Terrazza Italiano Ristorante

<u>STUZZICHINI</u>

Enjoy while you wait with an aperitif

Pizzette Ripiene * Piz	zza dough balls filled with spicy Nduja sausage & mozzarella OR mozzarella & Sundried tomato	5.75	
wit	th a spicy tomato dipping sauce		
Pizzette Fritte * De	eep fried pizza served with a spicy tomato sauce	5.25	
Olive della Casa * A variety of herby dressed olives with pickled garlic			
Pane Misto * Warm Italian breads served with oil and balsamic vinegar			
•	zza garlic bread with rosemary and rock salt 4.95 with moz ge green olives, stuffed with meat ragu, breaded and deep fried, served with mayonnaise	zarella 5.95 4.75	
	<u>ANTIPASTI</u>		
Antipasto Classico	A platter of 'Affetati' Italian meats and cheese, preserves and truffle oil	8.75 OR 16.95 for	2
Antipasto di Pesce *	A chilled platter of fish and seafood, mozzarella, asparagus and sun dried tomato	8.75 OR 16.95 fo	or 2
Formaggio Tomino *	A blend of warm cow and goats cheese; with toasted ciabatta and home made chutney	5.95	
Asparagi con Prosciutto Baked asparagus wrapped in Parma Ham finished with parmesan shavings and sun dried tomatoes			
Zuppa *	Please ask for our homemade soup of the day - served with warm ciabatta	5.50	
Torre di Pisa di Melanza	ne * A layered tower of sliced mozzarella, aubergine and tomato with our Napoli sauce	6.25	
Mozzarella Fritte *	Fresh breaded mozzarella, deep fried and complemented with a sweet chilli dip	5.80	
Funghi di Lusso *	Open cup mushroom, topped with homemade chutney, goats cheese, a slice of smoked salmon, baked and served with toasted ciabatta	6.75	
	PASTA	STARTER	MAIN
	We offer fresh Parmesan with all Pasta dishes		
Spaghetti alla Carbonara Cooked to order with egg, 'guanciale' and black pepper. Lasagna della Nonna Homemade Bolognese Lasagna layers sprinkled with ham, cheese, mushroom and peas Pasta al Ragu Fresh egg pasta in a rich tomato, Italian Nduja sausage meat & Bolognese sauce, finished with		6.95 6.95	11.95 11.95
	Parmesan shavings & black pepper, slightly spicy	6.95	11.95
Rotondi di Zucca *	Baked pasta parcels stuffed with pumpkin in a creamy, porcini, mushroom and garlic sauce	7.25	14.95
Polpette Fatt ' In Casa	Homemade meatballs served with pasta in a tasty tomato and basil sauce	6.95	12.50
Panciotti di Pesce	Pasta parcels stuffed with scallops and prawns, served simply with a butter, asparagus & truffle oil sauce	8.25	16.50
Bauletti	Fresh egg Ravioli, filled with minced lobster; served in a cream, tomato, smoked salmon and sundried	8.25	16.50
	tomato sauce with garlic and seasoning.		
Pappardelle Con Fillette	o Fresh egg pasta ribbons tossed in a rich creamy fillet steak, porcini and field mushroom sauce	8.50	17.00
Risotto del Cuoco *	Creamy Risotto with chicken, asparagus, mushrooms, pancetta and a hint of garlic		16.95
	(there is a waiting time for this dish)		
Trio di Pasta (For two)	Share 3 pasta dishes of your choice	29.9	5

Dishes marked with an Asterix * are, or can be made suitable for vegetarians.

(All our dishes are cooked to order, so there may be a waiting time)

POLLO DELLA CASA

House Chicken Dishes

Pollo Maria	Breast of chicken rolled with a slice of Parma Ham and mozzarella in a rich tomato sauce	
	served on wilted spinach, finished with parmesan	
Pollo Ripieno	Breast of chicken rolled with asparagus and dolcelatte cheese, with a creamy dolcelatte, Porcini and	12.95
	field mushroom sauce on breaded courgettes.	
Spezzatino al Pe	Peperoncino Tender pieces of chicken in a rich spicy tomato sauce with sweet peppers, garlic	12.95
	wine and mushrooms and plain pasta on the side.	

Terrazza Ristorante Italiano | 10 Lichfield St, Rugeley WS15 2EH | T: 01889 570630

