

TERRAMIA'S PRIVATE PARTY MENU "GRANDIOSO" - 75

ANTIPASTI

Family style

FRITTELLE DI ARAGOSTA

Larry's fresh Maine lobster fritters topped with crispy vegetables in a balsamic honey glaze

SALSICCIA E PEPERONI CON POLENTA

Homemade Italian fennel sausage, roasted peppers, warm polenta cake, aged balsamico

ANTIPASTO TRADIZIONALE DELLA CASA

Imported Italian cured meats, cheeses, preserved vegetables and olives

L'INSALATA DI BOSTON

Boston Bibb, candied spicy pecan, caprino cheese confetti, citrus condiment

PRIMI

Family style

LINGUINE ALLE VONGOLE

Imported De Cecco linguine pasta al dente, Stony Island clams, roasted garlic & parsley, colino tomatoes salsa piccante

FETTUCCINE ALLA BOLOGNESE

Egg fettuccine pasta, chef's signature bolognese sauce, shaved ricotta salata, crispy basil

CAPELLINI CON GAMBERI E ARAGOSTA

Handcrafted thin saffron capellini pasta, jumbo shrimp & lobster meat, garlic, oil & white vino

SECONDI

Choice of:

POLLO ALLE ERBE

Free-Range Statler chicken breast, herbs & lemon scented, creamed risotto alla rabe, lemon parsley gremolata

VITELLO ALLA BRACE

Milk fed veal chop, roasted potatoes, broccoli rabe, wild mushroom Truffle demi

OSSOBUCCO DI MAIALE

Chef's winter version of braised pork ossobuco, white bean ragout, wilted seasonal greens

BISTECCA DI MANZO

Pan roasted Filet Mignon, whipped gorgonzola potato, sautéed baby spinach, Barolo reduction

SEAFOOD BABY BRODETTO

Assorted seafood of the day in a light tomato fume' sauce served with miniature potato gnocchetti

DOLCE

Family style

TIRAMISU CHOCOLATE SAUCE

BREAD PUDDING SALTY CARAMEL SAUCE

CANNOLI SICILIANI

\$75 pp tax & gratuity not included