

# TERRONI

## SET MENUS

### \$180 PER PERSON

NOVEMBER 2025

#### 6 COURSES + 1 HOUR PASSED ASSAGGINI

\$190 TO INCLUDE A 3OZ GLASS OF FRANCIACORTA  
(ADDITIONAL \$10 PP)

PLEASE ADVISE OF ANY ALLERGIES AS NOT  
ALL INGREDIENTS ARE LISTED.

#### ASSAGGINI (INCLUDED)

ALL SERVED PASSED

- Bruschette  
chef's selection of assorted bruschette
- Spiedini  
vegetarian mini skewers of buffalo mozzarella,  
cherry tomatoes & grilled seasonal vegetables
- Salmone Affumicato  
cucumber, mascarpone cream, smoked salmon

#### APERITIVO (INCLUDED)

2 SERVED FAMILY STYLE

- Tagliere Mezzo e Mezzo  
a selection of Italian & local cured meats and cheeses
- Burrata con Pomodorini  
fresh burrata from Puglia, cherry tomatoes, basil,  
sourdough crostini, extra virgin olive oil

#### APRISTOMACO

CHOOSE 2 FAMILY STYLE (OR) 1 INDIVIDUALLY PLATED (\*PLATED OPTION)

- Funghi Assoluti \*  
oyster mushrooms baked with parmigiano, bread crumbs, EVOO,  
garlic, balsamic vinegar, arugula
- Insalata 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
- Insalata Caprese\*  
seasonal tomatoes, mozzarella di bufala, basil, EVOO, oregano
- Frittura di Calamari  
deep fried lightly floured calamari
- Calamari alla Griglia  
grilled calamari, mixed greens, capers, onions, fresh tomatoes
- Crudo Pesce  
chef's selection- Market fish
- Beef Tartare  
beef, capers, red onions, smoked paprika, olive oil, egg, crostini
- Polipo e Patate, Pomodorini  
octopus, black olives, potatoes, parsley, cherry tomatoes

#### PRIMI

CHOOSE 1 INDIVIDUALLY PLATED - (1/2 PORTION)

- 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 Bolognese  
traditional bolognese ragù (pork & beef), parmigiano
- Ravioli alla Lilli  
stuffed with spinach, ricotta, butter, sage, parmigiano
- Tonnarelli alla Norcina  
homemade spicy sausage, pecorino, black truffle
- Tagliolini Butter and Truffle  
aromatic butter, Parmigiano Reggiano, black truffle
- Ravioli di Burrata  
stuffed with burrata, ricotta, bufala mozzarella
- Cavatelli al Sugo d'Agnello (SEASONAL FALL & WINTER)  
braised lamb, dandelion greens and pecorino

#### SECONDI

PRE-SELECT 3 OPTIONS FROM THE CATEGORIES BELOW  
(1 PRE-SELECTED PLATED MAIN WILL BE SERVED TO GUESTS INDIVIDUALLY)  
FINAL QUANTITY REQUIRED (I.E. X10, VEG X20 FISH, X50 MEAT)

PESCE (CHOOSE 1 OPTION)

- Branzino alla Griglia  
grilled seabass fillet served with a seasonal side
- Filetto di Salmone alla Griglia  
grilled salmon fillet served with roasted baby carrots, salsa verde
- Halibut al Forno  
oven roasted halibut, lemon caper butter, sautéed  
spinach, lentils and n'duja (contains pork)

CARNE (CHOOSE 1 OPTION)i

- Costolette di Carne Brasate  
braised beef short ribs in red wine, butternut  
squash puree, sauteed mushrooms
- Costolette d'Agnello  
lamb chops, cannellini beans, roasted zucchini
- Filetto di Manzo  
8oz beef tenderloin, fingerling potatoes,  
oyster mushrooms, red wine sauce
- Controfiletto di Manzo alla Griglia  
8oz New York strip served grilled, with  
roasted potatoes and sautéed rapini.

VEGETARIAN/VEGAN CHOOSE 1 OPTION

- Parmigiana di Melanzane  
eggplant, fior di latte mozzarella, parmigiano, tomato sauce, basil
- Polpette di ricotta e spinaci  
vegetarian meatballs - ricotta, spinach, tomato sauce
- Funghi e Polenta  
wild mushrooms and parsnips, soft polenta, truffle, taleggio sauce
- Cavolfiore Arrostito (vegan)  
roasted cauliflower steaks, with crispy  
chickpeas and croutons, salsa verde
- Spaghetti di zucca (vegan) SEASONAL WINTER & FALL  
roasted spaghetti squash, puttanesca sauce

#### DOLCI

CHOOSE 3 - DOLCI STATION OR SERVED FAMILY STYLE

- Tiramisù
- Budino di Caramello
- Assorted Cantucci Biscotti
- Panna Cotta
- Mini Tarts
- Bombolini Crema & Nutella