

A watercolor illustration of olive branches with long, slender leaves and several dark green olives. The branches are arranged diagonally across the frame, with some leaves pointing upwards and others downwards. The olives are clustered along the stems. The background is a solid, muted blue-grey color.

LA TERRAZZA

Summer Menu 2026

www.la-terrazza.co.uk

While You Wait

Nocellara Olives 6 ^{VG GF}
Homemade Focaccia, Olive Oil, Aged Balsamic 6 ^{VG GFA}
Anchovies, Extra Virgin Olive Oil, Parsley 6 ^{GF}
Honey Glazed Chorizo 7 ^{GF}
Padron Peppers, Maldon Salt 7 ^{VG GF}
Chickpea Hummus, Pita Bread 7 ^{VG GFA}
Halloumi Skewers, Maple Dressing 7 ^{V GF}
Bruschetta, Vine Plum Tomatoes, Garlic, Basil 7 ^{VG GFA}
Add Creamy Burrata 3.5 ^{GF}
To Share, Choose Any 3 Above 18

Starters

Saffron Arancini, Beef Ragu, Peas, Tomato Sauce 10.5
Deep Fried Calamari, Black Garlic Aioli 10.5 ^V
Mozzarella in Carozza, Tomato Sauce 9 ^V
Creamy Burrata, Chargrilled Peaches, Cucumber & Chilli Salsa 9 ^{V GF}
Chargrilled Italian Sausage, Roasted Peppers & Red Onions, Homemade Focaccia 10.5 ^{GFA}
Tempura Courgette Flowers, Grilled Courgette Ribbons, Whipped Ricotta, Maple & Chilli Dressing 11 ^V
King Tiger Prawns, White Wine, Garlic & Red Chilli, Homemade Focaccia 13.5 ^{GFA}

Great To Share

Deep Fried Selection of Seafood, Courgette Fries, Red Chilli, Black Garlic Aioli 26 ^{GFA}
Antipasto, Cured Italian Meats, Creamy Burrata, Mixed Leaf, Cherry Tomatoes, Homemade Focaccia 26
Add Chargrilled Italian Sausage 6 ^{GF}

Pasta & Risotto

Seafood Linguine, King Prawns, Mussels, Squid, Cherry Tomatoes, Tomato Sauce 20.5
Linguine, Swordfish Puttanesca, Capers, Olives, Red Chilli, Garlic & White Wine Butter Sauce 20.5
Linguine Carbonara, Guanciale, Egg Yolk, Parmesan Sauce 18
Tagliatelle, Slow Cooked Beef Ragu, Tomato Sauce 18.5
Tagliatelle, Chicken, Wild Mushroom, Cream & Parmesan Sauce 18
Rigatoni, Italian Sausage, Roasted Fennel, Tomato Sauce, Creamy Burrata 19.5
Potato Gnocchi, Cherry Tomatoes, Basil Pesto, Pine Nuts 17.5 ^V
Rigatoni, Tender Stem Broccoli, Broccoli Sauce, Red Chilli, Olive Oil 16 ^{VG}
Rigatoni Arrabbiata, Cherry Tomatoes, Red Chilli, Garlic, Tomato Sauce 16.5 ^{VG}
Seafood Risotto, King Prawns, Mussels, Squid, Cherry Tomatoes 21.5 ^{GF}
Risotto, Chorizo, Garden Peas, Paprika Oil 19 ^{GF}
Risotto, Courgette, Garden Peas, Basil Oil 17.5 ^{V GF}
Add Burrata 3.5 or Chicken 4 or Italian Sausage 6 Or King Prawns 7 To Any Pasta or Risotto
Gluten Free Pasta Available With All Pasta Dishes (Excludes Gnocchi)

Fish & Meat

Chargrilled Swordfish, Buttered Herb New Potatoes, Mixed Italian Salad 24 ^{GF}
Rainbow Trout Fillet, Sautéed New Potatoes, Pickled Fennel & Orange Salad, Aperol Glaze Dressing 26 ^{GF}
Marinated Lamb Rump, Basil Pesto, Cavolo Nero, Pomegranate, Mint Jus 26 ^{GF}
Pork Fillet Saltimbocca, Crushed Herbed New Potatoes, Green Beans, Sweet Marsala Wine Sauce 24
Chicken Cotoletta, Mixed Italian Salad, Triple Cooked Chips or New Potatoes 22
Chicken Milanese, Linguine, Cherry Tomatoes, Tomato Sauce 23
Chicken Caesar Salad, Baby Gem Lettuce, Croutons, Anchovies, Crispy Parma Ham, Parmesan Shavings 20 ^{GF}

Steak Experience

10 oz Sirloin Steak, Homemade Triple Cooked Chips & Mixed Leaf Salad 30 ^{GF}
12 oz Ribeye Steak, Homemade Triple Cooked Chips & Mixed Leaf Salad 36 ^{GF}
32 oz Tomahawk Steak, Homemade Triple Cooked Chips & Mixed Leaf Salad 70 ^{GF}
Add Surf & Turf, Grilled King Prawns 7 ^{GF}
Add Garlic Butter, Peppercorn or Blue Cheese Sauce 2.5

Sides

Mixed Leaf Italian Salad 5.5 ^{VG GF}
Homemade Triple Cooked Chips 6 ^{V GF}
Buttered, Herbed New Potatoes 6 ^{VG GF}
Green Beans & Shallots 6 ^{VG GF}
Courgette Fries, Black Garlic Aioli 7 ^V
Tender Stem Broccoli, Maple & Chilli Dressing, Toasted Almonds 7.5 ^V

Vegetarian [V] Vegan [VG] Gluten Free [GF] Gluten Free Available [GFA]

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. 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). For special dietary requirements, we cook to order and can adjust dishes or offer alternatives. Our food is prepared to order and takes a little longer to be ready, if you're in a hurry please let us know. If you have any questions or comments, please speak to the manager or email food@la-terrazza.co.uk