

Terrazza's \$20.21 "4" Course Dinner Menu

OFFERED ON WEDNESDAY'S and THURSDAY

Starting at \$20.21 4-course meal includes appetizer, salad, entrée & dessert

Appetizers portions may vary slightly from our regular menu.

Splitting is not available

Appetizers or Soup

Your server will notify you of the appetizers and soup of the day. These Appetizers change each week

Salads

Mixed Green Salad Caesar Salad add \$3.5

Pasta & Pasta Al Forno or Burgers

Gluten free penne available add \$3.00

CCG Burger with Cheddar cheese and LTO

Black and Blue black ground pepper, blue cheese, LTO

Baked Ziti Lasagna Manicotti Eggplant Parmigiana

Fettuccine Alfredo with chicken and Broccoli

Ravioli with Marinara or Alfredo Sauce

Cheese or Meat

Eggplant Florentine

Breaded eggplant rolled with spinach, ricotta cheese, and roasted red peppers, topped with marinara sauce and mozzarella cheese

Spaghetti Bolognese

Spaghetti with homemade meat sauce with marinara

Spaghetti and Meatballs Spaghetti and Sausage

Linguine Primavera

Linguine with fresh vegetables in a white wine sauce

Linguine Adriatico

Sautéed garlic, capers, olives, sun-dried tomatoes & grilled chicken in olive oil served over linguini

Fettuccine Carbonara

Fettuccine pasta with onion, prosciutto and bacon in parmesan cheese, cream sauce

Gnocchi Romano

Potato pasta with spinach and prosciutto in a cream sauce

Penne al a Vodka

Penne with asparagus and sun-dried tomatoes in a delicate vodka blush sauce

Linguine Adriatico

Sauteed garlic, capers, olives, sun-dried tomatoes, grilled chicken in a butter white wine and olive oil

Chicken or Veal

Breast of chicken + \$10.00 Medallion of veal + \$15.00

Hand tenderized and sautéed with your choice of sauce
Served with salad, bread and butter, all of the entrees are served over penne,
steamed vegetables \$3.50

Parmigiana

Breaded cutlet topped with fresh marinara sauce and mozzarella cheese
baked golden brown

Piccata

With capers, artichoke hearts, and broccoli in a lemon butter white wine sauce

Marsala

Sautéed mushrooms in a marsala brown sauce

Francaise

Dipped in egg batter and served over linguine in a lemon butter white wine sauce

Napoli

Sautéed with sliced Italian sausage and mushrooms in a brown cognac sauce

Genovese

Topped with eggplant and mozzarella cheese in a pesto cream sauce

Sorrentino

Topped with eggplant and mozzarella cheese in a brown cognac sauce

Chicken Angelino

Sautéed with fresh garlic, hot cherry peppers, sliced sweet Italian sausage and broccoli in a
lite marinara sauce served over linguine pasta

Seafood + \$20

Substitute pasta with risotto
Gluten free penne available upon request add \$3.00

Shrimp ala Eddie

6 butterflied shrimp, fresh garlic, roasted red peppers, capers, and broccoli in a white wine sauce served over rice

Shrimp Fradiavlo

6 butterflied shrimp sautéed with fresh garlic, in a spicy marinara sauce served over linguine

Shrimp and Scallops

Shrimp and scallops, with a touch of fresh tomatoes, in a delicate vodka cream sauce served over penne

Salmon Gorgonzola

Fresh filet of salmon topped with fresh tomato and gorgonzola cheese sautéed with yellow squash and zucchini in a gorgonzola white wine sauce

Haddock Florentine

Fresh Haddock dipped in egg batter, in a lemon butter white wine served over spinach risotto

Clams Posilipo

8 little neck sautéed in white or red sauce over linguine pasta

Baked Stuffed Shrimp

4 baked shrimp stuffed with our homemade crab meat stuffing served with roasted potatoes and steamed vegetables

Black Angus steaks +\$23

Served with salad and homemade rolls

Grilled New York Strip

14oz NY strip served with roasted potatoes and sautéed vegetable

NY Sirloin Savoy

14 Grilled topped with fontina cheese, and a Dijon cream sauce. Served with roasted potatoes

NY Steak Brioni

14oz Grilled NY Strip, topped with bacon and mushroom caps in a brown cognac sauce

NY Steak Gorgonzola

14oz Grilled NY Strip topped with gorgonzola cheese and balsamic glaze served with Spinach Risotto

4 course is also available for take out only with our house bottle of Chardonnay, Cabernet \$22 additional, 10% tip will be added to the final take out invoice

Dear Customers,

Beef takes a longer time to prepare. Good food takes time to prepare.

Patience is a virtue.

Please be patient and relax. Thank you!

Before placing your order please inform your server if anyone in your party has a food allergy.

Thoroughly cooking meat, poultry, seafood, shellfish or eggs reduces the risk of food borne illness.

Enjoy!