


TERZA
 R I S T O R A N T E

Appetizers

- Tomato Bruschetta** // 10^{.95}
vine-ripened tomatoes, basil, pecorino
- 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, grana padana
- Jumbo Chicken Meatball** // 6^{.95 each}
herbs, chilies, pecorino, choice of garlic cream **/or/** mother sauce
-  **Lobster Bisque** // 7^{.50 cup} 9^{.50 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** // 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
- Pizza Bianca** // 12^{.95}
roasted garlic oil, chili flake,
ricotta, Terza cheese, pecorino,
basil chiffonade
- Sausage & Peppers** // 15^{.95}
mother sauce, pepperonata,
sausage, toasted fennel,
fresh mozzarella
- Hot Honey Pizza** // 14^{.95}
mother sauce, soppressata, jalapeno,
mike's hot honey, pecorino, basil

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 vinaigrette7^{.95} or 13^{.95}
- Caesar Salad ‡** // scratch dressing, croutons, parmesan7^{.95} or 13^{.95}
- Blueberry Burrata** // arugula, mint, pistachio, lemon vinaigrette, crostini 8^{.95}
- Poached Pear Salad** // gorgonzola cheese, spring greens, dried mission figs, buttermilk dressing.....15^{.95}
- Chop Salad** // chopped romaine, garbanzo beans, pepperoni, mortadella, pepperoncini, fontina,
kalamata olives, croutons, red wine vinaigrette..... 14^{.95}

Add Some Love to Your Salad

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

 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 2024

Chicken, Fish & Seafood

| | |
|---|-------------------|
| Grilled Salmon ‡ // simply perfect vegetable medley, milanese herbs, lemon butter sauce | 32 ^{.95} |
| Parmesan Walleye // grilled broccolini, lemon beurre blanc..... | 29 ^{.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 | 26 ^{.95} |
| Chicken Parmesan // parmesan-herb crust, mozzarella, mother sauce, spaghetti, garlic butter..... | 26 ^{.95} |
| Cioppino // seafood medley, tomato, saffron broth, garlic butter, grilled 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} |
| Seafood Risotto // scallop, shrimp, lobster, roasted corn, peas, chives | 39 ^{.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 | 24 ^{.95} |
| Spaghetti & Meatballs // mother sauce, basil, pecorino..... | 21 ^{.95} |
| Lemon Garlic Chicken Cavatappi // grilled chicken, chili flake, white wine, garlic cream..... | 22 ^{.95} |
| 🔥 Wild Mushroom Risotto // arborio rice, fresh herbs, truffle oil, 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 ^{.95 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 ‡ // 49^{.95}

Ribeye 14 oz ‡ // 53^{.95}

New York 14 oz ‡ // 49^{.95}

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 // caramelized onions, 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, butter..... | 10 ^{.95} |

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