Il Terrazzo

♦ Catering Menu ♦

Portions serve roughly 5/10 persons

All Catering Take Out Orders must be placed at least 24 hours in advance and scheduled for pickup no later than 4pm.

➵ Menù di Antipasti

Bread Service $15/30
With House Olives $20/45

Fresh house-made bread served with cold-pressed extra virgin Italian olive oil & balsamic reduction - **Vegan**

Bruschetta $20/40

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

Burrata $25/45

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

Vegetarian/GF

Crema di Formaggio $25/45

A savory goat cheese & Italian olive oil spread served with rosemary crackers

Vegetarian

Tapenade $20/40

A rustic spread of Italian country olives, fresh basil & pepper
Served with rosemary crackers - **Vegan**

Handcrafted Meatballs $50/90

Three artisan beef meatballs in San Marzano tomato sauce, topped with Parmigiano Reggiano

Antipasti $50/100

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

➵ Menù di Insalati

Arugula Salad $40/80

Wild arugula served with balsamic reduction & olive oil
Choice of seasonal tomatoes ***or*** beets
Both finished with goat cheese

Vegan option/GF

Caesar $45/85*

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

Caprese $20/40

Fresh mozzarella, basil, heirloom tomatoes - finished with Italian olive oil & balsamic reduction -**Vegetarian/GF**

Warm Brussel Sprout Salad $25/50

Sautéed brussel sprouts, tender bacon, caramelized onions, and hard cooked egg.
Dressed with balsamic reduction & Parmigiano Reggiano

Crudo di Tonno $115/225*

Sashimi grade tuna - lightly seared, sliced, citrusy, served on a bed of wild arugula, confit tomatoes, and capers - **GF**

➵ Altri

Creamy Polenta $25/50

GF - Vegetarian

Pasta Rossa $75/140

Served with penne rigate & marinara

Vegetarian

Pasta con Burro $75/140

Served with tagliatelle
Finished with Parmigiano Reggiano

Vegetarian

Thank you for dining with us!

A **20% service charge** has been added to your bill in lieu of gratuity. This charge helps support our dedicated team and ensures we can continue to deliver exceptional service. We sincerely appreciate your understanding and support of our hardworking staff!

If you have any questions or feedback, please let us know.

♦ Catering Menu ♦

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➵ Menù di Primi

Carbonara $110/205*

A classic Roman pasta dish
A classic blend of fresh eggs, cream, Italian cheese, pancetta & caramelized onions
Served with casarecce
Finished with Parmigiano Reggiano

Amatriciana $100/195

A classic Roman pasta dish
A spicy tomato sauce with pancetta
Served with linguini
Finished with Pecorino Romano

Traditional Bolognese $110/205

A 6 hour meat ragu recipe from Portland's sister city Bologna - traditionally served with tagliatelle & Parmigiano Reggiano

Ragù della Domenica $110/205

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

Tortellini $120/230

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

Boscaiola $120/230

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

Alla Monzese $130/250

From Lombardy - Alla Monzese is our golden Saffron cream sauce prepared with Italian sausage & served with penne rigate
Finished with Parmigiano Reggiano

Sweet Italian Ragù $100/195

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

Puttanesca $95/180

Simple, powerful sauce of San Marzano tomatoes, Sicilian anchovies, garlic, olives, capers & seasonal herbs.
Served with casarecce

Cacio e Pepe $90/175

A classic Roman pasta dish
The quintessential dish based on Pecorino Romano with black pepper sauce
Served with linguini
Finished with more cheese! - **Vegetarian**

Greca $95/180

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

Ligurian Pesto $95/180

Fresh house made pesto, served with linguini
Finished with Pecorino Romano - **Vegetarian**

Burro di Salvia $100/195

An exquisite sage brown butter
Served with gorgonzola butternut squash ravioli & Parmigiano Reggiano -**Vegetarian**

Pomodoro Arrosto $100/195

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

Al Gorgonzola $100/195

A gorgonzola & Parmigiano Reggiano cream sauce with hint of citrus
Served with pappardelle - **Vegetarian**

Tartufo $110/210

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

Zafferano $110/215

Golden Saffron cream sauce
Served with pappardelle
Finished with Parmigiano Reggiano
Vegetarian

Shrimp en Bianco $120/230

Shrimp in a white wine, butter, roasted tomato pan sauce with capers & herbs
Tossed with linguini

Steelhead $135/265

Served in a caper & sundried tomato butter with artichoke hearts, yellow squash & white wine - **GF**

Lasagne $120/200

Half Sheet Pan - serves 9
Full Sheet Pan - serves 18

Penne Rigate and 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.