



MENU



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SMALL PLATES & SOUP

SOUP OF THE DAY	12
FOCACCIA: fresh oregano, rosemary, thyme	15
FRITTELLE: fried pizza dough, porchetta	19
MOZZARELLA IN CROSTA: Breaded and fried Burrata cheese, 24mo prosciutto San Daniele, micro arugula	24
CAVOLFIORI GRATINATI: baked cauliflower au gratin, light grana padano cream, bread crumbs	18
BURRATA CHEESE: grilled eggplant, cherry tomatoes, olive oil	21
FAVA BEAN & BROCCOLI RABE: peperoncino Calabrese, garlic, Grana Padano cheese, evoo	20
EGGPLANT POLPETTE: taleggio, truffle cream	18
BRUSSELS SPROUTS: Italian pancetta, gorgonzola	19
FARRO & CALAMARI: green onions, roasted red pepper, parsley, grana padano	20
ANTIPASTO DELLO CHEF: for 2pp or more	A.Q.

SALADS ~ ADD CHICKEN 10 ~ ADD AVOCADO 5 ~

MIXED GREENS: carrots, corn, croutons, champagne vinaigrette	15
BUTTER LETTUCE: ruby grapefruit, shaved pecorino Sardo, lemon dressing	17
GRILLED ROMAINE: avocado, grana padano, lemon dressing	18
BEETS: red leaf, wild arugula, goat cheese, lemon dressing	17

PASTA

RISOTTO OF THE DAY	A.Q.
RAVIOLI: homemade pasta, short rib, ricotta, grana padano, red wine reduction	25
SCIALATIELLI: homemade pasta, porcini, grana padano, rosemary, olive oil	24
GNOCCHI: homemade red beets gnocchi, grana padano, taleggio, gorgonzola	24
RIGATONI: Rustichella pasta, grana padano, beef-pork Ragù	24
CALAMARATA: Rustichella pasta, calamari, shirmp, mussels, clams, octopus, cherry tomato, white wine	26
LASAGNE: bolognese, prosciutto cotto, provolone Auricchio cheese	26

Executive Chef

Kristyan d'Angelo

PIZZA

BUFALA: Imported fresh buffalo mozzarella from Campania, tomato, evoo	26
MARGHERITA: San Marzano tomato sauce, fior di latte mozzarella, basil, olive oil	21
TERUN: San Marzano tomato sauce, fior di latte mozzarella, cured spicy sausage	23
VEGETARIANA: San Marzano tomato sauce, fior di latte mozzarella, roasted red pepper, grilled eggplant, zucchini	23
QUATTRO STAGIONI: San Marzano tomato sauce, fior di latte mozzarella, prosciutto cotto, artichokes, cremini mushrooms, olives	24
TONNO E CIPOLLA: San Marzano tomato sauce, fior di latte mozzarella, tuna, red onion	24
TRICOLORE: San Marzano tomato sauce, burrata mozzarella, cherry tomato, arugula	26
NAPOLETANA: San Marzano tomato sauce, fior di latte mozzarella, anchovies, oregano	23
SAN DANIELE: Prosciutto San Daniele 24mo, cremini mushrooms, mozzarella, arugula, shaved grana padano, truffle oil	27
NDUJA: Spicy spreadable Calabrese salami, mozzarella, zucchini	24
PORCINI: Porcini mushrooms, gorgonzola, fior di latte mozzarella, truffle oil	25
SCHIACCIATA: Prosciutto San Daniele 24mo, burrata, olive oil	24
PERA: Fior di latte mozzarella, gorgonzola, pears	24
5 FORMAGGI: Mozzarella, gorgonzola, provolone, taleggio, grana padano	24

ENTREE

TAGLIATA: sliced Certified Angus Beef® New York steak, French fries, wild arugula, shaved grana padano, aged balsamic	42
BRANZINO AL FORNO: mediterranean Sea bass filet, fregola sarda, cherry tomato, black olives, green onions, grana padano	32
POLLO PICCANTE: free range Chicken, bell pepper, black olives, cherry tomatoes, peperoncino Calabrese, broccoli rabe, grana padano	29
PARMIGIANA DI MELANZANE: eggplant, grana padano, tomato	26

