Entrées

Add a Caesar or house salad 2.5
Dressings - Italian, Ranch or Caesar

**Pasta Portofino** – Bowtie^ pasta in a creamy sauce with smoked bacon, mushrooms, and scallions. 14
   add chicken 3 add (6) shrimp 5

**Lombardi** - Sautéed shrimp and blue crab claw meat in our special red scampi sauce and tossed with fettuccine^. 18

*Ribeye Bistecca* – Grilled 12 oz. ribeye steak seasoned perfectly with an Italian marinade.
   Served with broccoli and garlic mashed potatoes. 23 gf

*Grilled Salmon* – Salmon filet, grilled as you like, brushed with lemon, ginger, and soy.
   Served with garlic mashed potatoes and steamed broccoli. 18 gf

**Venetian Grilled Chicken** – Fire grilled marinated chicken breast topped with a pineapple glaze.
   Served with garlic mashed potatoes and steamed broccoli. 17 gf

**Skinny Chicken** – Chicken breast brushed with olive oil, seasoned with salt & pepper and grilled.
   Served with sautéed spinach and roasted garlic. 9 Half Order/ 13 Full Order gf

**Marsala** – Sweet savory sauce of roasted garlic, mushrooms and Marsala wine.
   Served with garlic mashed potatoes. Chicken 15 *Veal 17 *Ribeye 26

**Scaloppine** – Mushrooms, artichokes, capers and smoked bacon served in a creamy lemon butter sauce.
   Served with capellini^ pasta and béchamel sauce. Chicken 15 *Veal 17 Shrimp 17 *Ribeye 26

**Parmesan** – Lightly breaded, topped with Marinara and mozzarella cheese.
   Served with capellini^ pasta. Green Tomato 11 Chicken 14 *Veal 17

**Chicken Cannelloni** – Pasta rolls filled with grilled chicken, steamed spinach, ricotta and mozzarella cheese, topped with béchamel and marinara sauce. 14

**Manicotti** – Thin pasta sheets rolled and stuffed with four cheeses, baked with marinara sauce and topped with mozzarella cheese. 13

**Lasagna** – Pasta layered with meat sauce and generous portions of mozzarella, ricotta, Parmesan and Romano cheese. 14

**Fettuccine Alfredo** – Our creamy Alfredo sauce served over fettuccine^ pasta. 13
   add chicken 3 add (6) shrimp 5

**Spaghetti^** – An Italian classic served with traditional meat sauce or marinara sauce seasoned with Italian herbs. 11 add 6 meatballs 4

**Terranova’s Trio** – Three of Terranova’s top sellers.
   Chicken Parmesan, Lasagna and Fettuccine^ Alfredo. 17

^SUBSTITUTE - Gluten free penne pasta 2 - Whole wheat penne pasta 2
   gf = gluten free option

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness
Appetizers

**Fried Mozzarella** – 6 breaded mozzarella triangles served with our house marinara sauce. 8

**Calamari** – Tender thinly cut rings of calamari, marinated overnight and lightly fried. 9

**Spinach Dip** – Homemade, creamy spinach and artichoke dip with melted mozzarella and served with sundried tomato and basil chips. 9

**Stuffed Mushrooms Italiano** – Mushrooms stuffed with spinach, ricotta cheese, Parmesan cheese, bread crumbs and Italian spices. 8

**Fried Green Tomatoes** – Lightly breaded and topped with béchamel sauce, mozzarella cheese, baked & garnished with a sweet red pepper and basil sauce 9

Salads and Soups

**Insalata Terranova** – Fresh mixture of field greens tossed with mozzarella and Parmesan cheese, tomatoes and black olives in Terranova’s signature famous Italian dressing, topped with grilled chicken. 9

*Substitute *Salmon add 7 gf

**Insalata Terranova Caesar** – Garden fresh romaine lettuce topped with sliced grilled chicken and grated parmesan cheese. 9

*Substitute *Salmon add 7 gf

Soups will return after summer ends...

Desserts

**Italian Cream Pie** – Heavenly Italian cream layered between caramelized pecans and coconut, topped with freshly made caramel, all in a graham cracker crust. (Served chilled) 7.5

**Strawberry Tiramisu** – Layers of lady fingers soaked in our coffee mixture, layered with strawberries and creamy mascarpone cheese. 8

**Cannoli** – Two chocolate covered cannoli filled with a sweet creamy filling. 7.5

**Jared’s Cheesecake** – N.Y. Cheesecake with a strawberry vodka infused balsamic reduction and drizzled with chocolate syrup. 8

**Crème Brulee** – Made fresh daily, a rich custard topped with caramelized sugar. 7

Terranova’s Huntsville

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