

TERRONI

SET MENUS

\$180 PER PERSON

APRIL 2026

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.

V_ VEGAN VC_ VEGETARIAN GF_ GLUTEN FREE

ASSAGGINI (INCLUDED)

ALL SERVED PASSED

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

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 extra virgin olive oil	VG

APRISTOMACO

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

Funghi Assoluti * oyster mushrooms baked with parmigiano, bread crumbs, extra virgin extra virgin olive oil, garlic, balsamic vinegar, arugula	VG
Insalata Ricchia * arugula, fresh mushrooms, parmigiano shavings, lemon	VG - GF
Farinata con le Barbabietole* chickpea pancake, roasted beets, heirloom carrots, ricotta salata, arugula, watercress, sunflower sprouts, pistachios, mint	VG - GF
Insalata Caprese* seasonal tomatoes, mozzarella di bufala, basil, oregano, extra virgin olive oil	VG - GF
Frittura di Calamari deep fried lightly floured calamari	
Calamari alla Griglia grilled calamari, mixed greens, capers, onions, fresh tomatoes	GF
Crudo Pesce chef's selection- Market fish	GF
Beef Tartar beef, capers, red onions, smoked paprika, extra virgin olive oil, egg, crostini	can be made GF
Polipo e Patate, Pomodorini octopus, black olives, potatoes, parsley, cherry tomatoes	GF

PRIMI

CHOOSE 1 INDIVIDUALLY PLATED - (1/2 PORTION)

Garganelli al Limone spinach, capers, parmigiano shavings, lemon, extra-virgin extra virgin olive oil	VG
Garganelli Geppetto dandelions, house-made spicy Italian sausage, fontina, parmigiano, extra-virgin extra virgin olive oil	
Rigatoni Arcobaleno mozzarella di bufala, zucchini, light cherry tomato sauce, basil	VG - can be made V
Rigatoni alla Bolognese traditional bolognese ragù (pork & beef), parmigiano	
Ravioli alla Lilli stuffed with spinach, ricotta, butter, sage, parmigiano	VG
Tonnarelli alla Norcina house-made spicy sausage, pecorino, black truffle	

Tagliolini Butter and Truffle aromatic butter, parmigiano, black truffle	VG
Ravioli di Burrata stuffed with burrata, ricotta, bufala mozzarella	VG
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	GF
Filetto di Salmone alla Griglia grilled salmon fillet served with roasted baby carrots, salsa verde	GF
Halibut al Forno oven roasted halibut, lemon caper butter, sautéed spinach, lentils and n'duja (contains pork)	GF

CARNE (CHOOSE 1 OPTION)

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

VEGETARIAN/VEGAN (CHOOSE 1 OPTION)

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

DOLCI

CHOOSE 3 - DOLCI STATION OR SERVED FAMILY STYLE

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