

appetizers

MINISTRONE | seven

Classic Vegetable Soup with Beans, Tomato and Pasta Pearls

*ANTIPASTI PLATE | twelve

Prosciutto, Salumi, Mortadella, Marinated Olives, Fennel Pickles and Parmigiano Reggiano

CALAMARI | eleven

Fried Squid with Spicy Three-Citrus Aioli

MUSSELS | eleven

Sauteed Prince Edward Island Mussels with Garlic, Lemon and Black Pepper

SALMON TARTAR | fifteen

Salmon with Capers, Red Onions, Black Olives, Tomato and Zucchini

MOZZARELLA | nine

Breaded Mozzarella pan-seared in Extra Virgin Olive Oil with San Marzano Tomato Sauce and Basil

salads

ARUGULA | eight

Wild Arugula with Avocado, Heart of Palm, Red Onion, Sweet 100 Tomatoes, Pine Nuts and Lemon Vinaigrette

CAESAR | nine

Romain Hearts with Lemon-Anchovy Vinaigrette, Ciabatta Croutons
Parmigiano Reggiano and Anchovy

IL TERRAZZO HOUSE SALAD | nine

Field Greens with Fresh Grapes, Candied Walnuts, Bleu Cheese and Sour Cherry Vinaigrette

CAPRESE | thirteen

Fresh Buffalo Mozzarella with Baby Basil and Heirloom Tomatoes

pasta entrees

FETTUCCINE | fifteen

Egg Fettuccine with Mushrooms, English Peas, White Wine, Lemon and Garlic

RAVIOLI | eighteen

Pasta Packets filled with Veal, Parmigiano Reggiano, Sage and Barbera Wine

GARGANELLI | seventeen

Pasta Quills with Corn, Tomatoes, Arugula, Prosciutto and Black Truffle Butter

SPAGHETTI | fifteen

Spaghetti with San Marzano Tomato Sauce, Peperoncino, Garlic and Basil

LASAGNA | eighteen

Pasta Layered with a Classic Bolognese Sauce and Fresh Mozzarella

Consuming raw or uncooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

*Contains (or may contain) raw or undercooked ingredients.

As a courtesy to others, please refrain from smoking and using cellular telephones in the restaurant.

An 18% gratuity will be automatically added to parties of 6 or more.

entrees

*SALMON | twenty-nine

Salmon with Caramelized Leeks, Pancetta, White Beans and Salsa Verde

HALIBUT | thirty-one

Pacific Halibut with Artichokes, Fennel, Basil, Tomato and Black Olive Vinaigrette

*SCALLOPS | thirty-one

Pan-Seared Day Boat Scallops with Caponata, Roasted Eggplant, Sardinian Fregola and Tomato

CHICKEN | twenty-four

Slow Roasted Free Range Chicken with Royal Trumpet Mushrooms, Potato Puree and Natural Jus

*NEW YORK STEAK | thirty-three

Cedar River Farms Prime New York Steak with Roasted Garlic Risotto, Watercress and Sangiovese

*LAMB | thirty-three

Black Pepper Crusted Colorado Lamb with Asparagus, Mascarpone, Polenta and Lamb Jus

BEEF SHORT RIBS | thirty

Black Angus Short Ribs Braised in Sangiovese with Farro, English Peas and Sweet Corn

VEAL MARSALA | twenty-seven

Milk-fed Veal with Thyme, Marsala, Cremini Mushrooms, Spinach and Roasted Potatoes

comforting favorites

*SIGNATURE KOBE BURGER | nineteen

Kobe Beef Burger with Crispy Onions, Horseradish, Pickles, Black Truffle Ketchup and French Fries

CHICKEN PARMIGIANA | sixteen

Breaded Chicken Sandwich topped with Tomato Sauce and Fresh Mozzarella

STEAK & FRIES | thirty-two

Cedar River Farms Prime New York Steak with Fries tossed in Garlic, Asiago and Parsley

sides

ROASTED ASPARAGUS | six

With Caramelized Leeks

CREAMED SPINACH | six

Garlic, Parmigiano Reggiano, Toasted Pine Nuts and Currants

FRENCH FRIES | six

With Garlic, Asiago Cheese and Parsley

MASHED POTATOES | six

Yukon Potato Puree

POLENTA | six

Mascarpone Cheese

The cuisine of Il Terrazzo is quintessential Italian, implementing an elemental seasonal cooking style with a simplicity of presentation that belies its depth of flavor. The menus are inspired by the trattorias throughout Italy, which are driven by the offerings of local producers. Our breads, pastas, and desserts are all made here on The Phoenician resort property. We are committed to using organic produce and sustainable raised meats and fish, whenever possible.

Buono appetito!



IL TERRAZZO CHEF DE CUISINE VICTOR R. CASANOVA II

dessert

TIRAMISU | eight

Lady Fingers, Espresso Syrup, Mascarpone Cream

CROSTATA STAGIONALE | eight

Rustic open-faced Apple Pie with Crème Fraiche Ice Cream

CHEESECAKE | eight

New York Style Cheesecake with Cherry-Pear Compote and Graham Cracker Tuile

CITRUS | eight

Light Lime Custard served with Polenta Cake and Guava Caviar

CHOCOLATE CARAMEL | eight

Caramel Bavaroise, Chocolate Mousse, soft Caramel center and Salted Caramel Ice Cream

CRÈME BRÛLÉE | eight

Tahitian Vanilla Bean Crème Brûlée with Almond Biscotti

ITALIAN COOKIE PLATE | eight

Assortment of Traditional Italian Cookies

SELECTION OF ICE CREAM AND SORBETTOS | eight

Served with Pizzelle Cookies

cheese

IL TERRAZZO SIGNATURE CHEESE PLATES | eighteen

*PARMIGIANO REGGIANO “Vacche Rosse” | Cow’s milk

This "Red Cow" variety is characterized by a higher butterfat content. Its unique nutty, fruity, full flavor taste has been produced in Northern Italy for 700 years.

*FONTINA VAL D’AOSTA | Cow's milk

From the Piedmont region of Italy, this cheese is bursting with fruity, floral aromas and flavors. Fontina has a wonderful taste that's both earthy and discreetly herbal.

*TALLEGGIO D.O.P. | Cow's milk

From the Lombardy region, this cheese has a washed rind that turns a rosy, light pink when aged. Ripening from the outside-in, it has quite a pungent aroma. Inside lives a meaty, rich, fruity, slightly salty cheese with tons of personality.

*ROBIOLA DELLE LANGHE | Cow’s, Goat’s, & Ewe’s milk

Made in the Cuneo province of Piedmont, these are deliciously soft, melting cheeses, made with blended cow’s, goat’s and sheep’s milk. The creamy soft pate tastes sweet and nutty.

*AURICCHIO PROVOLONE | Cow’s milk

A hard cow’s milk cheese made in Lombardy. Aged twenty-four months with a sharp flavor.

accompaniments

Black Truffle Honey

Roman Sapa (slowly cooked Grape Must)

Green Apple, Figs, Blackberries & Grapes

Cherry Mostarda