



TERRANE

Italian Kitchen



Antipasto

GRILLED PEACH & BURRATA \$18

Grilled Peaches, Burrata, Maldon Salt, Pink Peppercorn, Balsamic Glaze with Fresh Basil Garnish

CRISPY BRUSSELS SPROUTS \$12

Fried Brussels tossed with Prosciutto & Red Wine Vinegar, garnished with Balsamic Glaze and Shaved Parmesan

FOCACCIA \$16

Green onion and herb spiced Focaccia, served with marinated Cherry Tomatoes, Whipped Garlic Butter, Oil and Vinegar

FRIED CALAMARI* \$15

Local Fried Calamari, Sauteed Onions, House-Grown Herbs and Lemon Garlic Aioli

PAIR WITH A GLASS OF JEIO PROSECCO FOR \$14

Salad

BABY KALE CAESAR \$14

Baby Kale tossed with in-house Vegan Caesar dressing, garnished with Shaved Parmesan(optional), Crispy Chickpeas, Fresh Cracked Pepper and a Lemon Wedge

Add a Protein: *Chicken \$6, *Salmon \$15

PAIR WITH A GLASS OF CRAGGY SAUVIGNON BLANC FOR \$15

SIMPLY ITALIAN \$16

Romaine, Arugula, Shallots, Black Olives, Croutons, Pepperoncini and Cherry Tomatoes tossed in Balsamic Vinaigrette, garnished with Shaved Parmesan and Toasted Almonds

Add a Protein: *Chicken \$6, *Salmon \$15

PAIR WITH A GLASS OF JEIO PROSECCO FOR \$16

CAPRESE \$14

Fresh Mozzarella, Tomato, Basil, Balsamic Glaze and Olive Oil

PAIR WITH A GLASS OF SOLÉNA PINOT GRIS FOR \$14

Entree

FETTUCCINE \$20

Fettuccine, House Alfredo and Basil Pesto, garnished with Basil and Fresh Cracked Pepper Served with Garlic Bread

Add: *Chicken \$6
*Shrimp or Steak \$10
*Salmon \$15

FLORENTINE \$24

Penne, White Wine, Garlic, Tomato, Mozzarella, Shaved Parmesan and Spinach, garnished with Parsley and Pepper Flakes(optional)

Served with Garlic Bread

Add: *Chicken \$6
*Shrimp or Steak \$10
*Salmon \$15

PAIR WITH A GLASS OF RESONANCE CHARDONNAY FOR \$18

GRILLED SALMON & MUSHROOM RISOTTO \$30

Local Salmon grilled to perfection on a bed of Seasonal Mushroom Risotto, garnished with Dill and Fresh Cracked Pepper

CLASSIC SPAGHETTI & MEATBALLS \$24

Spaghetti, In-House Marinara sauce, In-House Meatballs and Garlic, garnished with Parsley, Fresh Cracked Pepper and Shaved Parmesan

PAIR WITH A GLASS OF BADIA CHIANTI FOR \$17

*CHIMICHURRI STEAK BITES \$34

Sirloin Steak, Olive Oil, Fresh Parsley, Rosemary, Maldon Salt and Fresh Cracked Pepper Served with a side of Sauteed Chanterelle Mushrooms

PAIR WITH A GLASS OF EFESTE CABERNET FOR \$20


*PORTER BURGER W/ POMME FRITES \$20

5 oz Wagyu Blend Beef Patty, Swiss, Roasted Garlic Aioli, Caramelized Onion, Arugula and Tomato on a Rustic Bun


12" PIZZA PIES

Four delicious pies cooked to perfection

Transform any pie to a calzone

 **Cheese and Veg \$18**
Marinara, Shredded Mozzarella, Spinach, Onion and Bell Pepper

 **Alfredo & Prosciutto \$21**
In-House Alfredo, Prosciutto, Arugula and Caramelized Onion

 **Margherita \$21**
Marinara, Tomato, Fresh Mozzarella, Fresh Basil and Extra-Virgin Olive Oil

 **Tis the Season \$21**
Our Seasonal Special: Inquire with your Server!