



## ANTIPASTI

**Chilled Scungilli** – Sliced scungilli (conch) served chilled with sliced onions, parsley, and homemade lemon-herb dressing – 7

**Stuffed mushrooms** – Three mushroom caps stuffed with lump crabmeat and baked in a casserole – 7

**Garlic Bread** – Five Slices of bread, spread with homemade garlic butter, toasted in our brick oven – 3

**Garlic Bread with sauce and cheese** – Five Slices of bread, spread with homemade garlic butter, topped mozzarella cheese and homemade tomato sauce – 4.5

**Jumbo Shrimp Cocktail** – Jumbo shrimp served with homemade cocktail sauce – 6.5

**Fresh Mozzarella** – Served with roasted red peppers, extra-virgin olive oil and fresh basil – 6

**Bruschetta** – Toasted bread topped with garlic, basil, roma tomatoes, Pecorino Romano cheese and extra virgin olive oil – 6.5

**Broccoli Raab** – Broccoli Raab sautéed with extra virgin olive oil and garlic– 8.75

## INSALATE

**Antipasto Salad** – Genoa salami, prosciutto, pepperoni, mozzarella, provolone, roasted red peppers, green olives, Kalamata olives and anchovies (optional) served with our homemade Italian vinaigrette – for 2 -9.75, for 4 – 13.75, for 6 – 17.75

**Italian Salad** – Penne Pasta, roasted red peppers, black olives, capers, Romaine, spring mix, grated Pecorino Romano cheese served with parmesan peppercorn dressing – 7.5

**Greek Salad** – Kalamata olives, tomatoes, sliced onion, green peppers, lots of feta cheese, Romaine, spring mix, shredded carrot, red cabbage and tomatoes served with homemade Italian vinaigrette – 8.5

**Four Cheese Salad** – Fresh mozzarella, sliced provolone, feta, and grated Pecorino Romano, tomatoes and our homemade Italian vinaigrette – 9.5

**Terry's Salad** – Tomatoes, capers, croutons, shaved Pecorino Romano and your choice of dressings (lemon-herb is recommended) – 9.5

**House Salad** – Romaine and spring mix, shredded carrot, red cabbage and tomatoes – 3

**Add to any Salad** – Grilled Chicken – 4.5, Sautéed Shrimp – 5.5

**Our Salad Dressings** – Homemade Lemon-herb, Homemade Italian vinaigrette, Homemade Balsamic vinaigrette, Blue Cheese, Ranch, Caesar, French, Parmesan Peppercorn, Honey Mustard

## ZUPPA

**Lentil, Minestrone or Pasta e Fagioli Soup**– Cup - 3, Bowl – 3.75



## ENTREES

*Served with a salad, Italian artisan bread with olive oil, non-pasta dishes are also served with a side of capellini pasta with our own homemade tomato sauce*

## CASSEROLES

*All casseroles are prepared with our own homemade tomato sauce*

**Baked Ziti** – Layers of ziti, mozzarella cheese and sauce- 13

**Manicotti** – Rolls of pasta stuffed with fresh ricotta filling or Florentine filling (ricotta and spinach)- 13

**Baked Homemade Ravioli** – Your choice of a dozen meat, cheese, or spinach pasta and cheese ravioli baked with mozzarella. Pick one or all three types – 19

**Baked Panzerotti** – ravioli stuffed with spinach and ravioli stuffed with mushroom baked with mozzarella – 16

**Homemade Lasagna** – layers of handmade pasta and homemade ricotta filling – 15

**Eggplant Parmigiana** – slices of lightly fried eggplant layered with mozzarella and sauce – 15

**Eggplant Rollatini** – two slices of lightly fried eggplant, wrapped around our homemade ricotta filling with mozzarella and sauce – 15

**Eggplant Linguine** – slices of lightly fried eggplant, layered with linguine, mozzarella and sauce, sprinkled with Romano – 15

## PASTA

**Fettuccine Alfredo** – fettuccine prepared in our homemade Alfredo sauce made with fresh cream and imported cheese – 13

**Homemade Cheese Ravioli** – a dozen ravioli made with plain or spinach pasta stuffed with fresh ricotta filling served in our tomato sauce – 18

**Homemade Meat Ravioli** – a dozen ravioli made with plain pasta stuffed with seasoned ground beef and served in our tomato sauce – 18

**Panzerotti** – ravioli stuffed with spinach and ravioli stuffed with mushroom – 14.5

**Tri-color tortellini** – plain, tomato and spinach tortellini filled with cheese – 14

**Broccoli Raab alla olio** – broccoli raab sautéed with olive oil and garlic served over pasta – 14

**Gnocchi** – Italian potato gnocchi, buttered and served with our homemade tomato sauce – 12.5

**Penne alla Vodka with Prosciutto** – penne sautéed with our own creamy vodka sauce over Italian prosciutto – 15

**Red or White Clam Sauce** – Baby clams with our own homemade tomato sauce or white wine, olive oil and garlic sauce, over pasta – 14

**Broccoli Raab alla olio** – broccoli raab sautéed with olive oil and garlic served over pasta – 14



## MEAT DISHES

**Chicken Picatta** – Scaloppini chicken breast in a lemon butter and white wine sauce with capers – 14.5

**Chicken Marsala** – Scaloppini chicken breast in a Marsala wine sauce with fresh mushrooms – 14.5

**Chicken Parmigiana** – Boneless chicken breast lightly breaded, fried and topped with our own tomato sauce and mozzarella then baked – 13.5

