

TERZA

RISTORANTE

Appetizers

Tomato Bruschetta // 10⁹⁵

vine-ripened tomatoes, basil, pecorino

Wild Mushroom Bruschetta // 12⁹⁵

fontina, basil, truffle oil

Shrimp Scampi Bruschetta // 13⁹⁵

shallot, garlic butter, tomatoes, basil, peppadew peppers

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

 **Tuna Tartare ‡** // 17⁹⁵

avocado, capers, cilantro, wasabi, wonton crisps

Mussels ‡ // 17⁹⁵

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

 **Sea Salt Roasted Oysters ‡** // 19⁹⁵

chardonnay garlic butter, brioche crumble, grana padana

Jumbo Chicken Meatball // 6^{each}

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

 **Lobster Bisque** // 7⁵⁰ cup 9⁵⁰ bowl

sherry, brandy, heavy cream, chives

Pizza

All pizzas are finished with pecorino.
Terza cheese is our blend of whole milk mozzarella and provolone.

Margherita // 13⁹⁵

tomato, fresh mozzarella, basil, olive oil

Pepperoni // 13⁹⁵

mother sauce, Terza cheese

Prosciutto & Fig // 15⁹⁵

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

Wild Mushroom // 14⁵⁰

garlic oil, fontina cheese, fresh thyme, truffle oil

Sausage & Peppers // 15⁹⁵

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

Chicken & Pesto // 13⁹⁵

chicken, tomatoes, basil, fresh mozzarella, olive oil

Freshly Shucked Oysters

east coast, served on the half shell with our house mignonette, cocktail sauce, and a lemon ‡

Oysters // 3⁷⁵ each or **Share a “Baker’s Dozen”** // 44⁹⁵

Salads

Terza Salad // arugula, shaved fennel, sweet drop peppers, pecorino, red wine vinaigrette7⁹⁵ or 12⁹⁵

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

Poached Pear Salad // gorgonzola cheese, spring greens, dried mission figs, buttermilk dressing14⁹⁵

Watermelon Salad // arugula, cucumber, red onion, basil, mint, red wine and balsamic vinaigrette.....13⁹⁵

Chop Salad // chopped romaine, garbanzo beans, pepperoni, mortadella, pepperoncini, cherry tomato, fontina, kalamata olives, croutons, red wine vinaigrette.....14⁹⁵

Add Some Love to Your Salad

grilled chicken // 5⁹⁵ grilled shrimp // 7⁹⁵ scallop ‡ // 8⁹⁵ grilled salmon ‡ // 12⁵⁰

 Indicates a Pescara Signature Item

‡ Consuming raw or undercooked meats, seafood, shellfish or eggs may increase your risk of foodborne illness.

Gratuity of 20% will be added to parties of 8 or more



Spring/Summer 2023

Chicken, Fish & Seafood

Grilled Salmon ‡ // orzo pasta, cherry tomatoes, capers, white wine, garlic butter.....	32 ⁹⁵
Parmesan Walleye // grilled broccolini, lemon beurre blanc.....	28 ⁹⁵
Insignia Scallops ‡ // pan-seared, mushroom fond blanc, fried potato crisp, truffle oil.....	39 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*

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 with breadcrumbs, pecorino /or/ lemon butter with artichoke, broccolini.....	22 ⁹⁵
Pappardelle Grilled Chicken* // tomatoes, basil, broccolini, white wine, lemon, garlic butter, chives.....	25 ⁹⁵
Shrimp Fra Diavolo // pan-seared shrimp, spicy tomato sauce, pecorino cheese, angel hair pasta	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
Linguine Gamberi // shrimp, pomodoraccio tomatoes, spinach, chili flake, white wine, garlic butter.....	20 ⁹⁵
Wild Mushroom Risotto // arborio rice, fresh herbs, truffle oil, garlic butter.....	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}	

Fresh Herb Butter Glazed Steaks & a Chop

All of our steaks are Iowa Premium Black Angus, aged 28 days. Each steak and chop is served with grilled broccolini seasoned with lemon-garlic olive oil, smoked gouda hash browns, choice of cabernet demi glace or brandied peppercorn cream.

Filet Mignon 8 oz ‡ // 49⁹⁵

Ribeye 14 oz ‡ // 52⁹⁵

New York 14 oz ‡ // 49⁹⁵

Double Cut Duroc Pork Chop 14 oz ‡ // 39⁹⁵

Sides to Share

Grilled Asparagus // pecorino, lemon-garlic olive oil.....	9 ⁹⁵
Wild Mushrooms // fresh thyme, sweet onions, truffle oil.....	10 ⁹⁵
Smoked Gouda Hash Browns // onion, chives.....	10 ⁹⁵
Grilled Broccolini // pecorino, lemon-garlic olive oil.....	9 ⁹⁵
Terza Polenta // cream, butter, grana padana.....	7 ⁹⁵
Mushroom Risotto // arborio rice, fresh herbs, truffle oil, garlic butter.....	10 ⁹⁵

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