

TERRA BLANCA

VINEYARD GRILL

ANTIPASTI EXTRA BREAD \$4

TOSSÉD CAPRESE \$17

Fresh tomato, mozzarella, pesto, basil, balsamic reduction
PAIR WITH THE 2022 ARCH TERRACE ROSÉ

ANTIPASTO \$23

Chef's cured meats, fresh mozzarella, gouda, spinach & artichoke dip, pickled vegetables, fig jam, toasted housemade bread
PAIR WITH THE 2019 ARCH TERRACE MERLOT

SMOKED BRISKET BURNT ENDS \$21

Smoked and braised beef brisket, maple bourbon glaze, cabbage slaw
PAIR WITH THE 2019 SIGNATURE SERIES BLOCK 8 SYRAH

HARISSA LIME PRAWN COCKTAIL \$23

Fresh prawns, cucumber, shredded lettuce, harissa-lime sauce, fresh dill
PAIR WITH THE 2021 SIGNATURE SERIES ALBARIÑO

BAKED SPINACH & ARTICHOKE DIP \$17

Served with pita bread
PAIR WITH THE 2021 SIGNATURE SERIES VRM

ZUPPA "TODAY'S DAILY SOUP" CUP - \$7 BOWL - \$9

TODAY'S SOUP & SALAD (HOUSE OR CAESAR) \$13

BRICK OVEN PIZZAS GLUTEN FREE ADD \$9 (HAND-TOSSED ONLY) HAND-TOSSED - \$24 | FLATBREAD - \$22

CHEF'S PIZZA OF THE WEEK

Weekly rotation from our wood-fired brick oven

TERRA BLANCA

Italian sausage, salami, mushrooms, fresh herbs, mozzarella, garlic oil base
PAIR WITH THE 2020 ONYX

MARGHERITA

Triple Threat plum tomato sauce, tomatoes, fresh mozzarella, basil
PAIR WITH THE 2019 ARCH TERRACE MALBEC

GIACOMO

Bacon, capicola, Italian sausage, pepperoni, mozzarella,
Arch Terrace Triple Threat red wine reduction, plum tomato sauce
PAIR WITH THE 2019 ARCH TERRACE SYRAH

INSALATE ADD GRILLED CHICKEN \$7 | ADD GRILLED PRAWNS \$11

CLASSIC CAESAR \$16

Fresh romaine hearts, rosemary croutons, shaved parmesan cheese, creamy house-made caesar dressing
PAIR WITH THE 2021 SIGNATURE SERIES VRM

SUMMER BERRY SALAD \$17

Arugula & romain mix, strawberries, blueberries, feta cheese, pecans, white balsamic & honey dressing
PAIR WITH THE 2022 ARCH TERRACE ROSÉ

INSALATA DI CASA \$16

Mixed greens, walnuts, cranraisins, gorgonzola cheese, raspberry balsamic vinaigrette
PAIR WITH THE 2021 ARCH TERRACE CHARDONNAY

SECONDI

GRILLED CHICKEN FOCACCIA SANDWICH \$21

Grilled rosemary chicken, red pepper mayo, crisp bacon, fresh tomato, smoked gouda, served with a side of daily soup or house salad
PAIR WITH THE 2019 ARCH TERRACE TRIPLE THREAT

CABERNET BURGER* \$22

Smoked bacon, gorgonzola aioli, spring mix, tomato, Cabernet sauce, brioche bun, served with a side of daily soup or house salad
PAIR WITH THE 2019 SIGNATURE SERIES CABERNET SAUVIGNON

CREAMY TUSCAN SHRIMP RAVIOLI \$25

Sautéed prawns, sun dried tomatoes, fresh arugula, roasted garlic-cream sauce, cheese ravioli, fresh chopped parsley
PAIR WITH THE 2021 SIGNATURE SERIES JIM'S CHARDONNAY

SMALL MAC & CHEESE \$13

Penne noodles, blend of three cheeses

DOLCE

CHEF'S CHOICE MINI CAKE \$9 | A LA MODE - \$11

WARM TURTLE BROWNIE \$11

Walnuts, Tillamook Vanilla Bean ice cream, caramel sauce, Cabernet Sauvignon chocolate sauce, whipped cream

Menu Presented By: Terra Blanca Executive Chef Jim Vande Berg

**The consumption of raw or undercooked eggs, meat, such as prosciutto, poultry, seafood or shellfish may increase your risk of food borne illness, these items are cooked to order. Please be advised that food and/or drink prepared and served here may contain ingredients you may be allergic to. If you are allergic to any food or additives please ask for the ingredients in any of our food and/or ask for an ingredient to be removed from your meal if possible.*