

TERRAZZO

RISTORANTE

Shareables

CALAMARI FRITTI \$17.95

Lightly dusted and fried calamari served with Thai Sweet Chilli Sauce

1 LB. CHICKEN WINGS \$19.95

Served with a side of veggies and blue cheese dressing and tossed in mild, medium, hot, or honey garlic sauce

● LAMB SPEDUCCI \$16.95

Grilled lamb skewers served with tzaziki sauce

MARGHERITA FLATBREAD \$13.95

Tomato sauce, mozzarella cheese and fresh basil +vegetables \$2 +pepperoni \$3

NACHOS \$16.95

Topped with cheese, olives, tomato, onions, peppers, and beans. Served with guac, sour cream, and salsa + chicken or beef \$8.95

CANADIAN POUTINE \$11.95

Fries smothered with gravy and cheese curds

COCONUT SHRIMP \$22.95

Deep fried breaded coconut shrimp served with a choice of sriracha or plum sauce

CAULIFLOWER BITES \$15.95

Crispy cauliflower bites tossed in a buffalo sauce and served with celery sticks and ranch dressing

BRUSCHETTA \$13.95

Diced tomatoes with herbs served on fresh bread

Soup & Salads

SOUP OF THE DAY \$9.95

CAESAR SALAD \$14.95

Crisp romaine lettuce topped with bacon, croutons, caesar dressing and parmesan cheese

Add chicken or shrimp to any salad for \$8.95

● TOMATO CUCUMBER AND FETA SALAD \$14.95

Diced tomatoes, cucumber, red onion and feta tossed in a greek dressing

● GOAT CHEESE SALAD \$15.95

Organic spring mix, goat cheese, candied pecans, and dried cranberries tossed in a Maple Balsamic Vinaigrette

Handhelds

STEAK SANDWICH \$19.95

Grilled Sirloin steak served with garlic chipotle aioli, mushrooms, cheddar cheese and caramelized onions

TURKEY CLUB \$16.95

Smoked turkey, cheddar cheese, bacon and mayo on whole wheat or white bread

GRILLED VEGETABLE WRAP \$16.95

Grilled chefs medley of vegetables with goat cheese and chipotle mayonnaise

Served with your choice of french fries or a house salad

CAJUN CHICKEN \$18.95

Sautéed chicken served on a ciabatta bun with onions, mozzarella cheese and chipotle sauce

PULLED PORK SANDWICH \$16.95

Slow cooked pulled pork in BBQ sauce with caramelized onions and cheese on a toasted sesame bun

CLASSIC BEEF BURGER \$17.95

Beef burger with lettuce, tomato, onion, and cheddar cheese on a toasted sesame bun

CHICKEN CAESAR WRAP \$17.95

Grilled chicken, crisp romaine lettuce, bacon, parmesan cheese and caesar dressing

HOT HONEY CRISPY CHICKEN \$19.95

Breaded and fried chicken breast tossed in a hot honey sauce and served with lettuce, tomato and chipotle mayo on a sesame bun

Entrees

● PENNE POMODORO \$13.95

Served with a tomato basil sauce +meatballs \$6

MUSHROOM FETTUCINI ALFREDO \$16.95

Assorted mushrooms sauteed in a creamy garlic sauce

SHRIMP LINGUINI \$21.95

Served with tiger shrimp in a white wine or tomato sauce

CHICKEN PARMESAN \$22.95

Breaded chicken breast with tomato sauce mozzarella and parmesan cheese served with Pomodoro pasta and chef's choice of vegetables

CHICKEN FINGERS \$18.95

Served with french fries and plum, BBQ or hot sauce

● TERIYAKI VEGETABLE STIR FRY \$15.95

Chef's medley of vegetables tossed in Teriyaki sauce, served on a bed of Jasmine Rice +chicken or shrimp \$8.95

STEAK & FRITES \$31.95

8oz Canadian AAA Sirloin steak served with french fries and chef's choice of vegetables

CHICKEN SOUVLAKI \$21.95

Grilled Chicken Souvlaki served with Pita, Feta salad, steamed rice and Tzatziki sauce

FISH N CHIPS \$21.95

Battered and fried Haddock served with fries

PALAK PANEER \$18.95

Creamy spinach gravy with Paneer dumplings, served with rice and naan

BUTTER CHICKEN \$18.95

Tender chicken served in a rich tomato and cream sauce served with steamed rice, naan and salad

MAPLE GLAZED SALMON \$28.95

Served with jasmine rice and chef's choice of vegetables

Dessert

NEW YORK CHEESECAKE	\$9.95	CHOCOLATE CAKE	\$8.95
APPLE BLOSSOM WITH ICE CREAM	\$9.95	3 SCOOPS OF ICECREAM	\$6.95
MELON SALAD	\$7.95		

Wine

WHITE, ROSÉ, SPARKLING	6 o z	9 o z	Bottle
Bellino Prosecco DOC (Italy)			\$45.00
Corte Vigna Pinot Grigio (Italy)	\$11.00	\$14.50	\$34.00
Featherstone Estate Rose 2023 (Ontario)	\$13.00	\$16.00	\$48.00
Featherstone Estate Unoaked Chardonnary 2023 (Ontario)	\$14.00	\$17.00	\$51.00
Jasci & Marchesani Organic Pecorino D'Abruzzo 2023 (Italy)	\$15.50	\$19.00	\$57.00
RED WINE			
Corte Vigna Merlot (Italy)	\$12.00	\$15.00	\$36.00
Château des Charmes Cabernet Sauvignon Blend (Ontario)	\$14.00	\$17.00	\$51.00
Cave De Saint-Chinian Rouge Blend (France)	\$14.00	\$17.00	\$51.00
Southbrooke Organic Pinot Noir 2020 (Ontario)	\$15.00	\$19.00	\$57.00
Panizzi Chianti DOCG (Italy)	\$15.00	\$19.00	\$57.00

Drinks

BEER + COOLERS

Domestic bottle	\$8.50
Imported bottle	\$9.50
DRAFT	
Glass (16oz)	\$9.00
Pint (20oz)	\$10.50
Pitcher(60oz)	\$26.00
White Claw (Seltzer)	\$9.00

BEVERAGES

Juice/Soft Drinks	\$2.50
Milk/Chocolate Milk	\$2.50
Bottled Water	\$2.50
Sparkling Water	\$3.00
Coffee	\$2.75
Tea	\$2.50
Espresso	\$3.00
Cappucino	\$5.00