IL TERRAZZO

"We take great pride in using local and house grown products that are selected for freshness and quality"

PRIMO PIATTI

(FIRST PLATES)

ANTIPASTO 12
Assorted Italian Meats, Cheeses, Olives & Marinated Artichokes

BRUSCHETTA 8
House Grown Heirloom Tomatoes, Ciabatta Bread, Basil, Aged Balsamic, Parmigiano-Reggiano

CRISPY CALAMARI 11
Red Peppers and Almond Coulis, Micro Salad

PAN SEARED SEA SCALLOPS 14
White Balsamic, Vermouth, White Truffle Essence, Baby Cucumber Salad

CAPRESE SUMMER ROLL 9
Fresh Buffalo Mozzarella, Home Grown Tomatoes & Lemon Basil, Aged Balsamic

HEARTH OVEN BAKED WILD MUSHROOM PIZZA 13
Seasonal Wild Mushrooms, Soft Goat Cheese, Caramelized Onions, Prosciutto

HEARTH OVEN BAKED MARGHERITA PIZZA 12
Tomato Sauce, Buffalo Mozzarella, Basil, Oven Dried Tomatoes

HEARTH OVEN BAKED ARTICHOKE PIZZA 13
Fontina Cheese, Artichokes, Watercress, Oven Dried Tomatoes

ZUPPA E INSALATA
(SOUP & SALAD)

SOUP OF THE DAY 7

PEPPERCRESS SALAD 7
Local Grown Cress, Shaved Fennel, Seasonal Apples, Dried Cranberries, Meyer Lemon Vinaigrette

LOCAL GREENS SALAD 7
Frisse, Arugula, Red Oak, Spinach, Local Tomatoes, Cucumber, Sunflower Seed Crisp, White Balsamic & Pomegranate Dressing

CAESAR SALAD 7
Hearts of Romaine, White Anchovies, Shaved Parmigiano-Reggiano, Garlic Crouton

PASTA FATTA IN CASA
(HOUSE MADE PASTA)

ARTICHOKE RAVIOLI 17
Heirloom Tomatoes, Arugula, Mascarpone

TAGLIATELLE ARRABBIATA 18
Tomato Sauce, Crushed Red Pepper

CEDAR KEY CLAMS & FLORIDA SHRIMP LINGUINI 26
Sopressata, Tomatoes, Basil, White Wine, Garlic

TAGLIATELLE BOLOGNESE 21
Herbed Ricotta, Traditional Bolognese Sauce

PIATTI DI STAGIONE
(SEASONAL DISHES)

~From the Sea~

SEARED FLORIDA SNAPPER 35
Rock Shrimp, Roasted Peppers, Zephyr Squash, Local Peas

GRILLED GULF FLOUNDER 38
Lemon Polenta Cake, Rapini, Crab Salad

HEARTH OVEN BAKED ATLANTIC STONE BASS 34
House Grown Lemon Basil & Organic Tomatoes, Garlic, White Wine,
Locally Grown Squash & Spinach

GRILLED CARIBBEAN YELLOW FIN TUNA 32
Herb Salad, Fregola Pasta, Olives, Parsley, Capers, House Grown Tomatoes & Arugula,
Spicy Lemon Emulsion

FENNEL DUSTED SEA SCALLOPS 33
Truffle Cheese Risotto, Blood Orange Sauce

~From the Farm~

BRAISED LAMB & MERGUEZ RISOTTO 24
Citrus Gremolata, Cipollini Onions, Fontina Cheeses

PALMETTO CREEK FARMS 14oz GRILLED PORK CHOP 36
Porcini Potato Cake, Heirloom Apple Slaw, Cider Bacon Gastrique

ROASTED ORGANIC TANGLEWOOD FARMS CHICKEN BREAST 27
Chicken Gnocchi, Black Garlic, Chick Pea Puree, Zephyr Squash

8oz GRILLED DRY AGED FILET 43
Porcini Potato Cake, Slow-cooked Truffled Tomato, Santa Cristini Demi

14oz GRILLED VEAL PORTERHOUSE 38
Fennel & Arugula Salad, Fingerling Potatoes, Grilled Lemon

SUL LATO
(ON THE SIDE)

SAUTEED SEASONAL MUSHROOMS 7

SAUTEED SEASONAL VEGETABLES 6

SAUTEED SPINACH & BALSAMIC 6

GARLIC FINGERLING POTATOES 7

PORCINI POTATO CAKE 7

All are vegetarian
Gluten free options are available upon request

An automatic gratuity of 18% will be added to all parties of 6 or more guests

*Consuming raw or undercooked meat, fish, poultry, seafood or shellfish increases the risk of contracting a food born illness, especially if you have certain medical conditions**