

# Antipasti - Starters

## **Rosso Piccante Pizzetta**

*Pizza with tomato base, fresh chilli & shaved parmesan*

## **Garlic Pizzetta**

*Pizza crust with garlic, olive oil & oregano served with assorted dips*

## **Bruschetta Pizzetta**

*Pizza crust with diced tomato, garlic, oregano, basil & extra virgin olive oil*

## **Garlic & Cheese Pizzetta**

*Pizza crust with garlic, oregano & cheese*

## **Bruschetta Boats**

*Fresh wood fire bread, diced tomato, garlic, oregano, basil, crumbled feta & drizzled with balsamic glaze & olive oil*

## **Garlic Bread**

*Fresh wood fire bread with garlic, parsley, rosemary & drizzled with extra virgin olive oil*

## **Olive Fritte**

*Olives sautéed with cherry tomatoes, shallots, olive oil, finished with Sambuca liqueur a hint of honey & a touch of chilli*

## **Antipasto Della Casa**

*A selection of freshly sliced cold meats, parmigiano, provolone cheese, olives & white anchovies, served with freshly baked wood fire bread*

## **Antipasto Di Mare Fresco**

*Mixed cold seafood medley with mamma's crab meat salad, fresh king prawns, natural Sydney rock oysters, smoked salmon & avocado*

## **Mixed Entrée Platter**

*Variety of mamma's homemade meatballs, croquettes & spinach and ricotta balls*

## **Ostriche Naturale**

*Sydney rock oysters served on a bed of rocket & lemon wedges*

## **Ostriche - Kilpatrick**

*Sydney rock oysters topped with bacon & worcestershire sauce served on a bed of rocket*

## **Ostriche - Vinaigrette**

*Sydney rock oysters served with red wine vinaigrette, finely chopped baby shallot, served on a bed of rocket & lemon wedges*

## **Ostriche - Mornay**

*Sydney rock oysters topped with creamy mornay sauce, served on a bed of rocket*

# Entree

## **Calamari Sale e Pepe**

*Crispy salt & pepper calamari served on a bed of rocket with lime aioli sauce*

## **Gamberi Alla Aglio**

*Prawns cooked in garlic, cherry tomatoes & oil with a touch of chilli, served with freshly baked wood fire bread*

## **Nannata Fritta**

*Whitebait fritters served with lemon wedges on a bed of rocket*

## **Polpi Alla Griglia**

*Marinated baby octopus with extra virgin olive oil, shallots, garlic, cherry tomatoes, a hint of chilli & served with lemon wedges*

## **Croquette Alla Mamma**

*Homemade parmesan & parsley filled rice balls*

## **Polpetta Alla Mamma**

*Homemade meatballs in Terranova's traditional napolitana sauce, served with freshly baked wood fire bread*

## **Ricotta e' Spinache**

*Homemade spinach & ricotta balls topped with gorgonzola cheese sauce*

## **Grilled Haloumi**

*Served with caramelised honey figs, freshly baked wood fire bread & drizzled with balsamic glaze*

## **Cozze Napolitana**

*Black mussels tossed in Terranova's traditional napolitana sauce, a dash of white wine, fresh herbs & garlic, served with freshly baked wood fire bread*

## **Pork Belly**

*Crispy, slow cooked pork belly drizzled with caramelised fig glaze*

## **Funghi Fritti**

*Sautéed mixed exotic mushrooms tossed with garlic, shallots, parsley, extra virgin olive oil, white wine & drizzled with truffle oil*

## **Fresh Smoked Salmone**

*Smoked salmon thinly sliced with spanish onion, capers & dressed with Terranova's homemade dressing*

# Pasta e' Risotto

## **Spaghetti Poveraccia**

*With chilli, garlic and extra virgin olive oil*

## **Spaghetti Marinara**

*A selection of fresh seafood, cherry tomatoes, garlic & a touch of chilli in Terranova's traditional napolitana sauce*

## **Spaghetti Con Polpetta**

*Bolognese sauce and topped with mamma's homemade meatballs*

## **Gnocchi Al Pesto**

*Homemade potato dumplings with pumpkin, sundried tomato and a touch of cream in Terranova's homemade pesto sauce*

## **Gnocchi Napolitana**

*Homemade potato dumplings In Terranova's traditional napolitana sauce*

## **Lasagne**

*Traditional lasagne layered with homemade pasta sheets, premium beef mince & Terranova's traditional napolitana sauce*

## **Linguini Alle Vongole**

*Fresh clams with garlic, cherry tomato, extra virgin olive oil & a touch of fresh chilli in a white wine sauce*

## **Linguini Con Gamberi**

*Prawns and crab meat, cherry tomatoes with fresh chilli in a white wine sauce*

## **Linguini Con Scampi**

*Scampi, cherry tomato, zucchini, garlic and chilli in a white wine sauce*

## **Fettuccine Boscaiola**

*Bacon, mushrooms & shallots in a light cream sauce*

## **Fettuccine Alla Aragosta**

*Fresh sautéed lobster meat with shallots & cherry tomatoes in a brandy rosé sauce*

