



# BENVENUTI ALLA TERRAZZA

Fine food and wine have long been at the heart of Italian culture and we're pleased to be a part of a continuing tradition of authentic Italian hospitality.

At Terrazza, we put contemporary twists on Italian classics using only the freshest ingredients lovingly prepared in-store every day.

We believe that the best pizza comes out of a woodfired oven and you either have freshly made gnocchi, or you don't have gnocchi at all.

While fine food and wine are fundamental, each is only a part of an enjoyable meal. If there is anything our staff can do to make your experience at Terrazza more enjoyable, do not hesitate to let us know.

Please advise your waiter of any allergies or dietary requirements you may have before placing your order.

Vegetarian dishes are marked with a (V).  
Gluten free dishes are marked with a (GF).  
Gluten free pizza are available on request.

Debit, Visa, Mastercard and American Express cards accepted with a \$15 minimum. 15% surcharge on public holidays.

## ENTREE & BREADS

<b>Garlic Bread</b>	5.5
Ciabatta toasted with garlic and herb butter (V)	
<b>Tomato Bruschetta</b>	8.5
Heirloom tomato, basil, garlic toast (V)	
<b>Cheese Garlic Pizza</b>	16
Garlic, olive oil, fresh rosemary & mozzarella (V)	
<b>Olives</b>	8.5
Marinated olives with bread (V)	
<b>Piatto di Carne</b>	22
Cured meats with bread and extra virgin olive oil	
<b>Arancini Siciliani</b>	16
Sicilian risotto balls filled with mozzarella & parmesan cheeses topped with Napoletana sauce (V)	
<b>Calamari</b>	18
Salt & pepper calamari on a bed of rocket served with an aioli dipping sauce	
<b>Garlic Prawns</b>	18
Prawns cooked in garlic & olive oil served in a hotpot with Italian bread	

## INSALATA - SALAD

<b>Italian</b>	12
Lettuce, tomatoes, cucumbers, olives, red onion, balsamic dressing (V) (GF)	
<b>Caprese</b>	18
Heirloom tomato, cherry bocconcini, basil, olive oil (V) (GF)	
<b>Bresaola Salad</b>	16
Thinly sliced bresaola beef, rocket, shaved parmesan cheese, olive oil, and balsamic glaze (GF)	

## PASTA

<b>Gnocchi Napoletana</b>	25
House made Gnocchi with Napoletana sauce (V)	
<b>Spaghetti Marinara</b>	29
Fresh seafood pasta with prawns, calamari, baby clam, mussels with white wine and a touch of Napoletana sauce	
<b>Fettuccine Boscaiola</b>	24
Creamy white wine sauce with mushrooms, pancetta & garlic	
<b>Spaghetti Gamberi</b>	27
Prawns, cherry tomatoes, chili, parsley and olive oil	
<b>Spaghetti Vongole</b>	27
New Zealand baby clams cooked with garlic, white wine, chilli & olive oil finished with parsley	
<b>Fettuccine al Ragù</b>	25
Pork slow cooked in tomato & red wine sauce with cherry tomatoes	
<b>Penne Contadina</b>	24
Zucchini, pumpkin, roma tomatoes, mushrooms, onion in a Napoletana sauce (V)	
<b>Risotto</b>	
Risotto of the week, please ask the wait staff for specials menu	

## SECONDI PIATTI - MAIN COURSES

<b>Pollo Rustico</b>	32
Chicken breast pan-fried with Roma tomatoes, garlic & white wine topped with asparagus wrapped in prosciutto served with roast potatoes	
<b>Veal Campagnola</b>	32
Veal with onion, cherry tomatoes, mushroom, prosciutto, white wine garlic, rosemary, grilled asparagus	
<b>Il Salmone</b>	32
Oven baked salmon fillet served with seasonal vegetables (GF)	

## WOOD FIRED PIZZA - 13 INCHES

<b><u>Red Base</u></b>	<b>Margherita</b>	19
	Mozzarella & fresh basil (V)	
	<b>Capricciosa</b>	25
	Ham, mushroom, olive, artichokes, fresh basil and mozzarella	
	<b>Golosa</b>	26
	Italian sausage, gorgonzola, olive and mozzarella	
	<b>Suprema</b>	26
	Ham, salami, mushroom, olive, onion, capsicum & mozzarella	
	<b>Pollo</b>	25
	Chicken fillet, mushroom, onion & mozzarella	
	<b>Carne (Meat lovers)</b>	26
	Italian sausage, ham, salami & mozzarella	
	<b>Diavola</b>	25
	Spicy salami, capsicum, fresh chilli & mozzarella	
	<b>Napoletana</b>	24
	Anchovies, olives, fresh basil & mozzarella	
	<b>Vegetariana</b>	26
	Spinach, mushroom, onion, capsicum, eggplant, zucchini, cherry tomato & mozzarella (V)	
	<b>Fresca</b>	26
	Prosciutto, rocket & mozzarella topped with shaved parmesan	
	<b>Tricolore</b>	27
	Artichokes, mushrooms, cherry tomatoes, fresh prosciutto, ricotta & basil	
	<b>Frutti di Mare (Seafood)</b>	29
	Calamari, prawns, mussels, parsley fresh basil & mozzarella	
<b><u>White Base</u></b>	<b>Salsiccia</b>	26
	Sausage, mushroom, truffle salsa & mozzarella	
	<b>Patate</b>	25
	Roasted potato, rosemary, onion, capsicum & mozzarella	
	<b>Quattro Formaggi</b>	26
	Four cheese pizza - gorgonzola, mozzarella, parmesan & ricotta (V)	
	<b>Gamberi e Zucchine</b>	28
	Prawns, zucchini, cherry tomatoes, garlic & mozzarella	
<b><u>Calzone</u></b>	<b>Calzone</b>	27
	Ham, mushroom, olive, ricotta & mozzarella	
	<b>Calzone Vegetariano</b>	26
	Spinach, olive, eggplant, zucchini & shaved parmesan (V)	
	<b>Calzone Salami</b>	27
	Salami, ricotta & mozzarella	