**Chicken Cacciatore** – Boneless chicken breast in a tomato and red wine sauce with freshly sautéed green peppers and onions – 15

**Chicken Fettuccine Alfredo** – Boneless grilled chicken breast sliced and served with our homemade fresh cream Alfredo sauce over fettuccine – 17

**Chicken and Broccoli alla Olio** – Boneless grilled chicken breast and fresh broccoli sautéed in oil and garlic over pasta – 14

**Veal Picatta** – Scaloppini veal in a lemon butter and white wine sauce with capers – 19.5

**Veal Marsala** – Scaloppini veal in a Marsala wine sauce with fresh mushrooms – 19.5

**Veal Parmigiana** – Veal lightly breaded, fried and topped with our own tomato sauce and mozzarella then baked – 17

## SEAFOOD DISHES

**Red or White Clam Sauce** – Baby clams with our own homemade tomato sauce or white wine, olive oil and garlic sauce, over pasta – 14

**Scungilli Lemon alla olio** – Sliced scungilli (conch) sautéed with lemon, olive oil and garlic, served on a bed of pasta – 15

**Calamari** – Stewed calamari to tender perfection in our homemade tomato and red wine sauce – 15

**Shrimp Scampi** – eight jumbo shrimp in a lemon-butter and white wine sauce with fresh sautéed garlic over pasta – 18.5

**Shrimp Alfredo**– eight jumbo shrimp in our fresh cream Alfredo sauce, over a bed of fettuccine – 20.5

**Shrimp Parmigiana**– eight jumbo shrimp baked in our homemade tomato sauce and topped with mozzarella – 18.5

**Shrimp Marinara**– eight jumbo shrimp in our homemade tomato sauce, basil and extra garlic – 17.5

**Crab Cakes**– homemade lump crab cakes, pan seared , served with cocktail sauce, homemade tarter or lemon wedges – 18

## TERRY'S TAVERN STYLE PIZZA

*Our pizzas are made with the cheese on the bottom and sauce on top*

**Mozzarella** - Our thin crust pizza handmade and baked in our brick oven with tomato sauce and mozzarella - 9

**Topings** – Anchovies, Homemade Meatballs, Onions, Mushrooms, Green Peppers, Garlic, Black Olives, Sausage, Pepperoni – 1.75 per topping



## KIDS MENU

*(12 and under)*

- Spaghetti & Meatballs** - Our homemade sauce and meatballs – 6
- Spaghetti & Meat Sauce** - Our homemade meat sauce – 6
- Baked Ziti** – a smaller portion of our layers of ziti, mozzarella cheese and sauce- 6
- Spaghetti & Tomato Sauce** – pasta with our homemade sauce – 4
- Buttered Noodles** – pasta with butter – 4
- Penne Alfredo** – penne pasta in our homemade Alfredo sauce – 6

## SIDE DISHES

- Homemade meatballs** – two homemade meatballs- 4
- Bowl Pasta** – bowl of pasta and homemade tomato sauce- 4
- Broccoli oil and garlic** – broccoli sautéed in olive oil and fresh garlic – 5

## COFFEE & TEA

- Coffee** – regular or decaf- 1.75
- Espresso** – fresh made espresso - 2
- Cappuccino** – fresh made espresso with steamed milk - 3
- Iced Cappuccino** – fresh made espresso with steamed milk - 3
- Hot Tea** – choice of regular or herbal tea – 1.75
- Homemade Iced Tea** – choice of regular or raspberry – 1.75

## BEVERAGES

- Soda** – Cola, Diet Cola, Ginger Ale, Root Beer, Lemon-Lime – 1.75
- Italian Soda** – Seltzer with your choice of flavored syrup - Raspberry, Peach, Black Cherry, Mint, Almond Mocha, Cappuccino, Watermelon, Sugar free Pineapple or Sugar free Butterscotch – 2.00
- Pellegrino Mineral Water** – small bottle – 2, larger bottle – 4.5
- Pellegrino Orange Soda** – small bottle – 2



## HOUSE WINES

### Red Wines

**Chianti** – California    **Paisano** – California    **Sangria** – California  
Glass - 5.5    Small Carafe- 12.5    Large Carafe – 18.5

**Lambrusco** – California    **Cabernet** – Italy    **Merlot** – California  
Glass - 6.5    Small Carafe- 14    Large Carafe – 21

**Shiraz** – Australia    **Cabernet** – Australia    **Merlot** – Australia    **Pinot Noir** – France  
Glass - 7    Small Carafe- 17    Large Carafe – 26.5

### White Wines

**Chardonnay** – California    **White Zinfandel** – California  
Glass - 6.5    Small Carafe- 14    Large Carafe – 21

**Pinot Grigio** – Italy    **Riesling** – Germany    **Sauvignon Blanc** – California  
Glass - 7    Small Carafe- 17    Large Carafe – 26.5

## BEER

### **Draft Beer – 16oz**

Coors Light - 2.50  
Yuengling Lager - 3  
Blue Moon - 4  
Weyerbach – Slam Dunkel 7.0% - 5

### **Domestic Beer – Bottles – 2.75**

Michelob, Michelob Ultra, Coors Light, Yuengling, Miller Lite, Sam Adams Light, Rolling Rock

### **Imported Beer - Bottles – 3.25**

Heineken, Heineken Dark, Stella Artois, Molson Golden, Birra Moretti, New Castle Brown,  
Corona Extra, Amstel Light