Menu

Cover 3.25
Home baked Italian bread, olives, olive oil, balsamic vinegar.

Starters

Panne D’Aglhio (V) 4.25
Ciabata Garlic bread.

add Mozzarella Cheese & tomato 5.00

Zuppa di Pomodoro (V) 5.00
Tomato Basil soup.

Bruchetta (V) 5.50
Baked focaccia bread, tomatoes, basil, olive oil, garlic.

Mozzarella Caprese (V) 11.50
Buffalo mozzarella & tomatoes basil, virgin olive oil, balsamic vinegar.

Carpaccio di Manzo 11.50
Carpaccio of beef, virgin olive oil, rocket, parmesan shavings.

Mozzarella Caprese (V) 11.50
Buffalo mozzarella & tomatoes basil, virgin olive oil, balsamic vinegar.

Gamberetti alla Napolitana 11.00
Pan fried prawns, tomato, chilli, garlic & white wine sauce.

Gamberetti e Avocado 13.50
Prawns, avocado, cocktail sauce

Buratta tomato, toasted Italian bread, sweet chilli dressing

Affettati Misti 21.50
Sharing board of prosciutto, chorizo sausage, gorgonzola cheese, parmesan cheese, olives, baked focaccia bread.
Pasta
Chef has prepared all of our Pasta dishes with the Finest Ingredients & Herbs using his authentic Italian Recipes

<table>
<thead>
<tr>
<th>Pasta</th>
<th>Price</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>Spaghetti Pomodoro (V)</td>
<td>10.00</td>
<td>Tomato, garlic, basil sauce.</td>
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<tr>
<td>Spaghetti Bolognese</td>
<td>12.00</td>
<td>Meat &amp; tomato sauce.</td>
</tr>
<tr>
<td>Spaghetti Marinara</td>
<td>25.00</td>
<td>Prawns, clams &amp; mussels, white wine, garlic, olive oil, parsley &amp; tomato sauce.</td>
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<tr>
<td>Fusili Alfredo</td>
<td>17.00</td>
<td>Chicken breast &amp; spinach, gorgonzola &amp; parmesan cheese sauce.</td>
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<tr>
<td>Linguini di Gamberetti</td>
<td>18.50</td>
<td>Prawns &amp; rocket, napolitana sauce.</td>
</tr>
<tr>
<td>Linguini di Filleto</td>
<td>22.00</td>
<td>Strips of fillet steak, garlic &amp; Mushroom sauce</td>
</tr>
<tr>
<td>Risotto alla Funghi (V)</td>
<td>14.00</td>
<td>Mushroom risotto.</td>
</tr>
<tr>
<td>Risotto Coda Di Rospo</td>
<td>22.50</td>
<td>Monkfish, prawns, tomato &amp; red pepper.</td>
</tr>
<tr>
<td>Risotto Di Pollo e Funghi</td>
<td>15.50</td>
<td>Chicken &amp; mushroom risotto.</td>
</tr>
<tr>
<td>Penne alla Ciora</td>
<td>14.50</td>
<td>Chicken breast, onions &amp; mushrooms in a tomato &amp; white wine sauce.</td>
</tr>
<tr>
<td>Penne al “Diavolo” Spicy</td>
<td>11.00</td>
<td>Garlic, pepperoni, black olives, spicy tomato sauce.</td>
</tr>
<tr>
<td>Tortellini Aurora (V)</td>
<td>15.00</td>
<td>Spinach &amp; ricotta cheese, light tomato sauce, parmesan cheese.</td>
</tr>
<tr>
<td>Lasagna al Forno</td>
<td>13.50</td>
<td>Oven baked lasagne</td>
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</tbody>
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Mains

Petto Di Pollo “Terrazza” 17.00
Chicken breast, garlic, white wine, tomato, mixed peppers, Italian potatoes & vegetables.

Petto Di Pollo ai Saltimbocca 18.50
Breast of chicken, parma ham, creamy mushroom sauce, Italian potatoes & vegetables.

