






TERZA

R I S T O R A N T E

Appetizers

- 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** // 14^{.50}
ground beef, veal, herbs, mother sauce
- Crispy Calamari** // 15^{.95}
pecorino, lemon aioli
-  **Tuna Tartare ‡** // 17^{.95}
avocado, capers, cilantro, wasabi, wonton crisps
- Mussels ‡** // 17^{.95}
sundried tomatoes, herbs, garlic butter, white wine, crostini
-  **Sea Salt Roasted Oysters ‡** // 21^{.95}
chardonnay garlic butter, brioche crumble, micro grana padana
- Jumbo Chicken Meatball** // 6^{each}
herbs, chilies, pecorino, choice of garlic cream **/or/** mother sauce
-  **Lobster Bisque** // 7^{.50} *cup* 9^{.50} *bowl*
traditional style, lobster, sherry, brandy, heavy cream, chives

Pizza

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

Margherita // 13^{.95}

tomato, fresh mozzarella,
basil, olive oil

Pepperoni // 13^{.95}

mother sauce, Terza cheese

Prosciutto & Fig // 15^{.95}

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

Wild Mushroom // 14^{.50}

garlic oil, fontina cheese,
fresh thyme, truffle oil

Sausage & Peppers // 15^{.95}

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

Candied Butternut Squash // 14^{.50}

pesto, roasted garlic oil,
fontina cheese, thyme

Freshly Shucked Oysters

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

Oysters // 3^{.95} *each* or **Share a “Baker’s Dozen”** // 46^{.95}

Salads

- Terza Salad** // arugula, shaved fennel, sweet drop peppers, pecorino, red wine vinaigrette.....7^{.95} or 13^{.95}
- Caesar Salad ‡** // scratch dressing, croutons, parmesan7^{.95} or 13^{.95}
- Poached Pear Salad** // gorgonzola cheese, spring greens, dried mission figs, buttermilk dressing.....15^{.95}
- Roasted Beet Salad** // mixed greens, feta mousse, chive, balsamic vinaigrette13^{.95}
- Chop Salad** // chopped romaine, garbanzo beans, pepperoni, mortadella, pepperoncini, cherry tomato, fontina, kalamata olives, croutons, red wine vinaigrette.....14^{.95}

Add Some Love to Your Salad

grilled chicken // 5^{.95} grilled shrimp // 7^{.95} 2 scallop ‡ // 9^{.95} grilled salmon ‡ // 13^{.50}

 Indicates a Pescara Signature Item

‡ Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.
Gratuuity of 20% will be added to parties of 8 or more



Fall / Winter 2023



Chicken, Fish & Seafood

| | |
|---|------------------|
| Antarctic Salmon ‡ // tri-colored fingerling potatoes, gremolata, lemon butter | 29 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 |

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 |
| Butternut Squash Gnocchi* // Italian sausage, butternut squash puree, garlic butter, pecorino..... | 24 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 |
| 🔥 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 | 23 ⁹⁵ |
| Spaghetti & Meatballs // mother sauce, basil, pecorino..... | 21 ⁹⁵ |
| Frutti de Mare // linguine, fresh seafood mix, white wine, crushed red pepper, clam broth..... | 26 ⁵⁰ |
| 🔥 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..... | 21 ⁹⁵ |
| add Terza meatballs | 3 ^{each} ; jumbo chicken meatball |
| | 6 ^{each} |

Fresh Herb Butter Glazed Steaks

All of our steaks are Iowa Premium Black Angus, aged 28 days.
Each steak 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 ‡ // 53⁹⁵

New York 14 oz ‡ // 49⁹⁵

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 // cream, roasted garlic, 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 |

🔥 Indicates a Pescara Signature Item

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

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



Fall / Winter 2023