



TERZA

RISTORANTE

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

Terza Salumi // 18^{.95}

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

Soup

Minestrone // 6^{.50} cup or 8^{.50} bowl

traditional italian, spinach, cannellini beans, ditalini pasta

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

Sausage & Arugula // 14^{.50}

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

Sausage & Peppers // 15^{.95}

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

Steak Alfredo // 15^{.95}

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.....**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}**

Roasted Root Vegetable Salad // carrot, parsnip, turnip, pine nuts, herbed goat cheese, spinach, white balsamic reduction, red wine vinaigrette..... **12^{.50}**

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

Additions for Salads:

grilled chicken // 6^{.95} grilled shrimp // 7^{.95} crispy calamari // 7^{.95} scallop ‡ // 8^{.95} grilled salmon ‡ // 14^{.95}



Chicken & Fish

*available gluten-free

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| Grilled Salmon* ‡ // carrot, sweet potato, red onion, zucchini, turnip, fresh herbs, beurre blanc..... | 32 ^{.95} |
| Parmesan Walleye // grilled broccolini, lemon beurre blanc..... | 28 ^{.95} |
| Seared Scallops* // risotto and sweet potato blend, 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* // salmon, mussels, shrimp, scallops, tomatoes, fennel, saffron broth, garlic butter, crostini..... | 34 ^{.95} |

Pasta

*hand-crafted pastas by our Italian Chef Vincenzo Giangiordano

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| 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 Black Angus, aged 28 days, roasted fingerling potatoes..... | 48 ^{.95} |
| Kansas City Strip 16 oz ‡ // Iowa Premium Black Angus, aged 28 days, peppercorn sauce, polenta..... | 52 ^{.95} |
| Wagyu Ribeye 14 oz ‡ // Snake River Farms, roasted fingerling potatoes..... | 69 ^{.95} |

Sides to Share

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| 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..... | 9 ^{.95} |
| Terza Polenta // creamy /or/ crispy, parmesan cheese..... | 7 ^{.95} |
| Roasted Root Vegetables // zucchini, sweet potato, turnip, carrot, parsnip, red onion, thyme, sage..... | 8 ^{.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