Ristorante Italiano Terrazza

CARNE

Braciole di Manzo	House Meat Dishes. Prime fillet steak rolled with mozzarella, garlic and herbs, with a rich tomato and Basil Sauce	25.95
	(This dish is cooked to medium to create a melted cheese centre)	
Vitello ai Porcini	Tender escalope of veal in a creamy porcini and field mushroom sauce flavoured with a hint of marsala wine,	20.45
	on a bed of wilted spinach	
Spiedini di Carne	Skewered pieces of lamb and tasty Italian sausage, with a red wine,	20.95
	onion and rosemary sauce on roasted garlic potatoes	
Filletto al Formaggio	Prime fillet steak with a creamy dolcelatte cheese sauce, topped with a slice of dolcelatte and finished with asparagus	25.95
Vitello Saltimbocca	Tender escalope of veal topped with Parma Ham and mozzarella, with a sage and butter sauce, served on French beans	20.45
Filletto al Pepe Nero	Prime fillet steak served with our own creamy mixed peppercorn sauce served on a bed of French beans	25.95
Rossini alla Terrazza	Prime fillet steak coated with pate served on toasted bread, topped with mushroom and served with a rich Madeira sauce	25.95
Filletto	Plain prime fillet steak, garnished with mushrooms and cherry tomatoes	25.95
	_ <u>PIZZA</u> All our thin crust pizzas are home-made for an authentic Italian flavour, simply topped in-keeping with traditional recipes	
Margherita The	original pizza classic, tomato and mozzarella, garnished with fresh basil.	9.95
-	original pizza classic, tomato and mozzarella, garnished with fresh basil. etarian heaven of aubergines, courgettes, sweet peppers, red onions and artichokes,	9.95 13.50
Primavera Vege		
Primavera Vege	etarian heaven of aubergines, courgettes, sweet peppers, red onions and artichokes,	
Primavera Vege with a Contadina A tom	etarian heaven of aubergines, courgettes, sweet peppers, red onions and artichokes, a hint of garlic on a tomato and mozzarella base.	13.50
Primavera Vege with a Contadina A tom Quattro Formaggi A	etarian heaven of aubergines, courgettes, sweet peppers, red onions and artichokes, a hint of garlic on a tomato and mozzarella base. ato and mozzarella base, topped with chopped Italian sausage, salami and spicy Nduja sausage.	13.50 13.95
Primavera Vege with a Contadina A tom Quattro Formaggi A Prosciutto Crudo A	etarian heaven of aubergines, courgettes, sweet peppers, red onions and artichokes, a hint of garlic on a tomato and mozzarella base. ato and mozzarella base, topped with chopped Italian sausage, salami and spicy Nduja sausage. A cheese lovers delight, gorgonzola, mozzarella, emmental and parmesan shavings, flavoured with fresh basil	13.50 13.95 13.50
Primavera Vege with a Contadina A tom Quattro Formaggi A Prosciutto Crudo A Estiva A	etarian heaven of aubergines, courgettes, sweet peppers, red onions and artichokes, a hint of garlic on a tomato and mozzarella base. ato and mozzarella base, topped with chopped Italian sausage, salami and spicy Nduja sausage. A cheese lovers delight, gorgonzola, mozzarella, emmental and parmesan shavings, flavoured with fresh basil A traditional margherita pizza baked and then finished with slices of Parma ham.	13.50 13.95 13.50 13.95
Primavera Vege with a Contadina A tom Quattro Formaggi A Prosciutto Crudo A Estiva A Calzone Classico A	etarian heaven of aubergines, courgettes, sweet peppers, red onions and artichokes, a hint of garlic on a tomato and mozzarella base. ato and mozzarella base, topped with chopped Italian sausage, salami and spicy Nduja sausage. A cheese lovers delight, gorgonzola, mozzarella, emmental and parmesan shavings, flavoured with fresh basil A traditional margherita pizza baked and then finished with slices of Parma ham. fresh variety of mozzarella, fresh tomatoes, Parma ham, rocket leaves and shavings of parmesan drizzled with olive oil.	13.50 13.95 13.50 13.95 13.95
	Vitello ai Porcini Spiedini di Carne Filletto al Formaggio Vitello Saltimbocca Filletto al Pepe Nero Rossini alla Terrazza	Braciole di Manzo Prime fillet steak rolled with mozzarella, garlic and herbs, with a rich tomato and Basil Sauce Italio di Sance This dish is cooked to medium to create a melted cheese centre) Vitello ai Porcini Fender escalope of veal in a creamy porcini and field mushroom sauce flavoured with a hint of marsala wine, on a bed of wilted spinach Spiedini di Carne Skewered pieces of lamb and tasty Italian sausage, with a red wine, onion and rosemary sauce on roasted garlic potatoes Filletto al Formagio Prime fillet steak with a creamy dolcelatte cheese sauce, topped with a slice of dolcelatte and finished with asparagus Vitello Saltimbocc Tender escalope of veal topped with Parma Ham and mozzarella, with a sage and butter sauce , served on French beans Filletto al Pere Nem Prime fillet steak coated with pate served on toasted bread, topped with mushroom and served with a rich Madeira sauce Filletto Prime fillet steak, garnished with mushrooms and cherry tomatoes Filletto Plaip rime fillet steak, garnished with mushroom sauce flavoured

SIDE ORDERS

Patate Arrosto Roasted garlic & rosemary potatoes	3.50	Patate Fritte Chipped potato	3.50
Piselli e Pancetta Sauteed peas & pancetta with onion & wine	3.75	Insalata Mista Mixed salad tossed in oil and Balsamic Vinegar	3.65
Bruschetta (4 pieces) Garlic Bread topped with mozzarella or Sun dried tomatoes, or spicy Nduja	Plain 3.95 sausage 4.50	Zucchini Fritti Fresh breaded deep fried courgettes	3.95
Spinacci in Padella Fresh wilted spinach with garlic and wine	3.95	Cavolfiore Baked cauliflower cheese	3.75

LAGER

Peroni pint 5.20 1/2 pint 2.60 Bottle 330ml 3.95

Morretti 330ml 3.95 Budweiser 330ml 3.75 Stella Artois 330ml 3.75

CIDERS

Please ask your server for our current selection 3.95

SPIRITS

House spirits 25ml 3.50 with mixer 4.50 Flavoured Gins 25ml 4.00 with mixer 5.00 Premium Whiskey & Brandy 25ml 4.00 with mixer 5.00 Liquers 25ml 3.50 with mixer 4.50

SOFT DRINKS

Appletiser 2.80Coke/Diet Coke 330ml 2.95Terrazza Restaurant | 10 Lichfield St | Rugeley WS15 2EH | T:01889 570630Lemonade 2.00 with mixer 2.50