## **Pappardelle A Ragu**

*Slow twice cooked veal shank with onions, capsicum, carrots & celery in a rich sugo*

## **Penne Napolitana**

*In Terranova's traditional napolitana sauce*

## **Penne Con Salmone Fresco e Piselli**

*Fresh salmon fillet pieces, slowly cooked with shallots in a creamy brandy sauce topped with pea puree*

## **Penne Salsiccia**

*Sautéed Italian sausages, mushrooms and shallots in a rosé sauce*

## **Penne Alla Norma**

*Eggplant, garlic & a touch of chilli in Terranova's traditional napolitana sauce, topped with fresh ricotta*

## **Penne Pollo**

*Sauteed chicken breast with peas, shallots & mushrooms in a rose' sauce*

## **Risotto Porcini (V)**

*Arborio Rice with mixed mushrooms, baby spinach, garlic & sage in a light cream sauce*

## **Risotto Con Pollo**

*Aborio rice with sauteed chicken, mushrooms, pine nuts & spinach in a light cream sauce*

## **Risotto Di Zucca (V)**

*Aborio Rice with pumpkin, parmesan, spinach, basil pesto & a touch of cream*

# Secondi - Main Course

*All main meals served with potato mash and seasonal vegetables*

## Meats

### **Herb Agnello Rack**

*Chargrilled herbed lamb rack served in Terranova's rosemary white wine sauce & lemon wedges*

### **Porterhouse Steak**

*300g porterhouse steak, chargrilled & served with a duo of seeded & Dijon mustard*

### **Osso Bucco**

*Slowly cooked osso bucco in red wine, caramelised onion and celery in Terranova's traditional napolitana sauce*

### **Bistecca Alla Fiorentina**

*500g T-bone steak, chargrilled & topped with Dianne sauce*

### **Costata Di Bistecca**

*500g grain fed Black Angus rib eye, chargrilled & topped with jus*

### **Nodino Di Manzo**

*250g scotch fillet, chargrilled & topped with creamy peppercorn sauce*

### **Scaloppine Al Funghi**

*Thinly sliced pan fried veal topped with a creamy mushroom sauce*

### **Scaloppine Saltimbocca**

*Thinly sliced pan fried veal, pancetta, sage & white wine*

### **Salsiccia Calabrese Al Forno**

*Oven baked Italian sausages with capsicum, onion & napolitana sauce, served with freshly baked wood fire bread*

### **American Style BBQ Pork Ribs - Half Rack & Full Rack**

*Tender BBQ pork ribs, marinated in Terranova's secret BBQ sauce, served with potato chips*

### **Terranova's Signature Mixed Grill (serves 2)**

*Marinated pork ribs, oven baked Italian sausages, pan fried tender chicken breast, chargrilled scotch fillet, oven baked spatchcock & a choice of the chef's finest sauces*

### **Maialetto**

*Whole baby suckling pig (6-8kgs) cooked to perfection in our authentic wood fire oven, served with sides of Italian salad, roasted potatoes, roasted seasonal vegetables, fried olives and fresh wood fired bread. Min. 10 people, 72 hours' notice required.*

### **Agnello**

*Whole baby lamb (8-10kgs) cooked to perfection in our authentic wood fire oven, served with sides of Italian salad, roasted potatoes, roasted seasonal vegetables, fried olives and fresh wood fired bread. Min. 10 people, 72 hours' notice required.*

# Poultry

## **Pollo Terranova**

*Pan fried chicken breast with mushrooms in a creamy brandy sauce with a touch of seeded mustard*

## **Pollo Verdi**

*Pan fried chicken breast with prawns & avocado in a creamy brandy sauce*

## **Pollo Maryland Al Forno**

*Oven roasted Chicken Maryland in Terranova's mixed herbs & spices*

## **Spatchcock Al Forno**

*Oven baked spatchcock with garlic, cherry tomatoes & drizzled with extra virgin olive oil*

## **Quaglia Alla Mamma**

*Oven baked marinated quail, slow cooked with Cherry tomatoes, shallots & basil in a white wine jus*

# Seafood

## **Aragosta Alla Mornay**

*Half or whole lobster in the shell, topped with creamy mornay sauce, served with potato chips*

## **Filetto Di Salmone**

*Grilled Atlantic salmon served with a zucchini & snow peas saffron risotto*

## **Pesce Del Giorno**

*Grilled Barramundi fillet served with lemon wedges*

## **Pesce Al Cartoccio**

*Whole baked snapper with extra virgin olive oil, fresh herbs, lemon, garlic & cherry tomatoes*

## **Scampi Dell Adriatico**

*Grilled butterflied deep sea scampi with cherry tomatoes, shallots, garlic, extra virgin olive oil and served on a bed of rocket*

