

LA TERRAZZA

SUMMER 2024 MENU

While You Wait

Homemade Focaccia, Olive Oil, Aged Balsamic 🍷🍷	5.5
Marinated Olives 🍷🍷	5
Boquerones, Olive Oil, Parsley	6
Padron Peppers, Maldon Salt 🍷🍷	6
Chickpea Hummus, Pitta Bread 🍷🍷	6
Halloumi Skewers, Maple Dressing 🍷	6
To Share, Choose Any 3 Above	15

Starters

Bruschetta, Vine Plum Tomatoes, Basil, Garlic 🍷🍷	8
Add Creamy Burrata	3
Creamy Burrata, Grilled Peaches, Cucumber, Chilli Oil	9
Saffron Arancini, Beef Ragù, Peas, Tomato Sauce	9.5
Deep Fried Calamari, Black Garlic Aioli	9.5
Tiger Prawns, White Wine, Garlic & Red Chilli	12
Mozzarella in Carozza, Tomato Sauce 🍷	8.5
Hot Smoked Salmon, Lemon Crème Fraîche, Pickled Beetroot, Cucumber & Chilli Salsa, Sourdough Cracker	11
Chargrilled Italian Sausage, Roasted Pepper & Red Onion, Focaccia	9.5

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
Add Chargrilled Italian Sausage	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

Analfi Spritz, Blood Orange Gin, Pineapple, Prosecco, Soda	11
Negroni, Gin, Campari, Sweet Vermouth	11
Old Fashioned, Angostura Bitters, Bourbon	11

Pasta & Risotto

Seafood Risotto, King Prawns, Clams, Mussels, Squid, Cherry Tomato	20.5
Seafood Linguine, King Prawns, Clams, Mussels, Squid, Tomato Sauce	19.5
Linguine Swordfish, Capers, Olives, Sundried Tomatoes, White Wine	18.5
Spaghetti Alle Vongole, Clams, Garlic, Parsley, White Wine	18.5
Spaghetti Carbonara, Guanciale, Egg Yolk, Parmesan	16.5
Tagliatelle, Slow Cooked Beef Ragù, Tomato Sauce	17.5
Tagliatelle, Chicken, Wild Mushroom, Cream Sauce	17.5
Rigatoni, Italian Sausage, Sundried Tomatoes, Creamy Burrata	17.5
Rigatoni, Wild Broccoli, Red Chilli, Olive Oil 🍷🍷	14
Rigatoni Arrabiata, Cherry Tomatoes, Red Chili & Garlic 🍷🍷	14
Courgette, Pea & Lemon Risotto, Aged Parmesan 🍷	15.5
Gnocchi, Wild Mushrooms, Dolce Latte, Crushed Walnuts 🍷	16
Add Chicken To Any Pasta or Risotto	4
Gluten Free Pasta Available With All Pasta	

Fish & Meat

Chargrilled Octopus, Buttered New Potatoes, Black Garlic Aioli, Pickled Lemon, Chilli & Black Sesame Seed Dressing	24
Chargrilled Swordfish, Warm Butter Bean & Cherry Tomato Salad, Salmoriglio Dressing	22
Pork Osso Bucco, Saffron Risotto, Caramelised Shallots, Jus	26
Roasted Lamb Rump, Dauphinois Potatoes, Roasted Carrot, Carrot & Tarragon Puree, Mint Gel, Red Wine Jus	24
Chicken Cotoletta, Italian Salad, Triple Cooked Chips or New Potatoes	20

Steak Experience

10oz Sirloin Steak, Triple Cooked Chips, Rockette	30
10oz Ribeye Steak, Triple Cooked Chips, Rockette	30
30oz Tomahawk Steak, Triple Cooked Chips, Rockette	70
Add Surf & Turf, Grilled King Prawns	7
Add Peppercorn or Blue Cheese Sauce	2.5

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). If you have any questions or comments, please speak to the manager or email food@la-terrazza.co.uk

LA TERRAZZA

DRINKS MENU

Hand Crafted Cocktails

Amaretto Sours, Amaretto, Lime	9
Strawberry, Cucumber & 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
Strawberry & Basil Margarita, Tequila, Triple Sec, Lime	12
Negroni, Gin, Campari, Sweet Vermouth	11
Old Fashioned, Angostura Bitters, Bourbon	11
Boozy Peach Ice Tea, Peach Schnapps, Cointreau, Soda	10
Italian Colada, Brandy, Rum, Coconut Milk, Pineapple, Cream	12

Hand Crafted Mocktails

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

Beers & Ciders, Bottled

Birra Moretti L'autentica, Premium Lager 330ml, 4.6%	4.2
Peroni Rosso, Prodotto a Bari, 330ml, 4.7%	4.5
Peroni Gran Riserva, Doppio Malto, 500ml, 6.6%	6
Angioletti Rosé, Italian Cider, 500ml, 4%	6
Bottled Lager 330ml, 0.0%	3.5

Soft Drinks

Coca Cola, Original Taste 330ml	3.2
Coca Cola, Zero 330ml	3.2
Coca Cola, Diet 330ml	3.2
Acqua Panna, Tuscany, Natural Mineral Water, 500ml	3.2
San Pellegrino, Sparkling Natural Mineral Water 500ml	3.2
Cranberry Juice	2.2
Bottled Orange Juice, Frobisher's A Jubilant Juice	2.8
Bottled Apple Juice, Frobisher's A Jubilant Juice	2.8
Appletiser, Lightly Sparkling 100% Apple	3

Spritzers

Aperol Spritz, Aperol, Prosecco, Soda	8.5
Campari Spritz, Campari, Prosecco, Soda	8.5
Limoncello Spritz, Limoncello, Prosecco, Lemonade	9.5
Strawberry Spritz, Strawberry, Campari, Prosecco, Lemonade	10
Hugo Spritz, Gin, Elderflower, Prosecco, Lemonade	12
Blueberry Spritz, Blueberry, Gin, Prosecco, Soda or Lemonade	9
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
Alcohol Free Rhubarb Gin, Clean & Co 50ml	4
Add Tonic, Slimline Tonic, Soda or Lemonade	2

After Dinner Drinks

House Limoncello	4
House Grappa	4
Amaro Averna, Siciliano	4
Amaro Montenegro, Premiata 1885 Specialita	4
Baileys, The Original Irish Cream, Ireland	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
Glenlivet Whiskey	6
San Jose Special Silver Tequila, Mexico	4.5
Silver Patron, 100% Tequila De Agave	9

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). If you have any questions or comments, please speak to the manager or email food@la-terrazza.co.uk