



LA TERRAZZA

ristorante italiano

Locals Special 45\$ per person

**For only an additional \$9,
choose from the following
as your main option:**

Roselline

Hand rolled pasta roses with locally sourced ham, mozzarella & Parmigiano-Reggiano in a creamy tomato rosé sauce

Confit Duck Leg

Mushrooms, black truffle and Parmigiano-Reggiano risotto, garlic, arugula, seasonal vegetables, jus, pomegranate & raspberry glaze

Grilled Salmon & Fettuccini Aglio e Olio

Garlic, olive oil, Parmigiano-Reggiano, black pepper, julienne sundried tomato, spinach, lodge pickled red jalapeno

Appetizer

Chef's Soup

Chef's inspiration of the moment

Caesar Salad

Romaine lettuce, shaved Parmigiano-Reggiano, house made croutons, crisp pancetta, extra virgin oil & anchovy, pink peppercorn & garlic dressing

Palate cleanser

Chef's choice of palate cleanser

Main course

Alberta Veal Cheek

Lodge smoked & pulled veal cheeks, sauteed garlic & mushrooms, lodge made tomato basil sauce, Casarecce pasta, arugula, shaved Pecorino cheese

Chicken Parmigiana

Hand breaded chicken breast with Parmigiano-Reggiano, prosciutto cotto & provolone cheese, lodge made spaghetti in tomato basil sauce & seasonal vegetables

Roasted Cauliflower

Beetroot risotto, candied walnuts, arugula, local goat cheese, broccolini, charred tomatoes, crispy garbanzo beans, kale chips, lemon emulsion, basil oil

Dessert

Caramellata

Italian style crème brulee, chef's flavor of the moment

Lodge made sorbetto

Chef's choice of sorbetto

