



DINNER

Soup

Soup of the Day 11

Small Plates

Focaccia fresh oregano, rosemary, thyme 10

Frittelle fried pizza dough, porchetta 13

Piatto Misto San Daniele Prosciutto 24mo, Soppressata Calabrese, Pecorino Fresco Silano, Fresh Truffle Pecorino, honey, bread sticks 15

Cavolfiori Gratinati baked cauliflower au gratin, light parmigiano cream, bread crumbs 13

Burrata Cheese grilled eggplant, cherry tomatoes, olive oil 13

Fava & Broccoli Rabe peperoncino calabrese, garlic, parmigiano, olive oil, crostini 13

Eggplant Polpette taleggio, truffle cream 12

Brussels Sprouts Italian pancetta, gorgonzola 13

Farro & Calamari green onions, roasted red pepper, parsley, parmigiano 13

Antipasto dello Chef... for 2pp or more... A.O.

Salad

Mixed greens carrots, corn, croutons, champagne vinaigrette 10

Butter Lettuce ruby grapefruit, shaved pecorino Sardo, lemon dressing 12

Grilled Romaine avocado, parmigiano, lemon dressing 13

Beets red leaf, wild arugula, goat cheese, lemon dressing 12

§ Pasta §

Risotto of the day A.Q.

Scialatielli 18

Homemade pasta, porcini, parmigiano, rosemary, olive oil

Gnocchi 17

Homemade beet gnocchi, parmigiano, taleggio, gorgonzola

Orecchiette 18

Rustichella ear shaped pasta, parmigiano, beef-veal-pork Ragù

Paccheri 20

Rustichella pasta, octopus, calamari, cherry tomatoes, garlic, parmigiano, peperoncino calabrese

Lasagne 19

Bolognese, prosciutto cotto, provolone Auricchio cheese

§ Pizza §

Schiacciata – Prosciutto San Daniele 24mo, burrata, olive oil 19

Nduja – Spicy spreadable Calabrese salami, mozzarella, zucchini 18

Margherita - San Marzano tomato sauce, fior di latte mozzarella, basil, olive oil 16

Napoletana - San Marzano tomato sauce, fior di latte mozzarella, anchovies, oregano 17

Terun - San Marzano tomato sauce, fior di latte mozzarella, cured spicy sausage 18

Tonno e Cipolla - San Marzano tomato sauce, fior di latte mozzarella, tuna, red onion 18

Tricolore - San Marzano tomato sauce, Burrata mozzarella, cherry tomato, arugula 19

San Daniele – Prosciutto San Daniele 24mo, cremini mushrooms, mozzarella, arugula, shaved Parmigiano, truffle oil 20

Quattro Stagioni - San Marzano tomato sauce, fior di latte mozzarella, prosciutto cotto, artichokes, cremini mushrooms, olives 18

Vegetariana - San Marzano tomato sauce, fior di latte mozzarella, roasted red pepper, grilled eggplant, zucchini 17

Pera - Fior di latte mozzarella, gorgonzola, pears 18

Porcini – Porcini mushrooms, gorgonzola, fior di latte mozzarella, truffle oil 20

§ Entree §

Tagliata 32

Sliced Certified Angus Beef® New York steak, French fries, wild arugula, shaved parmigiano, aged balsamic

Branzino al Forno 25

Mediterranean Sea bass filet, fregola sarda, cherry tomato, parmigiano, black olives, green onions

Pollo Piccante 21

Free range Chicken, bell pepper, black olives, cherry tomatoes, parmigiano, peperoncino Calabrese, broccoli rabe

Parmigiana di Melanzane 19

Eggplant, parmigiano reggiano, tomato

Soft drinks

Luma “Made in Palo Alto” premium soda: Lemon Lime – Cherry Cola 4

Limonata – Aranciata Rossa 4

Bottled Mexican Coke - Sprite 4

TeJava unsweetened Iced Tea 4

Bottled Diet Coke (diet size) 3

Orange – Cranberry – Pineapple 4

Espresso 3 – Cappuccino 4

Macchiato 3.5 Americano 3.5

Bottled Sparkling Water 6

Bottled Still Water 6

650.600.8310

www.terunpizza.com

448 South California Avenue Palo Alto,

§ Water and Bread available upon request §



DRINKS

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Palo Alto, CA

BUBBLY

Prosecco NV *Italy* 10/38
Rose` Brut Marotti Campi *Marche* 13/48
Franciacorta Le Marchesine *Lombardia* 15/52
Lambrusco NV *Italy* 9/34
Rose` Sparkling Chandon, *Napa* 12 (split btl)
Champagne Moet & Chandon *France* 89