SIDES

CHICKEN	10
BROCCOLINI	9
AVOCADO	5
BURRATA	9
FRENCH FRIES	9
FREGOLA SARDA	9

Water and Bread available upon request
20% gratuity will be added for parties of 6 or more
Cutting cake fee \$5 per person

650.600.8310 | www.terunpizza.com
448 California Avenue | Palo Alto, CA



DRINKS

SPARKLING

PROSECCO TREVISO DOC

Riva dei Frati NV

LAMBRUSCO REGGIANO ROSSO AMABILE DOC

Bertolani NV

FRANCIACORTA EXTRA BRUT - Camossi NV

FRANCIACORTA ROSÉ - Camossi NV

WHITE

PINOT GRIGIO COLLIO DOC

Zorzon 2021

SAUVIGNON COLLI ORIENTALI DOC

Specogna 2022

MULLER THURGAU DOLOMITI IGT

Moser 2022

ROVERETO GAVI DOCG

Michele Chiarlo 2021

FALANGHINA BENEVENTO DOP

Masseria Frattasi 2022

CHARDONNAY 890 BENEVENTO IGP

Masseria Frattasi 2022

CENTOGEMME ALGHERO TORBATO DOC

Poderi Parpinello 2021

ROSÉ

GIDA SAVUTO ROSATO DOP

Antiche Vigne 2022

RED

DOLCETTO D'ALBA

Musso 2021

BAROLO ALTENASSO DOCG

Cavalier Bartolomeo 2017

PINOT NOIR ALTO ADIGE DOC

St. Michael-Eppan 2021

SUPER TUSCAN ROMITORIO IGT

Castello Romitorio 2021

SANGIOVESE TOSCANA IGT

Principe del Sole 2021

BRUNELLO DI MONTALCINO DOCG

Tenuta Conforti 2018

MONTEPULCIANO D'ABRUZZO DOC

La Quercia 2021

CABERNET SAUVIGNON "RHYTON" IGP

Masseria Frattasi 2020

NEGROAMARO SALORE SALICE SALENTINO DOP

De Falco 2020

SAVUTO CLASSICO DOC

Antiche Vigne 2021

ETNA ROSSO DOC

Benanti 2020

5 OZ



12

12

19

19

13

15

15

15

13

14

14

13

14

23

14

17

13

22

14

16

13

13

17

COCKTAIL



SPRITZ APEROL: Prosecco, club soda, orange slice

14

SANGRITA BIANCA: Ciroc peach, moscato lemon, lime, raspberries

14

SANGRITA ROSSA: Ciroc peach, lambrusco, lemon, lime, raspberries

14

NEGRONI: The Botanist Gin, Campari, Carpano Antica vermouth, orange

14

ITALIAN OLDFASHIONED: Bulleit, Amaro Aosta, orange luxardo cherry

15

LAVENDER: The Botanist Gin, lavender infused simple syrup, lemon

15

CALABRIA MARGHERITA: El Volcano blanco, calabrese chili, basil, lime, agave, salt & chili oil rim

15

GUNSLINGER: Bulleit burbon, ginger beer, lemon, bitters, lemon peel

16

ZERO PROOF

PASSION SOUR: Passion fruit puree, lavender infused simple syrup, lemon, tonic

9

BASIL SUNSET: Basil, lime, agave, blood orange soda

8

VIRGIN MOJITO: Mint, symple syrup, lime, soda

8

RADLER: Erdinger non-alcoholic beer, limonata

10

BEER & CIDER



MENABREA, Italia

9

WEIHENSTEPHANER HEFE, Germany

8

SAN BERNARDUS TRIPEL, Belgium

9

BAVIK PREMIUM PILSENER, Belgium

7

ERDINGER WEISSBIER, Germany N/A

7

DOMESTIC

HOP OTTIN' IPA, California

9

CIDER

ASPALL DRY, England

9

NON-ALCHOHOLIC

LIMONATA

4

ARANCIATA ROSSA

4

ARNOLD PALMER

5

UNSWEETENED ICED TEA

5

ORANGE

4

CRANBERRY

4

PINEAPPLE

4

MEXICAN COCA COLA

4

SPRITE

4

DIET COKE

3

SPARKLING WATER

6

STILL WATER

6

\$30 corkage fee per bottle (.750ml)