

All Day Menu



Annetizers

Coppetizette	
Soup Of The Day cup - \$899 French Onion cup - \$999	
8 Large Crispy Buffalo Wings (unlike others)	\$1799
Zuppa Di Clams	\$2099
With fresh garlic in a red or white sauce served toasted bread crostini.	·
Garlic Bread with Cheese	\$9 ⁹⁹
Served with creamy Gorgonzola sauce.	
Fried Mozzarella	\$1599
Stuffed Mushrooms Nuchroom cons with accorded stuffing in a white wine source	\$1599
Mushroom caps with seafood stuffing in a white wine sauce. Spiedini	\$18 ⁹⁹
Breaded mozzarella pan seared with bacon, mushrooms, capers, bacon bits,	ΨΙΟ
and fresh garlic in a burgundy wine sauce.	
Shrimp Cocktail	\$1899
Four fully cooked large jumbo shrimp. Served with cocktail sauce.	+ 00
Shrimp Oreganata	\$2099
Butterflied shrimp baked with capers, fresh garlic, and oregano in a white wine sauc	
Fried Calamari Fried Plain or NY Style Plain corred with a side of homomode mariners. NY with aligned but nonners.	\$1999
Plain served with a side of homemade marinara, NY with sliced hot peppers, garlic and capers in a lemon butter white wine.	
Baked Portabella Genovese	\$16 ⁹⁹
Topped with eggplant, fresh tomatoes, and pepper jack drizzled with pesto sauce.	T
Chicken Quesadilla	\$16 ⁹⁹
Flour tortilla with grilled chicken, cheddar cheese, hot cherry peppers, onions and	
mushrooms. Served with homemade salsa and sour cream. Substitute chicken for shrim	
Super Nachos	\$1599
With cheese, tomatoes, scallions, olives, jalapeño peppers, sour cream,	
and guacamole. Add Fried or Grilled Chicken - \$6 Add Ground Beef - \$6	
Scallops Pepino 3 fresh large 1/10 See Scallops wrapped with began in a brandy gream equal with	\$26 ⁹⁹
3 fresh large U10 Sea Scallops wrapped with bacon, in a brandy cream sauce with julienne vegetables.	
Meatballs Siciliano	\$11 ⁹⁹
3 beef meatballs topped with mozzarella cheese.	\$11 .
Zuppa Di Mussels	\$2099
New Zealand mussels with fresh garlic in a red or white sauce served with toasted	Ψ20
bread crostini	
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Clubhouse Sandwiches	
Clubhouse Sandwiches not available after 4pm	

Two slices of white, wheat or rye bread with side of chips and a pickle.

Turkey • Tuna With bacon, lettuce and tomatoes.	\$16°
Reuben	\$16 ⁹
Thousand Island dressing, sauerkraut and mozzarella cheese. BLT	\$14 ⁹

*802. 100% Black Angus Burgers

Served on a Brioche roll with fries and a pickle Gluten free bread available - \$6 | Beef Burgers cooked to order.

*Ridge Burger

Cheddar cheese, lettuce, tomatoes, onions.

*Hole in One Pepper jack, sautéed onions and mushrooms.	\$18
*Tennessee Barbecue Burger With bacon, cheddar, lettuce, tomatoes and onions.	\$18
*Black and Bleu Black ground pepper, bleu cheese, lettuce, tomatoes, and onions.	\$18
*Terrazza on the Green 8oz. Black angus with yellow cheddar, served on top of spinach risotto and onion rings.	\$19
*Double Eagle Burger 2 Black Angus beef patties with cheddar cheese, lettuce, tomatoes, onions, served with a combo mix of french fries and onion rings	\$27

Salad

Spinach Salad Baby spinach, bacon, hardboiled egg, marinated mushrooms, tomatoes, roasted red peppers, red onions, and provolone, wit	\$16 ⁹⁹	Avocado and Fruit Salad \$20° Arugula, sliced avocado, walnuts, dried cranberries, seasonal fruits, chèvre chees and honey.	
house dressing. Burrata Salata	\$1899	Small House Salad \$115 Spring mix, tomatoes, cucumbers,	99
Burrata cheese, arugula, served on pita bread with a fig jam spread, and a balsamic glaze.		Kalamata olives, pepperoncini, and carrol White Albacore Tuna Salad \$17 Mixed greens, tomatoes, cucumbers,	lS. 99
Wedge Salad Iceberg lettuce, fresh tomatoes, bacon bits	\$1699	olives, carrots, onions and peppers. Caprese Salad \$16	99
and bleu cheese. Beet Salad Mixed greens, fresh beets, tomatoes, onions, walnuts, cucumbers, and goat cheese, tossed in a balsamic vinaigrette.	\$1799	Fresh sliced tomatoes, basil, onions, mozzarella cheese, Kalamata olives, drizzled with EVOO and balsamic glaze. Caesar Salad** **dressing contains pasteurized eggs.	

