

IL TERRAZZO

starters

SHRIMP COCKTAIL | 18

Horseradish Cocktail, Lemon, Arugula

KOBE BEEF CARPACCIO* | 21

Spring Garlic Aioli, Pickled Onion, Fava Bean and Pine Nut Gremolata, Pecorino

ARANCINI | 14

English Peas, Italian Sausage, Fontina Cheese

CALAMARI | 13

Fried Squid, Lemon, Chive, Roasted Pepper Aioli

ASPARAGUS* | 14

Prosciutto, Soft Poached Egg, Parmigiano, Meyer Lemon

SCALLOPS PUTTANESCA | 16

Artichoke, Crispy Anchovy, Caper, Black Olive, Spicy Tomato Broth

MINISTRONE | 8

Vegetable Soup with Beans, Tomato and Pasta Pearls

salads

CAPRESE | 16

Heirloom Tomato, Red Onion, Burrata Mozzarella, Basil

LATTUGA | 12

Iceberg, Pancetta, Concentrated Tomato, Creamy Gorgonzola, Chive

ARUGULA | 12

Blueberry, Nectarine, Hazelnut, White Balsamic, Pecorino

CAESAR | 10

Lemon-Anchovy Vinaigrette, Ciabatta Croutons, Parmigiano Reggiano

pizzas

SAUSAGE | 16

Cremini Mushroom, Red Onion, Roasted Garlic

BIANCO | 15

Roasted Garlic White Sauce, Smoked Provolone, Mozzarella, Ricotta

MARGHERITA | 14

San Marzano Tomato Sauce, Fresh Mozzarella, Basil

pastas

RISOTTO | 22

Corn, Sweet 100 Tomato, Spiny Lobster, Black Pepper, Chive

STROZZAPRETI | 18

Lamb Sugo, English Peas, Mint, Crushed Walnut, Locatelli

LASAGNA | 18

Italian Sausage, Caramelized Onion, Fresh Mozzarella

VEAL RAVIOLI | 18

Parmigiano Reggiano, Sage, Barbera Wine

SPAGHETTI & MEATBALLS | 18

Bucatini Pasta, Pancetta, Parsley, Pecorino

entrées

CALIFORNIA HALIBUT | 33

Fingerling Potato, Spring Garlic, Cauliflower, Romesco

DAYBOAT SEA SCALLOPS | 32

Vanilla, English Peas, Gnocchi, Hazelnut, Aged Sherry

BRANZINO SEA BASS | 31

Morel Mushroom, Fava Bean, Speck Ham, Salsify, Pine Nut, Sangiovese Butter

SCOTTISH SALMON | 29

Asparagus, Pancetta, Sunchoke, Trumpet Mushroom, Red Wine Vincotto

FREE RANGE CHICKEN | 26

Sweet Corn, Haricot Vert, Smoked Onion, Marble Potato, Bacon Emulsion

GRILLED VEAL CHOP* | 34

Roasted Peach, Farro, Balsamic, Marcona Almond, Cipollini

BLACK ANGUS SHORT RIBS | 32

Mascarpone Polenta, Roasted Mushroom, Crispy Shallot

from the grill*

PRIME New York | 10OZ. | 38

PRIME Filet Mignon | 8OZ. | 40

PRIME Flat Iron | 8OZ. | 32

sides

Broccolini, Lemon | 6

Haricot Vert, Pancetta | 6

Smashed Potatoes, Smoked Bacon, Leek | 6

Creamy Polenta, Mascarpone | 6

Roasted Mushrooms, Garlic, Thyme | 6

Glazed Baby Carrots, Honey, Chili | 6

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.

Arizona birds are affectionate, friendly and bold. May we suggest that you do not feed them.

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