

# LA TERRAZZA LOCAL'S MENU

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## TO BEGIN

### SOUP OF THE DAY

Chef's choice

*or*

### POACHED PEAR SALAD

Local greens, Cambazola, cherry tomatoes, pine nuts,

Cherry Vinaigrette

## PALATE CLEANSER

Chef's choice

## ENTREE

### SHRIMP ALFREDO

Lodge-made spaghetti, Parmigiano Reggiano

*or*

### 10<sup>oz</sup> AAA BEEF RIBEYE

Thick cut fries, honey garlic roasted red peppers, green

pea puree, wild mushroom marsala jus

*or*

### RATATOUILLE ROSSELINO

Roasted red pepper rose, basil crisp,

Parmigiano Reggiano

## DESSERT

### CHEF'S CHOICE DESSERT

Ask about our dessert of the day

*or*

### AFFOGATO ESPRESSO

Vanilla gelato, panforte

## UPGRADES

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ZUPPA DI ARAGOSTA	6
LAMB SHANK	9
STEELHEAD TROUT	9
BEEF TENDERLOIN	16



*Available Sunday - Thursday. \$49 PP*

*Please inform your server of any allergies or dietary requests.  
18% gratuity will be added for groups of 6 or more.*

## LA TERRAZZA CELLAR SALE

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REGULAR PRICE 40% OFF

### SPARKLING

Rose Cava, Cune, Spain

46

27.6

### ROSE

Sangiovese Merlot IGT, Albia,  
Barone Ricasoli, Tuscany, Italy

49

29.4

### WHITE

Catarratto Zibibbo, IGT,  
Crudo, Sicily, Italy

49

29.4

Ehrenfelser, Summerhill Pyramid,  
Okanagan, Canada

61

36.6

Pinot Grigio, Ruffino, Veneto, Italy

45

27

### RED

Cabernet/Merlot, Road 13,  
Okanagan, Canada

77

46.2

Chianti, Ruffino, Tuscany, Italy

45

27

Garnacha, Tritium, Rioja, Spain

85

51



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