



LA TERRAZZA

ristorante italiano

LODGE MADE

CRANBERRY FOCACCIA

Olive tapenade, maple pecan butter,

Tuscan white bean dip

STUZZICHINO | FRIED BOCCONCINI

Chiabatta, fig marmellata

ZUPPA |

ROASTED BUTTERNUT SQUASH SOUP (GF)

Pumpkin seed brittle, ricotta crema, local greens

PRIMI |

INSALATA DI PROSCIUTTO

Prosciutto, pear puree, candied pecan, aceto balsamico
traditional di Modena

INTERMEZZO | LEMON-BASIL SORBETTO

SECONDI |

AAA ALBERTA BEEF TENDERLOIN

Parmesan potatoes, green pea puree, marsala jus

FREE RANGE TURKEY ROULADE

Garlic potato mash, sausage & sage stuffing,
mulled cranberry sauce, foie gras gravy

DOLCE | TORTA UBRIACA

Pandoro cake, Disaronno caramel cream, vanilla gelato

2023

NEW YEARS EVE DINNER

Set Menu \$94 pp

*18% gratuity will be added for groups of 6+

OR ZUPPA DI FAGIOLI CON CHORIZO

Navy bean soup, chorizo, basil & extra virgin
olive oil foam

OR GORGONZOLA ARANCINI

Marmellata di pomodoro, rucola

OR RISOTTO AL FRUTTI DI MARE (GF)

Parmesan tuile, basil oil

OR EGGPLANT ROLLATINI (V)

Salsa marinara, crispy kale, pecorino romano

While nuts may not be a key ingredient in every one of our menu items, our menu items are produced in the same area where products containing various nut items are created. Though best practices are used in the preparation of our menu items, inadvertent cross-contamination may occur.