



TERRANE

LUNCH

ANTIPASTI

- BRUSCHETTA**
extra virgin olive oil, tomato olive conserva,
bread 10
- CROSTONE**
daily selection 10
- RICOTTA•**
fresh whipped ricotta, extra virgin olive oil 9
- SALUMI & FORMAGGI•**
local & imported with accompaniments 16
- CRUDO DI MARE•**
wood roasted avocado, radish, chile,
strawberries* 14

INSALATA & ZUPPA

- ZUPPA** daily 6
- KALE•**
little gems, lemon caper dressing, croutons,
anchovy* 12
- CHIOGGIA BEET**
provolone picante, watercress, almond biscotti 12
- GARDEN GREENS**
herbs, fennel, chianti dressing 10
- SPRING PANMOLLE**
asparagus, peas, radishes, eggs, pickled tomatoes,
mushrooms, bread, ricotta salata 12
- *add grilled chicken to any salad 6
*add grilled prawns to any salad 10

PRIMI

- PAPPARDELLE** mama's ragu, parmigiana reggiano 20
- BEET FETTUCCINE** goat cheese, arugula, pistachio 20
- ORECCHIETTE** fennel sausage, rapini, chili flake 22
- 'ANGRY GNOCCHI'** arrabiata sauce, grilled lemons 21

SECONDI

- 28 DAY AGED TOP SIRLOIN 7OZ•** 22
- 28 DAY AGED NY STRIP STEAK 12OZ•** 38
- ALBACORE TUNA•** ash roasted potatoes, olives, soft boiled egg, salsa verde,
olive tapenade 19
- SEA SCALLOPS•** pancetta, ash potato, peas **26**
- CHICKEN LEG "ALLA ROMANA"** asparagus, lemon agrumato 18

PANUOZZI & FLATBREAD

- GRILLED CHICKEN**
prosciutto, provolone, tomato, basil aioli 16
- TUNA•**
poached albacore tuna, mama lil's peppers,
capers 15
- SPRING ASPARAGUS•**
red onion, goat cheese, black pepper oil 14
- IL SPAGO•**
cured salmon, arugula, caviar crema 18
- TERRANE BURGER•**
bacon jam, calabrian chili aioli,
fontal, pickles, px exchange tigelle, polenta
fries 15

CONTORNI

- HEARTH ROASTED POTATOES**
garlic, lemon
- SAUTÉED ESCAROLE**
lemon & calabrian chilies
- FIRE ROASTED CARROTS**
smoked carrots, crema, pinenuts
- CREAMY POLENTA**
smoked oregon blue cheese

disclaimer: consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illnesses, especially if you have certain medical conditions.



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