

# LA TERRAZZA

## SPRING 2025 MENU

### While You Wait

Homemade Focaccia, Olive Oil, Aged Balsamic 🌿🌿	6
Marinated Olives 🌿🌿	6
Feta Filled Sweet Red Peppers, Olive Oil, Parsley 🌿🌿	6
Anchovies, Extra Virgin Olive Oil, Parsley	6
Chickpea Hummus, Pitta Bread 🌿🌿	6
Halloumi Skewers, Maple Dressing 🌿	6
Honey Glazed Chorizo Skewers	6
To Share, Choose Any 3 Above	16

### Starters

Bruschetta, Vine Plum Tomatoes, Basil, Garlic 🌿🌿	8
<i>Add Creamy Burrata</i>	3
Saffron Arancini, Beef Ragù, Peas, Tomato Sauce	9.5
Deep Fried Calamari, Black Garlic Aioli	9.5
Tiger Prawns, White Wine, Garlic & Red Chilli	13
Fresh Black Mussels, Garlic & Parsley 500g   1kg	9   16
<i>Creamy White Wine or Pomodoro Sauce</i>	
Mozzarella in Carozza, Tomato Sauce 🌿	8.5
Chargrilled Italian Sausage, Roasted Pepper & Red Onion, Focaccia	10

### To Share

Deep Fried Selection of Seafood, Courgette Fries, Red Chilli, Black Garlic Aioli	24
Antipasto, Cured Italian Meats, Creamy Burrata, Rockette, Cherry Tomatoes, Homemade Focaccia	24
<i>Add Chargrilled Italian Sausage</i>	5

### Sides

Triple Cooked, Skin On, Home Out Chips 🌿🌿	5
Courgette Fries, Black Garlic Aioli 🌿🌿	6
Buttered, Herbed New Potatoes 🌿🌿	5
Mixed Leaf Italian Salad 🌿🌿	5
Tender Stem Broccoli, Almond Dressing 🌿🌿	6
Creamy Burrata, Marinated Cherry Tomatoes, Basil Oil	9

### From The Bar

Negroni, Gin, Campari, Sweet Vermouth	11
Old Fashioned, Angostura Bitters, Bourbon	11
Champagne & Chambord Royale	14

### Pasta & Risotto

Seafood Risotto, King Prawns, Mussels, Squid, Cherry Tomato	20.5
Seafood Linguine, King Prawns, Mussels, Squid, Tomato Sauce	19.5
Linguine, King Prawn, Courgette & Crushed Pistachio Sauce	19.5
Spaghetti Carbonara, Guanciale, Egg Yolk, Parmesan Sauce	17
Tagliatelle, Slow Cooked Beef Ragù, Tomato Sauce	18
Tagliatelle, Chicken, Wild Mushroom, Cream Sauce	18
Rigatoni, Italian Sausage Bolognese, Sundried Tomato, Burrata	18.5
Potato Gnocchi, Cherry Tomatoes, Chickpeas, Pine Nuts & Rosemary 🌿	16.5
Rigatoni, Wild Broccoli, Red Chilli, Olive Oil 🌿🌿	15
Rigatoni Arrabbiata, Cherry Tomatoes, Red Chilli & Garlic 🌿🌿	15
Risotto, Peas, Courgette, Basil Oil 🌿	15.5

*Add Chicken 4, Italian Sausage 5, To Any Pasta or Risotto*

*Gluten Free Pasta Available with All Pasta Dishes*

### Fish & Meat

Chargrilled Octopus, Parmentier Potatoes, Romesco Sauce, Paprika Oil	24
Pan Seared Seabream, Herbed Crushed New Potatoes, Baby Beetroot, Yoghurt & Dill Dressing	22
Roasted Chicken Supreme, Creamy Mash, Buttered Leek, Albufera Sauce	23
Braised Lamb Shoulder, Cavolo Nero, Roasted Root Vegetables, Mint Jus	28
Chicken Cotoletta, Italian Salad, Triple Cooked Chips or New Potatoes	20

### Steak Experience

10oz Sirloin Steak, Triple Cooked Chips, Rockette	32
12oz Ribeye Steak, Triple Cooked Chips, Rockette	36
32oz Tomahawk Steak, Triple Cooked Chips, Rockette	70
<i>Add Surf &amp; Turf, Grilled King Prawns</i>	7
<i>Add Peppercorn or Blue Cheese Sauce</i>	25

