

TERRA BLANCA

VINEYARD GRILL

ANTIPASTI EXTRA BREAD \$2

CAPRESE \$12

sliced tomato | fresh mozzarella | fresh basil | balsamic reduction
PAIR WITH THE 2017 ARCH TERRACE SAUVIGNON BLANC

MUSHROOM CROSTINI \$13

sautéed wild mushrooms | sun dried tomatoes
pan-fried crostini bechamel | balsamic
PAIR WITH THE 2016 SIGNATURE SERIES JIM'S CHARDONNAY

ANTIPASTO \$14

salami | prosciutto | capicola | fresh mozzarella | gouda | olives
pan-fried crostini | grilled seasonal vegetables
PAIR WITH THE 2015 ARCH TERRACE TRIPLE THREAT

ROSEMARY SKEWERED PRAWNS \$15

large white prawns | sautéed spinach | sweet red pepper drizzle
PAIR WITH THE 2015 ARCH TERRACE MALBEC

ZUPPA BOWL - \$6 CUP - \$4

today's daily soup
ADD YOUR CHOICE OF SMALL SALAD \$6

BRICK OVEN PIZZAS GLUTEN FREE ADD \$4 (HAND-TOSSED ONLY)

MARGHERITA HAND-TOSSED - \$15 | FLATBREAD - \$13

sliced tomatoes | fresh mozzarella | fresh basil | plum tomato sauce
PAIR WITH THE 2015 ARCH TERRACE TRIPLE THREAT

QUATTRO FORMAGGI HAND-TOSSED - \$15 | FLATBREAD - \$13

fresh mozzarella | gorgonzola | goat cheese
grana parmesan | garlic oil base
PAIR WITH THE 2015 ARCH TERRACE TRIPLE THREAT

GIACOMO HAND-TOSSED - \$17 | FLATBREAD - \$15

bacon | capicola | prosciutto | pepperoni | fresh mozzarella
"triple threat" reduction | plum tomato sauce
PAIR WITH THE 2014 SIGNATURE SERIES BLOCK 8 SYRAH

TERRA BLANCA HAND-TOSSED - \$17 | FLATBREAD - \$15

Italian sausage | salami | mushrooms | arugula
fresh mozzarella | garlic oil base
PAIR WITH THE 2014 SIGNATURE SERIES BATHOLITH

INSALATE ADD GRILLED CHICKEN \$4.50 GRILLED PRAWNS \$5.50

INSALATA DI CASA \$11

mixed greens | cranraisins | walnuts | gorgonzola cheese
raspberry balsamic vinaigrette
PAIR WITH THE 2016 SIGNATURE SERIES VRM

CLASSIC CAESAR \$11

romaine hearts | rosemary croutons | shaved grana cheese
creamy housemade caesar dressing
PAIR WITH THE 2016 SIGNATURE SERIES MARSANNE

LO SPINACI \$11

baby spinach | fresh tomato | red onion | goat cheese
roasted almonds | warm bacon vinaigrette
PAIR WITH THE 2015 ARCH TERRACE SYRAH

SECONDI GLUTEN FREE ADD \$4

GRILLED CHICKEN PANINI \$15

grilled rosemary chicken | red pepper mayo | crisp bacon
wild greens | smoked gouda | housemade baked chips
PAIR WITH THE 2016 SIGNATURE SERIES VRM

CABERNET BURGER \$15

fresh hand-pressed beef | smoked bacon | gorgonzola cheese aioli
spring mix | cabernet sauce | brioche bun | housemade baked chips
PAIR WITH THE 2014 SIGNATURE SERIES BLOCK 8 SYRAH

TERRA MARE \$18

Italian sausage | white prawns | penne pasta
tomato-cream sauce | fresh herbs
PAIR WITH THE 2014 ONYX

DOLCE

CHEF'S CHOICE CREME BRULÉE \$8

chef's choice of seasonal creme brulee

COOKIES & CREAM \$8

fresh baked chocolate chip cookies
Oregon hazelnut & salted caramel ice cream

PAIR WITH THE 2014 SIGNATURE SERIES CABERNET SAUVIGNON

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. 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."