

WELCOME TO TERRAFINA

ANTIPASTI

Select as many items you like

- Charcuterie** | two 2 oz portions of charcuterie meat | 12
 - Cheese** | two 2 oz portions of cheese | 12
 - 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
 - Osso Buco** | braised veal shank, root vegetables, parmesan polenta | 42
 - Market Fish** | local potato, blistered tomato, braised scallion, smoked tomato broth, crispy bread crumbs, green oil | MP
-

vegetarian and gluten-free options available

Sous Chef Roy Johnson
Chef Adair Scott

TERRAFINA
AT HESTER CREEK