

Terina

crudo

OYSTERS

MALPEQUE
QUEEN REGINA

STEAK TARTARE

PRIME TENDERLOIN, HORSERADISH CREAM, OVER A CRISPY POTATO PAVÉ
WITH WHOLE GRAIN DIJON MUSTARD, TOPPED WITH OSETRA CAVIAR

OCTOPUS CARPACCIO

SLICED RAZOR THIN, TOPPED WITH AN ITALIAN SALSA VERDE WITH
CITRUS SEGMENTS & CRISPY CALABRESE 'NDUJA BREADCRUMBS

SPICY TUNA CRISPY RICE

FRIED SAFFRON STICKY RICE TOPPED WITH YELLOW FIN TUNA,
FINISHED WITH HERB CRÈME FRAÎCHE & BALSAMIC CAVIAR

appetizers

GRILLED BABY LAMB CHOPS

SERVED IN A LEMON PARSLEY GARLIC GREMOLATA

ROASTED BONE MARROW

SERVED WITH ROASTED ROOT VEGETABLES IN A BURGUNDY WINE GLAZE
& PICKLED SHALLOTS

STUFFED ZUCCHINI FLOWERS RAGU

FRIED & STUFFED ZUCCHINI FLOWERS WITH BRAISED SHORT RIB RAGU,
MOZZARELLA & RICOTTA, OVER OUR FRESH HOMEMADE TOMATO SAUCE,
DRIZZLED WITH OUR TRUFFLE PARMIGIANO FONDUTA

CALAMARI FRITTI

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

BURRATA PISTACHIO

FRESH BURRATA OVER A HEIRLOOM TOMATO WITH MUSTARD SEEDS &
THYME, ACCOMPANIED BY SICILIAN PISTACHIO PESTO, FINISHED
WITH CRISPY GUANCIALE & BALSALMIC PEARLS

GRILLED OCTOPUS

CHARRED TO PERFECTION OVER A MEDITERRANEAN OLIVES & ROASTED
FINGERLING POTATOES WITH A FRESH MINT, LIME & FAVA BEAN PUREE

POLPETTE TRE COLORI

BEEF, VEAL, & PORK MEATBALLS SERVED OVER CREAMY POLENTA TOPPED
WITH OUR HOMEMADE TOMATO SAUCE & FINISHED WITH A PESTO
GENOVESE OVER CREAMY POLENTA

BAKED CLAMS TERINA

ESCARGOT INSPIRED BAKED CLAMS

CACIO È PEPE MOZZARELLA CARROZZA

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

EGGPLANT POLPETTE

ROASTED SICILIAN EGGPLANT ROLLED WITH ROASTED GARLIC CONFIT,
PIGNOLI NUTS, GOLDEN RAISINS & FRESH ITALIAN HERBS
IN A PUTTANESCA SAUCE

salads

seasonal special

BABY KALE BEET SALAD

FRESH BABY KALE TOSSSED WITH MACADAMIA NUTS,
RED ONION, & RAINBOW BEETS IN A AGED ROSE
BALSMIC VINAIGRETTE & MACADAMIA NUT BUTTER

CAESAR

ROMAINE LETTUCE TOSSSED WITH OUR
HOUSE CAESAR DRESSING, CROUTONS &
TOPPED WITH FRESH SHAVED PARMIGIANA
& WHITE ANCHOVIES

GREEN APPLE FENNEL

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

*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.

pastaria

TRUFFLE SHORT RIB PACCHERI

SLOW BRAISED SHORT RIB TOSSED IN A CREAMY TRUFFLE PARMIGIANA FONDUTA

CALAMARATA PUTTANESCA

THICK RING PASTA TOSSED IN A TRADITIONAL PUTTANESCA CONSISTING OF ANCHOVIES, TOMATOES, OLIVES, CAPERS, ROASTED GARLIC & SICILIAN EXTRA VIRGIN OLIVE OIL

RADIATORE CALVOFOIRE

FRESH RUFFLED EDGE PASTA TOSSED IN A SAFFRON CAULIFLOWER RAGU WITH SWEET ITALIAN FENNEL SAUSAGE, GOLDEN RAISINS & TOASTED PIGNOLI NUTS, FINISHED WITH AGED BALSAMIC

ANGRY LOBSTER LUMACHE

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

LASAGNA CALABRESE

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

SPICY VODKA

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

entrees

VEAL CHOP INFERNO

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

BONE-IN NEW YORK STRIP

16 OZ. DRY-AGED BLACK ANGUS PRIME

RABBIT SCARPARIELLO

PAN-SEARED & BRAISED IN A WHITE WINE LEMON BUTTER REDUCTION, WITH SWEET & HOT VINEGAR PEPPERS, SWEET FENNEL SAUSAGE, & ROASTED FINGERLING POTATOES

DUCK ALLA MORA

SAUTEED DUCK BREAST IN A AGED BALSAMIC BLACKBERRY REDUCTION OVER A GINGER CARROT PUREE WITH SAUTEED BROCCOLINI & FRESH BLACKBERRIES

LIMONCELLO CHICKEN

THINLY POUNDED BONE-IN CHICKEN BREAST, SAUTEED IN A MEYER LEMON LIMONCELLO SAUCE WITH ARTICHOKEs, & SUNDRIED TOMATOES

CHILEAN SEA BASS

MACADAMIA NUT CRUSTED CHILEAN SEA BASS OVER A SMOOTH GINGER CARROT PUREE TOPPED WITH A VANILLA PINEAPPLE CHUTNEY & MISO GLAZED BROCCOLINI

DECONSTRUCTED BEEF WELLINGTON

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

VEAL OSSOBUCO

BRAISED 16OZ. MILK-FED VEAL OSSOBUCO OVER CREAMY POLENTA, WITH WINTER ROOT VEGETABLES, SWEET GREEN PEAS, POTATOES, & MIXED MUSHROOMS, IN A BURGUNDY WINE REDUCTION

BRAISED SHORT RIB

SIX HOUR BRAISED FIVE SPICE SHORT RIB, OVER OUR TRUFFLE CAULIFLOWER MASH POTATOES & VEGETABLES

PORK CHOP ARRABBIATTA

PAN-SEARED OVER OUR TRUFFLE CAULI-FLOWER MASH POTATO, TOPPED WITH A CALABRIAN PEPPER AGRODOLCE

CHICKEN CAESAR MILANESE

PAN-FRIED THINLY POUNDED CHICKEN BREAST, TOPPED WITH CRISP ROMAINE LETTUCE, HOUSE CAESAR DRESSING, TOASTED ITALIAN BREAD CRUMBS & PARMIGIANA

POTATO LEEK HALIBUT

POTATO CRUSTED HALIBUT SERVED OVER A CREAMY POTATO LEEK CHOWDER WITH SWEET ENGLISH PEAS & GUANCIALE, FINISHED WITH CHIVE OIL

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

ROASTED POTATOES

FOUR CHEESE MAC & CHEESE

GRILLED ASPARAGUS

BROCCOLI RABE

TRUFFLE CAULIFLOWER-MASH POTATOES

HAND-CUT FRIES

sides