

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

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

Burrata | seasonally inspired | MP

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

Shrimp and Scallop Cake | smoked onion roulade, pickled mustard seed, arugula | 24

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

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

Soup | daily creation | full 15 half 8

PASTA

Gnocchi | mushrooms, broccoli, kale, garlic, shallot, parmesan, cream | 29

Fettuccine | pancetta lardon, market fish, shrimp, coconut cream, tomato, roasted red peppers, garlic, shallots, gremolata | 32

Orecchiette | lamb merguez, tomato soffritto sauce, pecorino, fresh arugula | 31

SANDWICH

Marinated Chicken Thigh | grilled, toasted ciabatta, stewed peppers and onions, ricotta spread, arugula | 28 sub caesar +3

Prosciutto Cotto Panini | brie, sundried tomato pesto spread, pepperoncini, dijon aioli dip | 28 sub caesar +3

PIZZA

add buratta +14
gluten free crust +5

Potato Truffle | thinly sliced potatoes, garlic oil, mozzarella, parmesan, chili flakes, fresh arugula, truffle aioli | 27

Szegedi Salami | forno-roasted tomato sauce, mozzarella, parmesan, chili oil | 28

Smoked Pull Pork | chimichurri oil, smoked gouda, mozzarella, crispy cabbage, alabama white sauce | 29

vegetarian and gluten-free options available

Chef Adair Scott
Sous Chef Roy Johnson

TERRAFINA
AT HESTER CREEK