

Terina

crudo

OYSTERS

MALPEQUE | QUEEN REGINA

SPICY TUNA CRISPY RICE

FRIED STICKY RICE, TOPPED WITH YELLOW FIN TUNA TOSSED
IN A HOMEMADE SPICY MAYO

TUNA CARPACCIO

YELLOW FIN TUNA TOPPED WITH GRANNY SMITH APPLE, CITRUS SEGMENTS
& BALSAMIC PEARLS

GAMBERI ROSSO CRUDO PANELLE

SICILIAN RED PRAWNS TOSSED WITH ORANGE ZEST, CHIVES, SHALLOTS &
SICILIAN OLIVE OIL, OVER A FRIED PANELLE

appetizers

GRILLED BABY LAMB CHOPS

TOSSED IN A LEMON PARSLEY GARLIC GREMOLATA

GRILLED OCTOPUS

CHARRED TO PERFECTION OVER MEDITERRANEAN OLIVES & ROASTED
FINGERLING POTATOES & FAVA BEAN PUREE

TERINA SCALLOPS

PAN-SEARED SCALLOPS OVER A BUTTERNUT SQUASH CALABRIAN PEPPER
AGRODOLCE TOPPED WITH PIGNOLI NUTS & CRISPY GUANCIALE

CALAMARI FRITTI

TOSSED IN A LEMON AIOLI & TOPPED WITH A CHERRY PEPPER GUSTO

WAGYU DUMPLINGS

FRIED DUMPLINGS STUFFED A WAGYU BOLOGNESE OVER HOMEMADE
TOMATO SAUCE FINISHED WITH A TRUFFLE CRÈMA

BAKED CLAMS TERINA

FRESH LITTLE NECK CLAMS, SHUCKED & PREPARED IN AN ESCARGOT DISH,
BROILED WITH SEASONED BREADCRUMBS

BURRATA CAPRESE

CREAMY BURRATA OVER TOMATO COMPOTE & A RED PEPPER AIOLI,
ACCOMPANIED BY PROSCIUTTO DI PARMA

CACIO È PEPE MOZZARELLA CARROZZA

STUFFED WITH MOZZARELLA OVER A CREAMY CACIO È PEPE SAUCE, TOPPED
WITH CRISPY GUANCIALE & SHAVED EGG YOLK

WHIPPED RICOTTA TOAST

WHIPPED RICOTTA TOPPED WITH BLACK MISSION FIGS, CRUSHED RED
PEPPERCORNS & PISTACHIOS, DRIZZLED WITH MISO BROWN BUTTER
& ELDERFLOWER HONEY OVER TOASTED SOURDOUGH BREAD

LOBSTER CANNELLONI

CREPES STUFFED WITH BUTTER POACHED MAINE LOBSTER, BÉCHAMEL &
CACIO CAVALLLO, OVER A SEAFOOD BISQUE

soup & salads

CAESAR

ROMAINE LETTUCE TOSSED IN A HOUSE CAESAR
DRESSING, CROUTONS & TOPPED WITH SHAVED
PARMIGIANA & WHITE ANCHOVIES

GREEN APPLE FENNEL

JULIENNED GRANNY SMITH APPLE, CRISPY FENNEL,
RED ONION & SICILIAN PISTACHIOS IN A
HOMEMADE CITRUS BALSAMIC VINAIGRETTE

DECONSTRUCTED FRENCH ONION SOUP

FRIED MOZZARELLA, FIVE HOUR BRAISED CARAMELIZED ONIONS, & ONION CONSOMMÉ

*PLEASE LET YOUR SERVER KNOW IF YOU HAVE ANY FOOD ALLERGIES OR SPECIAL DIETARY NEEDS
INCLUDING OUR VEGETARIAN & VEGAN OPTIONS.

* 3.95% SURCHARGE WILL BE ADDED TO ALL CREDIT CARD TRANSACTIONS.

*20% GRATUITY WILL BE ADDED TO PARTIES OF SIX OR MORE.

