

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 | seasonally inspired | **MP**

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**

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

Spring Pea Risotto | fresh mascarpone, parmesan, fresh carrot zucchini salad | **31**

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**

Grilled 7oz Striploin | garlic honey glazed parsnips, fresh greens, marrow butter | **48**

Market Fish | local potato, blistered tomato, pancetta, 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