

WELCOME TO TERRAZZA

Like a cozy beach restaurant along the Italian coast, that's the feeling we want you get when you settle down as a guest on a table or in a sofa. Inhale the aroma from the grill and the pizza oven in the outdoor kitchen, enjoy and let the bubbles flow in the company of good friends.

THE SHORT LUNCH DRINK LIST

LUNCH WINE OF THE DAY/ Ask the staff for today's choice.....	115
SPUMANTE TERRAZZA	115
MENABREA LAGER	84
MENABREA NON ALCOLIC LAGER 0,0%	57
COCA COLA, FANTA, SPRITE	40
SAN PELLEGRINO LIMONATA & ARANCIATA ROSSO	49

ANTIPASTI

Small dishes that are good to share as well as keep to yourself

HOUSE CAN WITH TOAST	125
BRUSCHETTA POMODORO	95
BRUSCHETTA STRACCIATELLA	115
MELANZANE DI PARMIGIANA	155
ARANCINI AL RAGU E CALABRIAN CHILI SALSA.....	155
CALAMARI FRITTI	155
COZZE ALLA MARINARA - TOMATO, CHILI & GARLIC FRIED BLUE MUSSELS	165

CAVIAR

30 GRAMS SERVED WITH CROSTINI	335
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MOZZARELLA AND BURRATA

We praise the good craftsmanship

BURRATA, TRUFFLES, TOMATO & OLIVES	155
BUFFELMOZZARELLA, PISTACCHIO & ARTICHOKE	145
GRANDE MOZZARELLA, TRUFFLES, TOMATO & OLIVES	265

PRIMI

Now we continue with middle courses

CARPACCIO DI ZUCCHINE.....	155
BEEF CARPACCIO AL TARTUFO	235
GNOCCHI SALSA CREMOSA CON FRUTTI DI MARE	195
RAVIOLI AL FUNGHI E TARTUFO.....	265
CANELLONI ALLA CHANTERELLE	225
MIXED BEEF TARTAR TOMATO, OLIVES & STRACCIATELLA	265
CHARCUTERIES - THE HOUSE FOUR FAVOURITES SOURDOUGH BREAD, OLIVES & ARTICHOKE	145 / 235

LASAGNE DELLA CASA

THREE TYPES OF MEAT.....	265
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WE LOVE SPAGHETTI

TAORMINA DEL MARE	249
MEATBALLS	215
AL RAGU	235
CARBONARA	225
GAMBERI	249
AL TARTUFO E PARMIGIANO	245
ALLA NORMA	215

ITALIENSKANS QUICK LUNCH / 145

MONDAY

LINGUINE ALLA BOLOGNESE, BAKED CARROT,
CHARED WHITE ONION & GRATED HARD CHEESE

TUESDAY

CREAMY LARGE MACARONI, POACHED
NORTHERN SEA FISH, ZUCCHINI IN HERB DRESSING,
CRISPY N'DUJA & FROTHY LOBSTER SAUCE

WEDNESDAY

CRISPY DEEP FRIED PORK SCHNITZEL,
CREAMY MOZZARELLA, BLACK KALE,
ARTICHOKE & POTATOES

THURSDAY

ROASTED CHICKEN THIGH, GNOCCHI TOSSED
IN PESTO, SALT ROASTED SUNFLOWER SEEDS
& CREAMY RICOTTA

FRIDAY

WHOLE ROAST VEAL TRI TIP, CREAMY TRUFFLE RISOTTO
BUTTER FRIED MUSHROOMS & GRATED GRANA PADANO

WEEKLY VEGETARIAN

PASTA RIGATONI, STEAMED BROCCOLI, SALT ROASTED
YELLOW BEETS & CRISPY ALMOND SHAVINGS

TODAY'S CATCH

From our fish monger Johan i Hallen & Bergfalk

SERVED WITH CHEF'S CHOICE OF SIDES	285
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SECONDI

GRILLED TUNA SALAD , OLIVES, GREEN BEENS, TARRAGON DRESSING, ONIONS & CREAMY EGG	245
MIXED MUSSELS AGLIO E OLIO & PEPERONCINO	225
RIB EYE STEAK CHILI & GARLIC FRIED TOMATOES, MARSALA WINE, ROCKET LEAF SALAD & PARMESAN.....	295

FIorentina

Meat on the bone from the grill. Served with the chef's selected sides

T-BONE STEAK	800 G / 745
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DOLCI

Sweet ending

TIRAMISU	105
CHOCOLATE LAVA CAKE	115
ICE CREAM OF THE DAY	45
SORBET OF THE DAY	45
CHOCOLATE TRUFFLE WITH MIXED NUTS	55
AFFOGATO.....	65