

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 Pizza | 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