Add to Any Salad:

3 U10 Scallops - \$21 3 Large Shrimp - \$12 60z. Grilled Salmon - \$15 Grilled Chicken - \$7

Hot and Cold Subs

Turkey | Tuna | Roast Beef

With cheese, lettuce, tomatoe	es and mayonnai and a pickle.	se, served with potato chips	
Meatball	Sausage	Eggplant	\$1699
Served with cheese,	roasted red pepp	pers, and red sauce.	
Shredded Angus beef with pe	Philly Steak cheese, peppers ppercorn dressin	s, onions, mushrooms and g.	\$1799

\$16⁹⁹

\$1899

Sandwiches

Terrazza Favorite with Chipotle Sauce

Grilled chicken with sautéed onions, mushrooms, roasted red peppers and mozzarella. Served with french fries.	
	\$1299
Grilled Cheese with Tomato	φ12
Served with french fries and a pickle.	
Large Old Neighborhood Hot Dog	\$9 ⁹⁹
Served with french fries. *MSG free.	
Smoked Salmon & Avocado	\$2499
Served on rye bread with fresh mozzarella, tomatoes and onions drizzled with	
EVOO. Served with spring mix salad.	
Chicken Parmesan	\$1999
Topped with mozzarella cheese with a creamy vodka sauce on a ciabatta roll. Served with french fries	
Chicken Alla Dennis	\$1999
Grilled chicken, lettuce, tomatoes, onions, hot cherry peppers, mayo and pepperjack cheese on a ciabatta roll. Served with french fries	

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O Chaps	
Served with potato chips Add fries instead \$3	
Chicken Caesar Wrap	\$1599
Buffalo Chicken Wrap Fried breaded chicken, lettuce, tomatoes, bleu cheese and hot sauce.	\$1699
Mediterranean Grilled chicken, lettuce, tomatoes, red onions, feta cheese, and house dressing.	\$1699
Roast Beef With lettuce, tomatoes, red onions, roasted red peppers, and mayonnaise.	\$1599
Tuna With lettuce, tomatoes, and mayonnaise.	\$1499
Smoked Turkey With lettuce, tomatoes, onions and mayonnaise. Add Bacon- \$3	\$1499
Caiun Shrimp	\$1999
Lettuce, tomatoes, red onions and cajun mayo. Veggie	\$1499
Chef's choice of seasonal grilled vegetables with goat cheese.	

Pasta and Pasta Al Forno

\$1799

Add Ons: Grilled Chicken - \$7 | 60z. Grilled Salmon - \$15 | 3 Large Shrimp - \$12 | 3 U10 Scallops - \$21

Spaghetti and Sausage	\$2299	Ravioli Cheese or Meat	\$20 ⁹⁹
Sweet Italian sausage freshly homemade in Springfield, MA.	·	Your choice of marinara sauce, alfredo cream sauce, or meat sauce.	
Pappardelle Adriatico with Grilled Chicken	\$2599	Eggplant Florentine	\$20 ⁹⁹
Sautéed garlic, capers, olives, sun-dried tomatoes, broccoli in a butter and ol	ive oil sauce.	Breaded eggplant rolled with spinach, ricotta cheese, and roasted red peppe	ers,
Pappardelle Alfredo with Chicken and Broccoli	\$2599	topped with marinara sauce and mozzarella cheese baked golden brown.	φ α 299
Gnocchi Romano	\$23 ⁹⁹	Spaghetti Bolognese	\$2299
Potato pasta with spinach and bacon bits in a cream sauce.	Ψ23	Spaghetti with homemade meat sauce, marinara, and a touch of basil.	
Penne alla Vodka	\$2399	Substitute gnocchi +\$3 Tortellini Alla Panna	daa99
Penne with asparagus and sun-dried tomatoes in a delicate vodka blush sau		Green peas, mushrooms, sun-dried tomatoes in a creamy marinara sauce.	\$2299
Lobster Ravioli			Φ2299
	\$3399	Spaghetti and 3 Meatballs	\$2299
Sautéed with sun-dried tomatoes in a vodka blush sauce.	\$2599	Eggplant Parmigiana	\$19 ⁹⁹
Truffle Mushroom Ravioli	Ψ23	Baked Ziti	\$15 ⁹⁹
Mushroom stuffed ravioli sautéed with fresh spinach, dried porcini		Lasagna	\$1899
mushrooms, in a cream brandy sauce, with a touch of truffle oil.		——————————————————————————————————————	

We are proud to only use extra virgin olive oil in our cooking and sauté.

