

appetizers

MINISTRONE | six
Classic Vegetable Soup with Beans, Tomato and Pasta Shells

*ANTIPASTI PLATE | twelve
Prosciutto, Salumi, Mortadella, Olives, Fennel Pickles, Roasted Red Peppers and Parmigiano Reggiano

VEGETABLE TERRINE | nine
Layers of Grilled Eggplant, Zucchini, Red Onions, Tomato with Robiola Cheese and Black Olive Vinaigrette

CALAMARI | eight
Fried Squid with Basil and Meyer Lemon Aioli

MUSSELS | eleven
Sautéed Prince Edward Island Mussels with Garlic, Lemon and Black Pepper

DUNGENESS CRAB CAKE | fifteen
Dungeness Crab Cake with Watercress and Lemon

CROSTINI TRIO | nine
Cherry Tomato & Basil, Butternut Squash with Black Truffle and Pecorino,
Tuscan White Bean with Pancetta, Scallions and Lemon

*FOIE GRAS | seventeen
Seared Foie Gras Sliders with Strawberries, Mint and Balsamic Onions on Grilled Ciabatta with Vin Cotto

*MOZZARELLA | nine
Buffalo Mozzarella toasted in Extra Virgin Olive Oil with San Marzano Tomato Sauce and Basil

salads

ARUGULA | seven
Wild Arugula with Fennel, Green Apples, Hazelnuts, Pecorino and White Balsamic Vinaigrette

CAESAR | eight
Romaine Hearts with Lemon-Anchovy Vinaigrette, Ciabatta Croutons and Parmigiano Reggiano

MIXED GREENS | nine
Field Greens with Fresh Grapes, Candied Walnuts, Bleu Cheese and Sour Cherry Vinaigrette

pasta entrees

RISOTTO | market price
Risotto of the Day

LINGUINE | fifteen
Fresh Linguine with Manilla Clams, White Wine, Lemon and Garlic

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

LASAGNA | sixteen
Fresh Pasta layered with a Classic Bolognese Sauce and Mozzarella

GARGANELLI | fourteen
Fresh Pasta Quills with Speck, Asparagus and Parmigiano Reggiano

SPAGHETTI | thirteen
Spaghetti with San Marzano Tomato Sauce, Peperoncino, Garlic and Basil

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

FRUTTI DI MARE | twenty-eight
Saffron Risotto with Scallops, Shrimp, Clams, Calamari and Mussels

*SALMON | twenty-four
Salmon with Caramelized Leeks, Green Beans, Roasted Potatoes and Meyer Lemon-Caper Butter

BLACK BASS | twenty-six
African Black Bass with Caramelized Endive, Braised Lentils and Salsa Verde

BEEF SHORT RIBS | twenty-eight
Braised Short Ribs with Roasted Salsify, Farro, Royale Trumpet Mushrooms and Sangiovese

CHICKEN | twenty-three
Slow Roasted Free Range Chicken with Ricotta Gnocchi, Spinach and Natural Jus

*NEW YORK STEAK | twenty-nine
Cedar River Farms Prime New York Steak with Hand Cut Fries tossed with Garlic, Asiago and Parsley

*LAMB | twenty-nine
Rack of Lamb with Medjool Dates, Blood Orange, Sardinian Cous-Cous and Pistachio-Mint Pesto

*SCALLOPS | twenty-eight
Pan Seared Dayboat Scallops with Meyer Lemon Risotto and Black Truffle

VEAL SALTIMBOCCA | twenty-seven
Veal with Prosciutto di Parma, Sage, Celery Root, Apple and Marsala Sauce

comforting favorites

*SIGNATURE KOBE BURGER | nineteen
Kobe Beef Burger with Crispy Onions, Horseradish, Pickles, Black Truffle Ketchup and French Fries

CHICKEN PANINI | sixteen
Grilled Chicken Panini with Basil Pesto, Mozzarella and French Fries

sides

ITALIAN CREAMED SPINACH | six
Creamed Spinach with Garlic, Parmigiano Reggiano, Toasted Pine Nuts and Currants

BRUSSEL SPROUTS | six
Caramelized Brussel Sprouts with Chestnuts, Apple and Pancetta

POLENTA | six
Creamy Polenta with Parmigiano Reggiano

FRENCH FRIES | six
Hand-Cut Russet Potatoes with Garlic, Asiago Cheese and Parsley

MASHED POTATOES | six
Yukon Potato Puree

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 sausages, breads, pastas, desserts and gelatos 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