



LUNCH

Soup

Soup of the Day 10

Small Plates

Focaccia fresh oregano, rosemary, thyme 10

Cavolfiori Gratinati baked cauliflower au gratin, light parmigiano cream, bread crumbs 12

Burrata Cheese grilled eggplant, cherry tomatoes, basil, olive oil 12

Eggplant Polpette Taleggio, truffle cream 10

Fava & Broccoli Rabe peperoncino calabrese, garlic, parmigiano, olive oil, crostini 12

Brussels Sprouts Italian pancetta, parmigiano, gorgonzola 12

Farro & Calamari green onions, roasted red pepper, parsley 12

Antipasto della Chef for 2 persons A.Q.

Panini (fries or salad)

Pollo free range chicken, eggplant, provolone Auricchio 12

Prosciutto San Daniele prosciutto, provolone, arugula 12

Bufalino Buffalo mozzarella, tomatoes, basil, olive oil 12

Tonno Arugula, provolone cheese, Tuna 12

Salad

Mixed Greens carrots, corn, croutons, sweet champagne vinaigrette dressing 9 (add free range chicken 4)

Butter Lettuce ruby grapefruit, shaved pecorino Sardo, lemon dressing 11

Grilled Romaine avocado, parmigiano, lemon vinaigrette 12

Beets red leaf, wild arugula, goat cheese, lemon vinaigrette 11

§ Pasta §

Risotto of the day A.Q.

Scialatielli 17

Homemade pasta, porcini, parmigiano, rosemary, olive oil

Gnocchi 16

Homemade beet gnocchi, parmigiano, taleggio, gorgonzola

Orecchiette 17

Ear shaped pasta, parmigiano, beef-veal-pork Ragù

Paccheri 19

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

Lasagne 18

Bolognese, prosciutto cotto, provolone Auricchio cheese

§ Pizza §

Schiacciata – Prosciutto San Daniele 24mo, burrata, olive oil 18

Nduja – Spicy spreadable Calabrese salami, mozzarella, zucchini 17

Margherita - San Marzano tomato sauce, fior di latte mozzarella, basil, olive oil 15

Napoletana - San Marzano tomato sauce, fior di latte mozzarella, anchovies, oregano 16

Terun - San Marzano tomato sauce, fior di latte mozzarella, cured spicy sausage 17

Tonno e Cipolla - San Marzano tomato sauce, fior di latte mozzarella, tuna, red onion 17

Tricolore - San Marzano tomato sauce, Burrata mozzarella, cherry tomato, arugula 18

San Daniele – Prosciutto San Daniele 24mo, cremini mushrooms, mozzarella, arugula, shaved Parmigiano, truffle oil 19

Quattro Stagioni - San Marzano tomato sauce, fior di latte mozzarella, prosciutto cotto, artichoke, cremini mushrooms, olive 17

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

Pera - Fior di latte mozzarella, gorgonzola, pears 17

Porcini – Porcini mushrooms, gorgonzola, fior di latte mozzarella, truffle oil 19

§ Entree §

Tagliata 29

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

Branzino al Forno 23

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

Pollo Piccante 19

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

Parmigiana di Melanzane 18

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, CA

§ Water and Bread available upon request §



DRINKS

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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 vermouht, 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