

TERRONI

SET MENUS \$85 PER PERSON

NOVEMBER 2025

APRISTOMACO/INSALATE/PIZZE: CHOOSE 2 SERVED FAMILY STYLE
PRIMI: CHOOSE 2 SERVED FAMILY STYLE
SECONDI: CHOOSE 1
DOLCI: CHOOSE 1

4 COURSES: INCLUDES COMPLIMENTARY SUD FORNO BREAD
AND TERRONI EXTRA VIRGIN OLIVE OIL.

APRISTOMACO/INSALATE/PIZZE

CHOOSE 2 SERVED FAMILY STYLE

Funghi Assoluti

oyster mushrooms baked with parmigiano,
bread crumbs, extra-virgin olive oil, garlic,
balsamic vinegar, arugula

Frittura di Calamari

deep fried lightly floured calamari

Verde

organic mixed greens, baby romaine, frisee and lolla
lettuce, sunflower sprouts, watercress, cherry tomatoes

Ricchia

arugula, fresh mushrooms, parmigiano reggiano shavings, lemon

Farinata con le Barbabietole

chickpea pancake, roasted beets, heirloom carrots, ricotta salata,
arugula, watercress, sunflower sprouts, pistachios, mint

Caprese

seasonal tomatoes, mozzarella di bufala,
basil, extra-virgin olive oil, oregano

Margherita

tomato, mozzarella, basil

Marinara

tomato, basil, herbs, garlic (no mozzarella)

Peppino

tomato, grilled eggplant, zucchini, red peppers, parmigiano, garlic

Primavera

tomato, mozzarella, mushrooms, red peppers,
artichokes, black olives with no pits

Da Dó a Dà

tomato, mozzarella, goat cheese, eggplant, roasted red peppers

Pizza Veloce

tomato, mozzarella, button mushrooms

Pizza di Sofia

tomato, mozzarella, sweet genoa salame

Capricciosa

tomato, mozzarella, mushrooms, artichokes,
olives with no pits, Italian ham

Natalina

tomato, mozzarella, roasted red peppers, hot calabrese
salame, black olives with no pits, garlic

San Giorgio

tomato, mozzarella, hot calabrese salame, fresh mushrooms

C't Mang

white pizza with mozzarella, gorgonzola, fresh pears,
walnuts speck (smoked prosciutto), honey

Affitisciuta

tomato, mozzarella, smoked scamorza, homemade spicy sausage

Mangiabun

white pizza with mozzarella, rapini, spicy sausage, garlic

Don Corrado

white pizza with mozzarella, gorgonzola, potatoes,
homemade spicy sausage, fresh rosemary

PRIMI CHOOSE 2 SERVED FAMILY STYLE

Penne ca' Pummarola n'Goppa
tomato sauce, basil

Garganelli al Limone

spinach, capers, parmigiano reggiano
shavings, lemon, extra-virgin olive oil

Garganelli Geppetto

dandelions, homemade spicy Italian sausage,
fontina, parmigiano, extra-virgin olive oil

Rigatoni Arcobaleno

mozzarella di bufala, zucchini, light cherry tomato sauce, basil

Rigatoni alla Iosa

homemade spicy Italian sausage, button & oyster
mushrooms, peas, parmigiano, extra-virgin olive oil

Rigatoni alla Bolognese

traditional bolognese ragù (pork & beef), parmigiano

Ravioli alla Lilli

stuffed with spinach, ricotta, butter, sage, parmigiano

Cavatelli al Sugo d'Agnello (SEASONAL FALL & WINTER)

braised lamb, dandelion greens and pecorino

SECONDI (MAINS) GUESTS WILL SELECT 1 FROM THE FOLLOWING INDIVIDUALLY PLATED OPTIONS ON EVENT DATE

Branzino alla Griglia

grilled seabass fillet served with a seasonal side

Controfiletto di Manzo alla Griglia

8oz New York strip served grilled, with roasted potatoes
and sautéed rapini.

Parmigiana di Melanzane

eggplant, fior di latte mozzarella, parmigiano, tomato sauce, basil

DOLCI CHOOSE 1

Torta Calda al Cioccolato (\$3 SURCHARGE)

warm flourless chocolate cake w/ white chocolate ganache

Tiramisù

mini espresso soaked savoiardi, mascarpone

Budino di Caramello

mini butterscotch pudding, vanilla caramel, rosemary salt

Gelato Artigianale di Terroni

house made gelato (select one)

Crema (vanilla)

Cioccolato (chocolate)

Sorbetto di limone (lemon sorbet) vegan