## **Piatto Misto Di Mare**

*The chef's selection of mixed cold & hot seafood platter*

# Salads

## **Insalata Caprese**

*Bocconcini cheese, tomato, basil & oregano, drizzled with extra virgin olive oil & balsamic glaze*

## **Insalata Italiana**

*Mixed lettuce with tomato, cucumber, spanish onion & olives drizzled with Terranova's homemade balsamic dressing*

## **Insalata Alla Mamma**

*Cos lettuce, cucumber, spanish onion, tomato & fennel drizzled with white vinegar & extra virgin olive oil*

## **Insalata Di Rucola**

*Rocket, pear, walnuts & shaved grana padano parmesan cheese & drizzled with Terranova's homemade balsamic dressing*

## **Caesar Salad**

*Cos lettuce, homemade croutons, bacon, shaved grana padano parmesan cheese & Terranova's homemade caesar dressing*

# Salad Add-ons

**Grilled Octopus**

**Grilled Prawns**

**Grilled Chicken**

**Smoked Salmon**

**Sliced Avocado**

**Fetta**

# Sides

**Potato Chips**

**Seasonal Vegetables**

**Creamy Potato Mash**

**Roasted Rosemary Garlic Potatoes**

# Pizza Menu

## **La Margherita**

*Tomato base, basil & mozzarella cheese*

## **La Tropicale**

*Tomato base, mozzarella, shaved ham & pineapple*

## **La Napolitana**

*Tomato base, mozzarella, anchovies & olives*

## **La Capricciosa**

*Tomato base, mozzarella, shaved ham, mushrooms & olives*

## **La Suprema**

*Tomato base, mozzarella, mushroom, onions, roasted capsicum, shaved ham, salami & olives*

## **Con Salami**

*Tomato base, mozzarella, salami di casa, eggplant & olives*

## **Con Salsiccia**

*Tomato base, mozzarella, Italian sausage, capsicum & olives*

## **Con Pollo**

*Tomato base, mozzarella, capsicum, onion, chicken & pineapple (BBQ is optional)*

## **Con Prosciutto**

*Tomato base, prosciutto, rocket leaves, mozzarella, parmesan cheese & walnuts*

## **La Americana**

*Tomato base, mozzarella & Salami di casa*

## **The Hot Italian**

*Tomato base, mozzarella, hot salami di casa, onions, roasted capsicum & olives*

## **Carne Amore**

*Tomato base, mozzarella, salami di casa, shaved ham, Italian sausage (BBQ is optional)*

## **Terra e' Mare**

*Tomato base, mozzarella, salami di casa & prawns*

## **Con Verdura**

*Tomato base, mozzarella, sun dried tomatoes, artichoke, capsicum, topped with fresh ricotta, rocket & balsamic glaze*

## **Garlic Chilli Prawns**

*Tomato base, mozzarella, prawns, roasted capsicum, shallots & chilli*

## **Con Misto Di Mare**

*Tomato base, prawns, calamari, octopus with garlic & basil*

## **Con Patate**

*White base, mozzarella, thinly sliced potato topped with sea salt & oregano*

## **BBQ Pork**

*BBQ base, mozzarella, thinly sliced pork belly, caramelised onion, capsicum, shallots topped with bacon*

## **La Mediterranean**

*Tomato base, mozzarella, feta cheese, prawns, bacon, chicken & sundried tomatoes*

## **La Cosa Nostra**

*Tomato base, boccincini cheese, marinated eggplant & marinated mushroom topped with prosciutto crudo & fresh ricotta*

## Calzone - Closed Pizza

### **Terranova**

*Tomato base, mozzarella, Italian sausage, roasted capsicum & chilli*

### **Ricotta e' spinach**

*Tomato base, ricotta, spinach & prosciutto*

### **Calabrese**

*Tomato base, hot salami di casa, eggplant, olives & mozzarella cheese*

### **Quattro Formaggi**

*White base, mozzarella, provolone, gorgonzola & parmesan cheese*

# Kids Menu

## **Cotolette Di Pollo**

*Chicken breast Schnitzel served with potato chips*

## **Penne Bolognese**

*Short tube pasta with premium mince in Terranova's traditional napolitana sauce*

## **Penne Bianco**

*Short tube pasta with butter sauce & parmesan cheese*

## **Spaghetti Al Pomodoro**

*Spaghetti in Terranova's traditional napolitana sauce*

## **Calamari**

*Salt & pepper calamari served with potato chips*

## **Scaloppine**

*Tender pan fried veal scaloppini served with potato chips*

## **Lasagne**

*Traditional lasagne layered with homemade pasta sheets, premium beef mince & Terranova's traditional napolitana sauce*

## **La Margarita Pizza**

*Tomato base with mozzarella cheese*

## **La Tropicale Pizza**

*Tomato base, mozzarella, shaved ham & pineapple*