

MENU

TERRAZZA'S 4-COURSE DINNER

Every Monday, Tuesday, Wednesday & Thursday

Starting at \$32.99 per person our 4-course meal includes appetizer, salad, entrée & dessert

Appetizer 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. Our chefs will prepare different options for you to choose from every week.

SALADS

★ *Mixed Green Salad

*Caesar Salad (add \$3.50)

PASTA & PASTA AL FORNO OR BURGERS

Gluten free penne available (add \$3.00)

Ridge Burger

8 oz Black Angus Beef burger served with cheddar cheese, lettuce, tomato, onions and french fries

Terrazza on the Green

8 oz Black Angus Beef burger with cheddar, served on top of spinach risotto, topped with onion rings.

★ *Baked Ziti*

*Lasagna *

Eggplant Parmigiana

Spaghetti and Meatballs

*Spaghetti and Sausage

*

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

Pappardelle Primavera

Pappardelle pasta with fresh vegetables in extra virgin olive oil sauce

Penne Adriatico

Penne sautéed with garlic, capers, olives, sun-dried tomatoes & broccoli in a butter and EVOO

Fettuccine Carbonara

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

Gnocchi Romano

Potato pasta with spinach and prosciutto in a cream sauce

Penne alla Vodka

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

CHICKEN OR VEAL

Breast of chicken + \$7.00

Medallion of veal + \$13.00

Parmigiana

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

Piccata

Sautéed with capers, artichoke hearts, and broccoli in a lemon butter white wine sauce over penne

Marsala

Sautéed mushrooms in a marsala brown sauce over pappardelle

Francaise

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

Contadina

Sautéed with peppers, onions, sliced Italian sausage in a white wine sauce over penne

Genovese

Topped with eggplant and mozzarella cheese in a pesto cream sauce over penne

Sorrentino

Topped with eggplant and mozzarella cheese in a light marinara sauce over pappardelle

SEAFOOD + \$18

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 Fra Diavolo

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

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 Posillipo

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

Scrod Livernese

Fresh filet of scrod sautéed with garlic, capers, red onions, and black olives in a light marinara sauce

BLACK ANGUS STEAKS +\$23

Grilled New York Strip

14 oz USDA Choice Angus Beef NY strip served with roasted potatoes and sautéed vegetable

Filet Mignon Savoy (add \$3.00)

8 oz USDA Choice Angus Beef Filet topped with fontina cheese, and a Dijon cream sauce, served with roasted potatoes

Ribeye Steak (add \$3.00)

16 oz USDA Choice Angus Beef Ribeye , topped with mushroom peppercorn sauce served with mashed potatoes and mixed vegetables

NY Steak Brioni

14 oz USDA Choice Angus Beef NY Strip, topped with bacon and mushroom caps in a brown cognac sauce

NY Steak Gorgonzola

14 oz USDA Choice Angus Beef NY Strip topped with gorgonzola cheese and balsamic glaze served with Spinach Risotto

DESSERTS

***Tiramisu* *NYCheesecake* *Carrotcake* *ChocolateMousse*
LemonCake *Gluten-free strawberry shortcake (add\$1.50)***

A 4-course menu is also available for takeout.

Dear Customers,beef takes a longer time to prepare. Patience is a virtue.

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.

PAY CASH AND SAVE 4%

Enjoy!