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

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

Tapenade $14
A rustic spread of Italian country olives, fresh basil & pepper
Served with rosemary crackers - **Vegan**

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
A spicy tomato sauce with pancetta
Served with linguine
Finished with Pecorino Romano

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

Ragù della Domenica $29
A new world take on 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 with pappardelle
Finished with Parmigiano Reggiano
Add Italian Sausage $5

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

Puttanesca $26
Simple, powerful sauce of San Marzano tomatoes, Sicilian anchovies, garlic, olives, capers & seasonal herbs.
Served with casarecce

Cacio e Pepe $25
A classic Roman pasta dish
The quintessential dish based on Pecorino Romano with black pepper sauce
Served with linguine
Finished with 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

Al Gorgonzola $28
A gorgonzola & Parmigiano Reggiano cream sauce with hint of citrus
Served with pappardelle - **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**

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

Lasagne $32
Available Friday-Sunday after 5PM
Limited availability
Our exquisite family recipe…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.