Il Terrazzo

♦ *Semplice e Bellissima* ♦

➳ Menù di Antipasti

Bread Service $7
With House Olives $12
Fresh house made bread served with cold-pressed extra virgin Italian olive oil & balsamic reduction - **Vegan**

Bruschetta $14
A chilled appetizer of seasonal tomatoes & fresh basil on Italian toasts, topped with balsamic reduction - **Vegan**

Burrata $15
Traditional fresh Italian cheese served with wild arugula, tomato confit, pesto & balsamic reduction

Vegetarian/GF

Handcrafted Meatballs $13
Three artisan beef meatballs in San Marzano tomato sauce, topped with Parmigiano Reggiano

Trio d'Assaggi $18
A refined tasting of three popular spreads!
Tapenade, Crema di Formaggio, & Fig Jam
Served with fresh fruit & rosemary crackers
(Substitute GF Crackers $2)

Crema di Formaggio $15
A savory goat cheese & Italian olive oil spread served with rosemary crackers

Vegetarian/(Substitute GF Crackers $2)

Tapenade $14
A rustic spread of Italian country olives, fresh basil & pepper
Served with rosemary crackers
Vegan/(Substitute GF Crackers $2)

Antipasti $25
Plate of Italian Prosciutto and salumi toscano with Parmigiano Reggiano and artisan cheeses, crackers, and small bites

➳ Menù di Insalati

Wild Arugula Salad $12
Family Style $26
Wild arugula served with balsamic reduction & olive oil
Choice of seasonal tomatoes ***or*** beets
Finished with goat cheese

Vegan option/GF

Caesar $13*
Family Style $28*
The classic romaine salad - dressed in our family's Caesar dressing recipe
Finished with Parmigiano Reggiano & house croutons - **GF without croutons**

Caprese $14
Fresh mozzarella, basil, seasonal tomatoes - finished with Italian olive oil & balsamic reduction -**Vegetarian/GF**

Warm Brussel Sprout Salad $17
Sautéed brussel sprouts, tender bacon, caramelized onions, and hard cooked egg.
Dressed with balsamic reduction & Parmigiano Reggiano

➳ Altri

Tomato Basil Soup $9/14
Served with fresh bread - **Vegetarian**

Creamy Polenta $10
GF - Vegetarian

Pasta Rossa $20
Served with penne rigate & marinara

Vegan

Pasta con Burro $20
Served with tagliatelle
Finished with Parmigiano Reggiano

Vegetarian

Thank you for dining with us!
A **20% service charge** is added to all guest checks. This gratuity is shared equitably among our team to support fair wages for our staff. **100% of any additional gratuity goes directly to your server in recognition of exceptional service but is not required.** We sincerely appreciate your understanding and continued support.

➳ *Menù di Primi*

Carbonara $29*
A classic Roman pasta dish featuring fresh eggs, Italian cheese, pancetta & caramelized onions. Served with casarecce & finished with Parmigiano Reggiano

Amatriciana $28
A classic Roman pasta dish featuring a delightfully spicy tomato sauce with pancetta Served with linguine & finished with Pecorino Romano

Traditional Bolognese $29
Our signature six hour beef ragu recipe from Portland's sister city Bologna - traditionally served with tagliatelle & Parmigiano Reggiano

Ragù della Domenica $29
A new world take with our signature beef ragu bolognese prepared with crushed San Marzano tomatoes, served with penne rigate & Parmigiano Reggiano

Tortellini $33
Limited Availability
"Fatto a mano" tortellini filled with a classic meat recipe from Emiglia - Romagna Tossed in a 24 month Crema di parmigiano

Boscaiola $33
Ours from the region of Emiglia - Romagna Pancetta, sausage & seasonal mushrooms in a "panna style" cream sauce Served with mushroom ravioli Finished with Parmigiano Reggiano

Zafferano $31
Golden saffron cream sauce served over pappardelle & finished with Parmigiano Reggiano
Add Italian Sausage $6

Sweet Italian Ragù $28
Sweet Italian sausage, tomato confit, butter & San Marzano tomato. Finished with pecorino Romano Served with casarecce

Bistecca $42
Available Friday-Sunday after 5PM
Limited availability
Featuring an herb-crusted, 8 oz. bavette sirloin prepared medium rare & served over wild arugula.Topped with balsamic marinated cherry tomatoes and finished with our housemade pesto -**GF**

Cacio e Pepe $25
A classic Roman pasta dish based on Pecorino Romano with black pepper sauce Served with linguine & finished with even more cheese! - **Vegetarian**

Greca $26
Features Greek olives, artichoke hearts, capers, white wine, tomato confit & herbs. Served with penne rigate - **Vegan**

Ligurian Pesto $26
Fresh housemade pesto, served with linguine Finished with Pecorino Romano - **Vegetarian**

Burro di Salvia $28
An exquisite sage brown butter Served with butternut squash ravioli & Parmigiano Reggiano -**Vegetarian**

Pomodoro Arrosto $28
A Northern Italian cream sauce Tomatoes three ways, fresh cream & butter, served with butternut squash ravioli Finished with Parmigiano Reggiano
Vegetarian

Salsa di Noci $29
Our restaurant owner's family recipe from Milan and a variation of a Ligurian classic! Featuring a savory walnut cream sauce with garlic and marjoram, served over tagliatelle and finished with chopped walnuts & Parmigiano Reggiano - **Vegetarian**

Tartufo $30
A luxurious black truffle cream sauce Served with pappardelle - **Vegetarian**

Shrimp en Bianco $33
Shrimp in a white wine, butter, roasted tomato pan sauce with capers & herbs Tossed with linguine

Steelhead $40
Served in a caper & sundried tomato butter sauce with potatoes, green beans, artichoke hearts, yellow squash & white wine -**GF**

Lasagne $32
Available Friday-Sunday after 5PM
Limited availability
Our exquisite signature family recipe featuring our beef bolognese…fresh out of the oven!

CHOICE OF PROTEIN
Steelhead …25
Shrimp …12
Meatballs (2) …8
Chicken …8
Ground Italian Sausage …6

Penne Rigate & Casarecce are Vegan.
Substitute any pasta with creamy corn polenta to make dish Gluten Free*

Eating raw or undercooked meat, unpasteurized eggs or seafood can cause illness

If you have food allergies or sensitivities inform your server. Not all food ingredients are listed on the menu.
GF notates gluten free. Be advised that the kitchen is not an allergy free environment.
Modifications upon request are depending on availability.