— pasta —

TRUFFLE SHORT RIB PACCHERI

SLOW BRAISED SHORT RIB TOSSED IN A CREAMY
TRUFFLE PARMIGIANA FONDUTA

SPICY VODKA

FRESH LUMACHE PASTA IN A CREAMY CALABRIAN PEPPER VODKA SAUCE
WITH SHALLOTS, GARLIC & TOMATO

DUCK RAGU

FUSILLI GIGANTE TOSSED IN A SLOW BRAISED DUCK RAGU WITH
PORCINI MUSHROOMS, SWEET GREEN PEAS, TOPPED WITH
STRACCIATELLA CHEESE & BASIL OIL

BLACK TRUFFLE GNOCCHI

BLACK TRUFFLE INFUSED RICOTTA GNOCCHI, PAN-ROASTED WITH
HAZELNUT BROWN BUTTER, OVER A GORGONZOLA CREAM SAUCE,
TOPPED WITH BLACK MISSION FIGS & ELDERFLOWER HONEY

ORECCHIETTE BARESE

BROCCOLI RABE PESTO TOSSED WITH SWEET ITALIAN SAUSAGE &
GARNISHED WITH TOASTED GARLIC BREADCRUMBS

SAUSAGE & BROWN BUTTER

HAND ROLLED SPINACH CAVATELLI TOSSED WITH SWEET & HOT
ITALIAN SAUSAGE IN A BROWN BUTTER SAGE SAUCE

LASAGNA CALABRESE

LAYERED WITH HOMEMADE BÉCHAMEL, MOZZARELLA & HOT ‘NDUJA,
SEARED OVER A FRESH TOMATO SAUCE, & DRIZZLED WITH
TRUFFLE PARMIGIANA FONDUTA

ANGRY LOBSTER LUMACHE

FRESH LUMACHE PASTA TOSSED IN OUR FAMOUS SPICY VODKA SAUCE
WITH CHUNKS OF MAINE LOBSTER MEAT & TOPPED WITH
TOASTED PARSLEY PESTO BREADCRUMBS

— entrees —

VEAL CHOP INFERNO

BREADED & FRIED BONE-IN VEAL CHOP, POUNDED THIN, TOPPED
WITH FRESH BURRATA & CALABRIAN CHERRY PEPPER AGRODOLCE

PARMIGIANA SBAGLIATO

BREADED & FRIED, SMOTHERED IN A PARMIGIANA CHEESE SAUCE, WITH
FRESH MOZZARELLA & PLUM TOMATOES
EGGPLANT | *CHICKEN* | *VEAL*

PAN-ROASTED CHICKEN BREAST

PAN-ROASTED BONE-IN CHICKEN BREAST OVER A ISRAELI SUNCHOKE PUREE
WITH ROASTED BRUSSEL SPROUTS & WILD MUSHROOMS, TOPPED WITH
A LEMON BROWN BUTTER SAUCE

PORK CHOP ARRABBIATA

PAN-SEARED OVER OUR TRUFFLE CAULIFLOWER MASH POTATOES,
TOPPED WITH A CALABRIAN PEPPER AGRODOLCE

BONE-IN N.Y. STRIP

16 OZ. BLACK ANGUS PRIME ED WITH HAND-CUT FRIES

DUCK LEG CONFIT

PAN-ROASTED DUCK LEG OVER A CREAMY SAFFRON RISOTTO WITH A
BLACK MISSION FIG PORT WINE DEMI-GLACE

DECONSTRUCTED BEEF WELLINGTON

FILET MIGNON TOPPED WITH A CREAMY MUSHROOM COGNAC SAUCE OVER
ASPARAGUS, GARNISHED WITH A PUFF PASTRY RING & CRISPY PROSCIUTTO

LOBSTER TAIL MILANESE

BREADED & PAN-SEARED WITH A BUTTER GARLIC WHITE WINE SAUCE,
OVER A CREAMY RISOTTO

SESAME MISO GLAZED HALIBUT

SESAME SEED CRUSTED HALIBUT SERVED WITH A SWEET SOY MISO GLAZE OVER
SUGAR SNAP PEAS & HEIRLOOM TOMATO CONFIT

BRANZINO MARECHIARA

PAN-SEARED & PAIRED WITH MUSSELS & CLAMS

TERINA BURGER

8 OZ. DRY AGED BLEND, WITH GRILLED VIDALIA ONION,
& WISCONSIN CHEDDAR ON A GOLDEN BRIOCHE BUN,
SERVED WITH HAND-CUT FRIES



FRENCH DIP

THINLY SLICED PRIME RIB STEAK WITH CARAMELIZED
ONIONS & MOZZARELLA CHEESE, IN A NATURAL AU JUS,
SERVED ON A SEEDED SEMOLINA BRICK HERO
WITH HAND-CUT FRIES

— sides —

HAND-CUT FRIES

SOY GLAZED MUSHROOMS & ONIONS

GRILLED ASPARAGUS

BRUSSELS SPROUTS

TRUFFLE CAULIFLOWER-MASH POTATOES

FOUR CHEESE MAC & CHEESE