

WELCOME TO TERRAFINA

ANTIPASTI

build your own
charcuterie

- Cured Meats | two varieties of our daily selection | 12
- Cheese | two varieties of our daily selection | 12
- Spreads | olive tapenade, la bomba, seasonal chutney, fermented mustard | 10
- Lemon Whipped Ricotta | everything spice | 7
- Handcrafted Crackers | 7
- Extra Virgin Olive Oil and Balsamic | 5
- Focaccia | 6
- Pickled Vegetables | 6
- Warm Olives | 9
- Lemon Herb Butter | 3

SHAREABLE

- Caesar Salad | romaine, crumbled bacon, kale chips, cured egg yolk, parmesan, focaccia | 22 add prawns +13
- Burrata | seasonally inspired | MP
- Pickled Beets | artichoke whipped ricotta, toasted seeds, aged balsamic, kale chips | 19
- Potato Truffle Pizza | thin sliced potato, garlic oil, mozzarella, parmesan, chili flakes, truffle aioli, arugula | 27 add prosciutto +10
- Szegedi Salami Pizza | forno roasted tomato sauce, mozzarella, parmesan, chili oil | 28
- Pork Ribs | fennel rubbed, honey apple cider glaze | 22

MAIN

- Harvest Vegetable and Ricotta Cannelloni | forno roasted tomato sauce, parmesan, toasted focaccia | 34
- Spring Pea Risotto | fresh mascarpone, parmesan, fresh carrot zucchini salad | 32
- Cioppino | fresh fish, mussels, prawns, chorizo, fresh vegetables, white wine, tomato broth | 41
- Pan Seared Chicken Breast | gnocchi, harvest vegetables, tomatoes, kale, crispy onions, parmesan | 39
- Grilled 7oz Bison Picanha | whipped potato, harvest vegetables, chimichurri | 49
- Market Fish | olive oil poached tomato, fresh greens, cucumber relish, green oil | MP

vegetarian and gluten-free options available

Sous Chef Roy Johnson
Chef Adair Scott

TERRAFINA
AT HESTER CREEK