Filetto alla Dolcelatte 26.00
Prime fillet steak sautéed in a creamy brandy & Dolcelatte cheese sauce. Italian potatoes & vegetables.

Pollo Supremo alla Florentina 18.00
Chicken supreme, spinach, mozzarella sun-dried tomatoes, green pepper sauce, Italian potatoes & vegetables.

Medaglioni alla Camponese 25.50
Fillet steak medallions, mushroom, onion & a port wine sauce. Italian potatoes & vegetables.

Costolette di Agnello 26.50
Lamb cutlets, herbed parmesan crust, red wine & rosemary jus. Italian potatoes & vegetables.

Fish

Coda Di Rospo Gratinata 22.50
Monkfish Fillets, cream, bacon, sun dried tomato, Sautéed Italian potatoes

Filetto di Spigola 22.50
Seabass Fillet with prawns, leak mash Potato and a garlic & coriander sauce

Filetto di Salmone 22.50
Salmon Fillet, cherry tomatoes baked in the oven. Sautéed Italian potatoes, vegetables.

*Some of our dishes contain fresh cream & cheese
**Some of our dishes may contain bones
***Some of our dishes may contain Nuts
(V) Vegetarian Options.
From the pizza oven

All of our pizzas have a dough base with Tomato & Mozzarella Cheese.

**Pizza Margherita (V)**
Tomato & mozzarella.

**Pizza Vegetariana (V)**
Peppers, olives, spinach, courgettes, onions.

**Pizza Americana Hot**
Pepperoni & fresh hot chilli peppers.

**Pizza Quattro Stagioni**
Pepperoni, mushrooms, egg, anchovies.

**Pizza a La Terrazza**
Pepperoni, prawns, mushrooms, peppers, olives

**Pizza Exotica**
Ham, pineapple.

**Pizza Funghi**
Ham, mushrooms.

**Pizza Pullled Pork**
With BBQ sauce

**Pizza Diane**
Chicken, mushrooms, sweet corn, onions.

**Pizza Calzone**
A special folded pizza Ham, peppers, pepperoni, mushrooms, tomato, mozzarella.

**Pizza a La Chef** * 19.00
Pizza base & tomato topped with *cold ingredients* of rocket, buffalo mozzarella, proscuitto, cherry tomatoes & shaved parmesan.

*Please note all the topping ingredients are cold.*

Side Orders

Spinach 4.00  Fries 3.50  Italian Potatoes with Bacon 4.00
Garden Peas 3.50  Mixed Vegetables 3.50  Rocket & Shaved Parmesan 5.50
Tomato & Onion Salad 3.50  Mixed Salad 4.50  Mixed Green Leaf Salad 4.00

PRICES INCLUDE TAX AT CURRENT RATE  SERVICE CHARGE IS NOT INCLUDED.
THIS ESTABLISHMENT HAS A COMPLAINTS BOOK
NO FOOD OR DRINK, INCLUDING THE COVER, CAN BE CHARGED FOR,
IF NOT REQUESTED BY THE CLIENT, EVEN IF IT HAS BEEN CONSUMED.
WE DO NOT ACCEPT AMERICAN EXPRESS
WIFI: LATERRAZZA  Password: TERRAZZA2016
**Sobremesas**

Todas as sobremesas são caseiras

Bolo de caramelo com tâmaras
Caramelo quente e leite crème

€5.50

**Desserts**

All of our desserts are homemade

Sticky Toffee Pudding
Toffee Sauce & Custard

Mousse de chocolate
com o biscotti crocante

€4.00

Chocolate Mousse
Crisp biscotti

Tiramisu

€6.00

Tiramisu

Crème Brulée

€4.50

Crème Brulée

Panacotta
com molho de morangos

€5.50

Panacotta
Strawberry coulis

Gelados

€2.50

Ice Cream

Carte D’or Icecream

Baunilha, chocolate ou morango

(Bola)

Chocolate, Vanilla or

(Scoop)

Strawberry

As nossas sobremesas podem conter frutos secos

Our desserts may contain nuts

Descontos não são aplicáveis nas sobremesas

Discounts are not applicable on desserts