



# TerraSole

**Restaurant Week Experience \$69**

**February 5 - 8, 2024**



## PER COMINCIARE

Choose one

### **Burrata di Tartufo alla Caprese**

Imported Black Truffle Burrata, imported Prosciutto San Daniele, Ugly tomatoes, roasted peppers, shaved Parmigiano Reggiano, truffle balsamic drizzle

### **Filetto e Gamberi con Polenta**

Imported Polenta served in a sizzling skillet topped with Shrimp, Porcini Mushrooms finished with Cognac sauce

### **Insalata di Cavoletti**

Shaved miniature brussels sprout salad tossed with toasted hazelnuts, crispy guanciale, truffle Parmigiano vinaigrette, Westfield goat cheese croquettes, truffle peelings

## CACIO E PEPE LIVE TABLESIDE!

Handcrafted Bucatini Pasta, tossed in the Pecorino-Romano Wheel, with a touch of truffle sauce tossed with Lamb, Bison, Venison, black pepper

## ENTREE

Choose one

### **Salmone al Pistacchio**

Black & white sesame crusted wild King Salmon, puree of pistachio sauce served with organic farrotto, organic baby vegetable cake, roasted marble potatoes

### **Polletto Ripieno**

Panko crusted black label chicken breast stuffed with Speck, sundried tomatoes, artichoke, imported Stracciatella cheese from Puglia, lemon chicken broth, sauteed spinach

### **14 oz Allen Brothers NY Strip**

Woodfired oven selections are all **certified Prime** and seasoned and seared to perfection at a high temperature and served on a sizzling platter **finished with cognac flame**

### **Fusilloni con Aragosta e Gamberoni alla McNally**

Imported special cut Fusilloni pasta tossed with whole fresh Maine lobster, Colossal Maya Prawn, asparagus, zucchini finished with white wine, e.v.o.o., truffle essence & a touch of Brandy, spicy chili pepper

### **La Pizza Italiana alla Pescatora**

Terrasole Homemade Dough made with Double Zero and Semolina flours, topped with Imported Burrata, Whole Fresh Maine Lobster, Clams & Shrimp

### **Fettuccine alla Bolognese**

Homemade Fettuccine Pasta tossed with slow cooked three meat Mutti tomato ragu with a touch of milk and topped with Whipped Ricotta

## Dessert

Choose One

### **Torta di Cioccolato**

Pistachio dusted Belgian chocolate flourless cake, fresh whipped cream, gelato of the day

### **Profiteroles**

Puff Pastry, Vanilla Bean Gelato, Belgian Chocolate Ganache

### **Frittole**

Chocolate & banana beignets served with gelato of the day