WELCOME TO TERRAFINA

ANTIPASTI

Charcuterie | two 2 oz portions of charcuterie meat | 12

Cheese | two 2 oz portions of cheese | 12

Select as many items you like

Spreads | olive tapenade, la bomba, seasonal chutney, fermented mustard | 10

Ciabatta and Crackers | 8 Warm Olives | 9

Focaccia | 6 Pickled Vegetables | 6

EVOO and Balsamic | 5 Bocconcini Caprese | 9

Lemon Herb Butter | 3

SHAREABLE

Caesar Salad | romaine, crumbled bacon, kale chips, cured egg yolk, parmesan, focaccia | 20 add prawns +13

Burrata | romesco sauce, roasted red peppers, confit garlic, cherry tomato, toasted almonds, gremolata | **32**

Pickled Beets | artichoke whipped ricotta, toasted seeds, aged balsamic, shaved celery, kale chips | 18

Potato Truffle Pizza | thin sliced potato, garlic oil, mozzarella, parmesan, chili flakes, truffle aioli, arugula | 27 add prosciutto +10

Duck Confit Pizza | sweet onion cream, apple, brie, pickled red onion | 29

Meatballs | pork, beef, tomato sauce, parmesan, crispy onion, gremolata, focaccia | 23

Pork Ribs | fennel rubbed, honey apple cider glaze | 22

MAIN

Fettuccine | braised beef, tomato sauce, heirloom carrots, fried egg, crispy potato | 34

Risotto | lemon, goat cheese, gremolata, roast sunchokes, sunchoke chips | 32

Seafood Fregola Stew | octopus and shrimp, cilantro purée, fregola pasta, eggplant, chickpea, olives, tomato sauce, focaccia | **39**

Pan Seared Chicken Breast | gnocchi, mushrooms, broccoli, kale, cream, parmesan | 39

Braciole | thin strips of beef stuffed with calabrese, bread crumbs, sundried tomato, parsley, pecorino polenta, root vegetables, arugula | **42**

Market Fish | local potato, blistered tomato, braised scallion, smoked tomato broth, crispy bread crumbs, green oil | MP

vegetarian and gluten-free options available

Chef Adair Scott Sous Chef Roy Johnson TERRAFINA

AT HESTER CREEK