

# TERRA BLANCA

## VINEYARD GRILL

### ANTIPASTI EXTRA BREAD \$4

#### TOSSÉD CAPRESE \$17

Fresh tomato, mozzarella, pesto, basil, balsamic reduction  
PAIR WITH THE 2023 ARCH TERRACE ROSÉ

#### ANTIPASTO \$23

Chef's cured meats, fresh mozzarella, gouda, pumpkin hummus,  
pickled vegetables, fig jam, toasted housemade bread  
PAIR WITH THE 2020 ARCH TERRACE TRIPLE THREAT

#### SMOKED BRISKET BURNT ENDS \$21

Smoked and braised beef brisket, maple bourbon glaze, cabbage slaw  
PAIR WITH THE 2020 SIGNATURE SERIES BLOCK 8 SYRAH

#### GRILLED PRAWN & CHORIZO KEBAB \$24

Served with spinach, rainbow carrots, and smoked shallot butter  
PAIR WITH THE 2020 ARCH TERRACE SYRAH

#### HARVEST PUMPKIN HUMMUS PLATE \$18

Served with pita bread, feta cheese, pumpkin seeds, microgreens  
PAIR WITH THE 2019 SIGNATURE SERIES TITAN

#### 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-TOSSÉD ONLY) HAND-TOSSÉD - \$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 2018 ONYX

#### MARGHERITA

Triple Threat plum tomato sauce, tomatoes, fresh mozzarella, basil  
PAIR WITH THE 2021 ARCH TERRACE MALBEC

#### GIACOMO

Bacon, capicola, Italian sausage, pepperoni, mozzarella,  
Arch Terrace Triple Threat red wine reduction, plum tomato sauce  
PAIR WITH THE 2020 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 2020 SIGNATURE SERIES ROUSSANNE

#### AUTUMN ORCHARD SALAD \$17

Arugula & romaine mix, red apples, pomegranate seeds, feta cheese,  
candied pecans, house-made pear vinaigrette  
PAIR WITH THE 2021 ARCH TERRACE CHARDONNAY

#### INSALATA DI CASA \$16

Mixed greens, walnuts, cranraisins, gorgonzola cheese,  
raspberry balsamic vinaigrette  
PAIR WITH THE 2022 SIGNATURE SERIES ALBARIÑO

### 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 2020 ARCH TERRACE CABERNET FRANC

#### 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

#### HAND-MADE CHICKEN CANNELLONI \$25

Filled with wine-braised chicken, ricotta cheese, fresh mozzarella,  
topped with rustic red sauce, basil pesto, and grated parmesan  
PAIR WITH THE 2019 SIGNATURE SERIES MERLOT

#### SMALL MAC & CHEESE \$13

Penne noodles, blend of three cheeses

### DOLCE

#### CHEF'S CHOICE MINI DESSERT \$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.*