**The Small Print:** We buy from local suppliers, if you are one, let us know. Prices are in sterling. Fish sometimes contains bones. Puddings always contain calories. We stock gluten free pasta, please ask. Well behaved children are welcome. Small portions are always available. We add an additional 10% discretionary service charge. We accept cash, credit card & home-grown vegetables (seriously please ask). If you have any questions or comments, please speak to the manager or email [food@la-terrazza.co.uk](mailto:food@la-terrazza.co.uk)

# LA TERRAZZA

## DRINKS MENU

### Hand Crafted Cocktails

Amaretto Sours, Amaretto, Lime	9
Strawberry & Basil Mojito, Rum, Lime, Mint, Soda	10
Dragonfruit & Mango Martini, Vodka, Lime Juice, Soda Water	10
Passion Fruit Martini, Passoa, Vanilla Vodka, Passion Fruit	10
Espresso Martini, Vodka, Espresso, Kahlua, Tia Maria	11
Margarita, Tequila, Triple Sec, Lime <small>Traditional or Spicy</small>	10
Negroni, Gin, Campari, Sweet Vermouth	12
Old Fashioned, Angostura Bitters, Bourbon	13
Mai Tai, White Rum, Spiced Rum, Almond, Pineapple	11
Cherry Bramble, Gin, Chambord, Cherry, Lime	12

### Hand Crafted Mocktails

Strawberry, Basil & Cucumber Mojito, Lime, Mint, Soda	6
Notstar Martini, Passion Fruit, Pineapple, Apple Juice, Cranberry Juice, Orange Juice	6
Cherry Martini, Cherry, 0% Gin, Soda Water	6

### Soft Drinks

Coca Cola, Original Taste 330ml	3.8
Coca Cola, Zero 330ml	3.8
Coca Cola, Diet 330ml	3.8
Acqua Panna, Tuscany, Natural Mineral Water, 500ml	4.5
San Pellegrino, Sparkling Natural Mineral Water 500ml	4.5
Cranberry Juice	3.2
Bottled Orange Juice, Frobisher's A Jubilant Juice	3.5
Bottled Apple Juice, Frobisher's A Jubilant Juice	3.5
Appletiser, Lightly Sparkling 100% Apple	3.5

### Beers & Ciders, Bottled

Erna Moretti L'autentica, Premium Lager 330ml, 4.6%	4.2
Peroni Rosso, Prodotto a Bari, 330ml, 4.7%	4.8
Angioletti Rosé, Italian Cider, 500ml, 4%	6
Bottled Lager 330ml, 0.0%	3.5

### Spritzers

Aperol Spritz, Aperol, Prosecco, Soda	9.5
Campari Spritz, Campari, Prosecco, Soda	9.5
Limoncello Spritz, Limoncello, Prosecco, Lemonade	9.5
Strawberry Spritz, Strawberry, Campari, Prosecco, Lemonade	11
Hugo Spritz, Gin, Elderflower, Prosecco, Lemonade	12
Maradona Spritz, Blood Orange Gin, Blue Curacao, Prosecco, Soda	10
Amalfi Spritz, Blood Orange Gin, Pineapple, Prosecco, Soda	11
Amaro Spritz, Amaro Montenegro, Prosecco, Soda	12

### Premium Gin Selection

Bombay Sapphire London Dry Gin, Vapour Infused 50ml	6
Malfy Blood Orange, Prodotto In Italia 50ml	7
Malfy Lemon, Prodotto In Italia 50ml	7
Mermaid Pink Gin, Isle of Wight Distillery 50ml	7
Mermaid Small Gin Batch, Isle of Wight Distillery 50ml	7
Alcohol Free Dry Gin 50ml	4
<i>Add Tonic, Slimline Tonic, Ginger Ale, Soda or Lemonade</i>	2

### After Dinner Drinks

House Limoncello	4
Amaro Averna, Siciliano	4
Amaro Montenegro, Premiata 1885 Specialita	4
Baileys, The Original Irish Cream	4.5
Cockburn's Speil Reserve Port	4.5
Courvoisier, Le Cognac De Napoleon	4.5
Vecchia Romagna, Brandy Bottled and Aged in Italy	4.5
The Glenlivet Founder's Reserve Single Malt Scotch Whisky	6
San Jose Special Silver Tequila, Mexico	4.5
Silver Patron, 100% Tequila De Agave	6

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