Booze

Spritz aperol, prosecco, club soda, orange slice 12

Sangrita Bianca ciroc peach, moscato, lemon, lime, raspberries 13

Sangrita Rossa ciroc peach, lambrusco, lemon, lime, raspberries 13

Arancia Negroni ketel orange, campari, sweet vermouth, orange peel 13

Fragola Mule Ketel One vodka, strawberries, ginger beer, lime 13

Calabria Margarita Don Julio rep, calabrese chili, basil, lime, agave, salt&chili oil rim 14

Mora Margarita Don Julio blanco, lime, agave, blackberries 13

Sazerac Bulliet Rye, absinthe, simple syrup, bitter, lemon peel 14

Gunslinger bulliet bourbon, ginger beer, lemon, bitters, lemon peel 13

Juniper Martini Hendricks gin, lime, elderflower, simple syrup, cucumber 13

Sicilian Southside Nolet`s gin, limoncello, lemon, mint, bitters 13

Basil Cooler Nolet`s gin, basil, strawberry, lemon, simple syrup 14

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White & Rose`

Rose` Antiche Vigne Gida *Calabria* 10/40

Sauvignon Blanc Cape Mentelle *Australia* 10/40

Pinot Grigio Collio *Italia* 11/44

Falanghina Villa Raiano *Campania* 11/44

Terre di Ginestra Antiche Vigne *Calabria* 12/48

Chardonnay Newton *Napa* 13/52

Frascati 496 Bio De Sanctis *Lazio* 13/52

Friulano Specogna *Friuli Colli Orientali* 69

Vermentino-Viognier Gaja Vistamare *Toscana* 109

Vino

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Red

Sangiovese VillaVenti *Emila Romagna* 11/44
Savuto Classico Antiche Vigne *Calabria* 12/48
Montepulciano Franco Pasetti *Abruzzo* 13/52
Negroamaro Lucarelli *Puglia* 13/52
Cabernet Maddalena *Paso Robles* 14/56
Pinot Noir Acrobat *Oregon* 14/56
Aglianico Messeria Frattasi Caudium *Campania* 15/60
Super Tuscan Pergolaia *Toscana* 16/64
Brunello Tenuta Pietrino *Toscana* 20/80
Barolo Gianfranco Alessandria *Piemonte* 21/84
Zinfandel Sbragia Family *Sonoma* 46
Magliocco Ferrocinto *Calabria* 56
Cabernet Rosati *Mendocino County* 59
Mascalese-Cappuccio Obli Faro *Sicilia* 59
Nebbiolo Sandro Fay Ca Morei *Lombardia* 59
Vino Nobile Gracciano della Seta *Toscana* 59
Barbaresco Giribaldi *Piemonte* 69
Nerello Benanti - Etna Rosso *Sicilia* 74
Primitivo Oversettanta Vigne Vecchie *Puglia* 79
Cabernet Vidovich *Santa Cruz Mountains* 79
Amarone Monte Danieli *Veneto* 79
Sagrantino Montefalco Villa Mongalli *Umbria* 89
Brunello Amantis *Toscana* 109
Colline Lucchesi Tenuta Di Valgiano *Toscana* 119
Super Tuscan Podere Sapaio - Sapaio *Toscana* 119
Barbera Bricco dell`Uccellone by Braida *Piemonte* 129
Ornellaia Le Serre Nuove Bolgheri *Toscana* 139
Amarone Rocolo Grassi *Veneto* 159
Montepulciano Kurni - Oasi Degli Angeli *Marche* 189
Cabernet Opus One *Napa* 349
Barbaresco Gaja *Piemonte* 399

Beer

DRAFT

Peroni *Italia* 5

BOTTLES

Aspall Dry Cyder *England* 8
Lagunitas IPA *Petaluma* 6
Weihenstephaner Hefe *Germany* 7
Anchor Porter *San Francisco* 6
Bavik Premium Pilsner *Belgium* 6
Tripel Karmeliet Golden Ale *Belgium* 9
Delirium Red Cherry Beer *Belgium* 11
Erdinger Weissbier *Germany (non alcoholic)* 6