

Happy Thanksgiving!

"A meal without wine is like a day without sunshine." Louis Pasteur

2024 Thanksgiving all day Dinner Menu

Appetizers

Pasta Fagioli Cup \$8.99 ---French Onion Cup \$8.99 - Turkey Soup \$8.99

*Beef Carpaccio (thin sliced tenderloin) garnished with capers \$19.99
and drizzled with chipotle sauce*

Fried Mozzarella \$13.99

*Stuffed Mushrooms \$13.99
Mushroom caps with crabmeat stuffing in a white wine sauce*

*Spiedini \$16.99
Breaded mozzarella pan seared with bacon, mushrooms,
capers, and fresh garlic in a burgundy wine sauce*

Garlic Bread with Cheese and garlic sauce dip \$10.99

Shrimp Cocktail (four jumbo shrimp) \$14.99

*Shrimp Oreganata \$17.99
Butterflied shrimp baked with capers, fresh garlic, and oregano in a white wine sauce*

*Fried Calamari NY Style or plain \$17.99
Plain served with a side of homemade marinara, NY with sliced hot peppers,
garlic and capers in a lemon butter white wine*

*Lobster Ravioli \$22.99
Sautéed with sun-dried tomatoes in a vodka blush sauce*

*Beet Salad \$15.99
Goat cheese, cooked pears and walnuts drizzled with glaze*

*Stuffed seafood avocado \$15.99
Served over arugula with chipotle sauce and balsamic glaze*

Pasta & Pasta Al Forno

Served with salad and our garlic knots

pay cash and save 5%

Gluten free penne available - \$5.00 Risotto instead of pasta \$5.00

Ravioli Cheese or Meat **\$22.99**

Your choice of Marinara sauce, Alfredo cream sauce or Meat Sauce

Eggplant Florentine **\$23.99**

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

Linguine Adriatico **\$25.99**

Sauteed garlic, capers, olives, sun-dried tomatoes, broccoli in a butter and olive oil sauce

Fettuccine Alfredo with chicken and broccoli **\$27.99**

Gnocchi Romano **\$27.99**

Potato pasta with spinach and bacon bits in a cream sauce

Penne al a Vodka **\$25.99 add chicken +\$3**

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

Chicken or Veal and Turkey Dinner

Served over penne pasta, Risotto instead of pasta \$5

*Side of sautéed or steamed vegetables \$5 **Pay cash and save 5%***

Breast of chicken \$29.99 or Medallion of veal \$35.99

Hand tenderized and sautéed with your choice of sauce

Served with salad and our garlic knots

GF available on some entrees please ask.

Turkey Dinner \$33.99

Roasted Turkey served with sausage stuffing, sweet potatoes, green beans, and cranberry sauce topped with turkey gravy

Parmigiana

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

Terrazza

Sautéed with mushrooms, spinach, sweet Italian sausage and bacon bites in a brandy cream sauce

Francaise

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

Seafood

Served with salad and our garlic knots. *Pay cash save 5%*
Gluten free penne available - \$5.00 Risotto instead of pasta -\$5.00

Haddock Florentine

\$33.99

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

Shrimp and Scallops

\$35.99

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

Salmon Denito

\$35.99

*Pan seared Atlantic salmon topped with fetta cheese and asparagus, served with
RR peppers, yellow squash, zucchini, and baby spinach topped with balsamic glaze*

Seafood Gorgonzola

\$49.99

*Seabass, shrimp, scallops and salmon served with sun-dried tomatoes and
asparagus in a gorgonzola pesto sauce served over fettuccine pasta*

100% Black Angus Choice Beef

served with salad Side of sautéed or steamed vegetables \$5
Pay cash and save 5%

Ny Steak Gorgonzola

\$45.99

*16oz topped with gorgonzola cheese and balsamic glaze,
served with spinach risotto*

Filet Mignon Savoy

\$53.99

*16oz Steak topped with fontina cheese and mustard Dijon sauce
served with baked potato*

Rack of Lamb Portabella

\$49.99

*Griller rack topped with sautéed portabella mushroom, roasted red peppers
and asparagus in a brown cognac sauce served over mashed potatoes*

Grilled NY Strip

\$40.99

16oz Served with baked potato and sautéed vegetable

Prime Rib

\$43.99

*Slow roasted Prime Rib topped w A jus served with carrots
green beans and mashed potatoes*

Desserts

\$8

Homemade Tiramisu

Chocolate Mousse

Carrot Cake

Lemon Cake

Limoncello Gelato

Coppa Caffè Gelato

Warm Lava Cake

Warm Butter Cake

Gluten Free Chocolate Cake

Dear Customers,

Beef takes a longer time to prepare. Good food takes time. 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 cooked meat, poultry, seafood, shellfish or eggs reduces the risk of foodborne illness.

No splitting allowed

Any changes or alterations of entrees will be charged extra

ENJOY!

Terrazza