⁹⁵

marinated steak, spinach, balsamic glaze, goat cheese, roasted red pepper, pecorino, Terza cheese

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

Salad

Terza Salad // arugula, shaved fennel, sweet drop peppers, pecorino, red wine vinaigrette.....7⁹⁵ **or** 12⁹⁵

Caesar Salad // scratch dressing, croutons, parmesan7⁹⁵ **or** 12⁹⁵

Poached Pear Salad // gorgonzola cheese, spring greens, dried mission figs, buttermilk dressing.....8⁹⁵ **or** 14⁹⁵

Roasted Root Vegetable Salad // carrot, parsnip, turnip, pine nuts, herbed goat cheese, spinach, white balsamic reduction, red wine vinaigrette..... 12⁵⁰

Chop Salad // chopped romaine, garbanzo beans, pepperoni, mortadella, pepperoncini, bruschetta tomatoes, kalamata olives, fontina, red wine vinaigrette, croutons 14⁹⁵

Quinoa & Apple Salad // spiced walnuts, cranberries, spinach, goat cheese, maple mustard vinaigrette.....15⁹⁵

Additions for Salads:

grilled chicken // 6⁹⁵ grilled shrimp // 7⁹⁵ crispy calamari // 7⁹⁵ scallop† // 8⁹⁵ grilled salmon† // 14⁹⁵

Chicken & Fish

*available gluten-free

Grilled Salmon* ‡ // carrot, sweet potato, red onion, zucchini, turnip, fresh herbs, beurre blanc	32 ⁹⁵
Parmesan Walleye // grilled broccolini, lemon beurre blanc.....	28 ⁹⁵
Scallops & Risotto* // sweet potato puree, zucchini, tomato broth, arugula, pecorino, garlic butter, toasted almonds.....	38 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 Giangiardano

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
Steak & Blue Ziti // sundried tomatoes, shallot, garlic butter, red wine, parsley, blue cheese mousse	24 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
Penne Bolognese // meat sauce, burrata, basil, cracked black pepper.....	22 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
Kansas City 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
Osso Bucco // pearl pasta, mushrooms, shallot, florentine spice, garlic butter, chicken stock, demi-glacé	52 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 20% may be added to parties of 8 or more