Il Terrazzo

♦ *Take Away Menu* ♦

➳ Menù di Antipasti

Bread Service $9
With House Olives $14
Fresh Artisan bread served with cold-pressed extra virgin Italian olive oil & balsamic crema - **Vegan**

Antipasti $28
Plate of salumi with Artisan cheeses, small bites & crackers

Burrata $17
Traditional fresh Italian cheese served with wild arugula, duet of tomato confit, sun dried tomato, pesto & balsamic reduction - **Vegetarian/GF**

Tomato Basil Soup $11/$16
Served with fresh house bread

➳ Menù di Insalati

Caesar $15*
The classic romaine salad - dressed in our family's Caesar dressing recipe
Finished with Parmigiano Reggiano & house croutons - **GF without croutons**
Add Chicken $8 Shrimp $9 Steelhead $15

House Side Salad $14
Served with balsamic crema & olive oil
Wild arugula, goat cheese & seasonal tomatoes ***or*** roasted beets - **Vegan option/GF**
Add Chicken $8 Shrimp $9 Steelhead $15

Caprese $16
Fior di latte, fresh basil, balsamic heirloom tomatoes - finished with Italian olive oil - **Vegetarian/GF**

➳ Menù di Primi

Boscaiola $35
Ours from the region of Emiglia - Romagna
Pancetta, sausage & seasonal mushrooms in a "panna style" cream sauce, served with ravioli
Finished with Parmigiano Reggiano

Ragù della Domenica $31
A new world take on ragu Bolognese prepared with crushed San Marzano tomatoes, served with penne rigate & Parmigiano Reggiano

Greca $28
One of the four Roman pasta dishes : Artichoke hearts, Greek olives, capers, white wine, tomato confit & herbs.
Served with penne rigate - **Vegan**

Cacio e Pepe $27
One of the four Roman pasta dishes
The quintessential dish based on Pecorino Romano with black pepper sauce, served with linguini
Finished with more cheese! - **Vegetarian**

Sweet Italian Ragù $30
Sweet Italian sausage, tomato confit, butter & San Marzano tomato, served with casarecce and finished with Pecorino Romano

Amatriciana $30
One of the four Roman pastas dishes
A spicy sauce with pancetta & fresh tomatoes
Served with linguini & finished with Pecorino Romano

➳ Menù delle Pizze

Margherita $22
Red sauce, fior di latte fresh mozzarella & Neapolitan basil

Americano $26
Red sauce, fresh mozzarella, herbs, Umbrian sausage & uncured pepperoni finished with pecorino romano

Vegetariano $26
Red sauce, fior di latte fresh mozzarella, seasonal vegetables - finished with pecorino Romano & arugula

Quinn-tessential $28
Red sauce, mozzarella, caramelized onions, sun dried tomatoes, olives, and bleu cheese crumbles

*Eating raw or undercooked meat, unpasteurized eggs or seafood can cause illness. If you have food allergies or sensitivities inform your server.