

## **Terrazza's \$20.21 4 Course Dinner Menu**

OFFERED ON **WEDNESDAY'S, 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**

*Gluten free penne available add \$3.00*

**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!**