Some premade pastas and dressings might contain allergens such as soy, gluten, dairy and eggs. Please inform your server of such allergies. *Consuming raw or undercooked meat, seafood, shellfish, or eggs may increase your risk of foodborne illness.



100% Black Angus Choice Beef

100% Black Angus Choice Beef. Steaks cooked to order. Add a small house salad \$7.99

*Bistecca e Scaloppine \$5499

Angus steak, 2 U10 blackened scallops topped with garlic butter sauce served with asparagus and garlic mashed potatoes.

*NY Steak Gorgonzola \$4599

16oz. topped with Gorgonzola cheese and balsamic glaze, served with spinach risotto.

*Steak Brioni \$4599

16oz. Grilled NY strip with bacon and mushroom caps in a brown cognac sauce. Served with mashed potatoes.

*Filet Savoy \$4999

8oz. Filet topped with fontina cheese and mustard Dijon sauce served with mashed potatoes and grilled asparagus.

*Ribeye \$4699

16oz. Served with Brussels sprouts, carrots and garlic mashed potatoes with a side of creamy wild mushroom peppercorn sauce.

Additional Sides \$8

• Brussels sprouts • Garlic Parmigiana asparagus • Mixed sautéed vegetables



Chicken or Weal

Served over pappardelle pasta.

Hand tenderized and sautéed with your choice of sauce.

GF available on some entrées, please ask.

Gluten free penne \$6 - Spinach risotto instead of pasta \$6

Add house salad \$799

Side of sautéed or steamed vegetables \$8

Breast of Chicken- \$26⁹⁹ or Medallion of Veal- \$32⁹⁹ 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.

Terrazza

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

Francaise

Dipped in egg-batter and served with a lemon butter white wine sauce.

Marsala

Sautéed with mushrooms in a Marsala brown sauce.

Angelino

Homemade ilalian sausage, cherry tomatoes, fresh garlic, hot cherry peppers, broccoli in a light marinara sauce.

Gorgonzola

Topped with roasted red peppers, asparagus in a Gorgonzola cream sauce

Seafood

Gluten free penne \$6.00 • Risotto instead of pasta -\$6.00

Add house salad \$7.99

*Fish and Seafood cooked thoroughly

Pan-Seared Halibut Fresh filet of halibut, sautéed with fresh garlic and capers in a lemon white wine	\$4299	Shrimp and Scallops 3 Shrimp and 2 U10 scallops, with a touch of fresh tomatoes,	\$3999
sauce served with side of broccoli and creamy risotto. Shrimp San Marino 6 butterflied shrimp, fresh garlic, capers, broccoli and roasted red peppers, in a	\$3599	in a delicate vodka cream sauce, over penne. Scallops Saffron 4 Fresh U10 pan-seared dry scallops served with grilled asparagus over saffron	\$41 ⁹⁹
white wine sauce served over spaghetti. Frutti Di Mare Fra Diavlo Clams, shrimp, calamari, New Zealand mussels and scallops sautéed with fresh	\$4799	risotto with balsamic glaze. Salmon Denito Pan seared Atlantic salmon topped with feta cheese and asparagus, served with	\$3599
garlic in a light spicy marinara sauce served over spaghetti. Clams Posilipo 1 doz. little neck steamed clams, in a white wine sauce served over spaghetti.	\$3499	roasted red peppers, yellow squash, zucchini, and baby spinach topped with a balsamic glaze.	



Gluten-Free

Chicken Piccata \$29⁹⁹ Penne Bolognese \$25⁹⁹ Chicken Francese \$29⁹⁹ Penne Ala Vodka \$25⁹⁹



Book our Banquet Room for all of Your Event Needs!

Holds up to 200 people!

Terrazza Restaurant • 860-788-3558 • Located in Quarry Ridge Golf Club

9 Rose Hill Rd. Portland, CT 06480











Pay cash and Save 4%

*Consuming raw or undercooked meat, seafood, shellfish, or eggs may increase your risk of foodborne illness.

To our Customers, Beef takes a longer time to prepare. Good food takes time, and patience is a virtue. Please relax, be patient, or order appetizers and salad while you wait. We appreciate it! Before placing your order, please inform your server if anyone in your party has a food allergy. Consuming raw or undercooked meat, seafood, shellfish, or eggs may increase your risk of foodborne illness. Extra plate for splitting \$5. Any changes or alteration is of entrées will be charged extra.