



## ~ ITALCHOS™ AND PIZZA ~

The Italian Nacho™

### CHEESE ITALCHOS OR PIZZA

Crispy Handmade Pizza Chips or Thin Crust Pizza topped with our famous Family Red Sauce and Terilli's Cheese Blend. ~ 9

#### Add your choice of toppings:

#### MEAT ~ 3.5 ea.

Chicken  
Pepperoni  
Italian Sausage  
Hamburger  
Bacon  
Meatball  
Steak  
Pork  
Pancetta  
Prosciutto  
Canadian Bacon  
Salami

#### SEAFOOD ~ 4 ea.

Shrimp  
Crabmeat  
Lobster  
Calamari  
Smoked Salmon  
Anchovies

#### VEGETABLE ~ 1.5 ea.

White Onion • Red Onion  
Green Onion • Jalapeño  
Mushroom • Spinach  
Basil • Artichoke • Capers  
Pepperoncini • Peas  
Roma Tomato  
Sun-Dried Tomato  
Asparagus • Roasted Garlic  
Green Pepper • Red Pepper  
Roasted Red Pepper  
Green Olive • Black Olive  
Kalamata Olives

#### CHEESE ~ 2 ea.

Gorgonzola • Feta  
Goat Cheese • Ricotta

#### OTHER ~ 2 ea.

Basil Pesto • Walnuts • Pine Nuts

## ~ ANTIPASTI ~

### CRAB CLAWS

Sautéed in White Wine Garlic Butter.  
Served by the Pound or Half Pound. ~ market price

### CALAMARI FRITTI

Lightly battered and fried to a golden brown. ~ 10

### MUSSELS MARINARA

Sautéed in Garlic White Wine with Marinara. ~ 12

### BRUSCHETTA

Italian Baguette toasted with Garlic Butter and Cheese.  
Topped with chilled Basil Garlic Tomatoes. ~ 7

### SPINACH AND ARTICHOKE SPALMARE

Spinach and Artichoke spread toasted with Provolone and  
Mozzarella Cheese. Served with handmade Garlic Crostinis. ~ 8

### PROSCIUTTO WRAPPED ASPARAGUS

Grilled and served with Lemon Chive Cream. ~ 10

### CRAB CAKES

Served with Tomato and Olive Relish, Spicy Remoulade,  
and Basil Aioli ~ 14

### CALACINI

Calamari sautéed with Pepperoncini, Green Onion, and  
White Wine Garlic Butter. ~ 10

### ESCARGOT TERILLI

Sauteed in Garlic White Wine with Artichokes, Roasted Red Pepper  
and Green Onion. ~ 9

### WARM BRIE

Served with Apples, Red Grapes, Basil Pesto, and  
Roasted Pine Nuts. ~ 10

### OVEN ROASTED GARLIC

Virgin Olive Oil, Texas Goat Cheese Served with Sweet Basil,  
Red Grapes, and Baked Garlic Bread. ~ 8

### SHRIMP STEAK OR CHICKEN KABOBS

Grilled with Onion, Red and Green Peppers.  
2 Kabobs ~ 10 3 Kabobs ~ 15

## ~ ZUPPA ~

LOBSTER BISQUE ~ 8 CREAM OF JALAPEÑO ~ 6 MINISTRONE ~ 6

## ~ INSALATA ~

Add: Chicken ~ 4 Shrimp ~ 6 Salmon ~ 6

### WALNUT SALAD

Peppery Arugula and Radicchio with Texas Goat Cheese,  
Strawberries, and Toasted Walnuts in Walnut Vinaigrette. ~ 11  
~ For Jeannie ~

### GORGONZOLA WEDGE SALAD

Fresh Iceberg Lettuce, Red Onions, Roma Tomatoes, and  
Bacon in Creamy Gorgonzola Dressing. ~ 10

### CLUB SALAD

Fresh Spinach with Grilled Chicken, Mortadella, Bacon,  
Hard Boiled Egg, Orange Slices, Italcho Chips, and  
Terilli's Cheese Blend in Shallot Vinaigrette. ~ 9

### WARM GRILLED CHICKEN PASTA SALAD

Sliced Grilled Chicken Breast over Shell Pasta, Green Onions,  
Mushrooms, and Romaine Lettuce in Roasted Red  
Pepper Dressing. ~ 10

### MOZZARELLA AND ROMA TOMATO SALAD

Mozzarella and Roma Tomatoes with Roasted Pine Nuts,  
Red Onions, Basil Pesto, and Arugula. ~ 10  
~ Served Hot or Cold ~

### CLASSIC CAESAR SALAD

Fresh Romaine Lettuce with Garlic Croutons and Parmesan  
Cheese in Classic Caesar Dressing. ~ 8 Small ~ 4

### LOBSTER ASPARAGUS SALAD

Lobster and Asparagus tossed in Creamy Garlic Dressing  
on Radicchio and served with Tomato and Olive Relish. ~ 12

### CRAB SALAD

Lump Crabmeat over Penne Pasta, Red and Green Peppers,  
Avocado, and Fresh Basil in Lime Basil Dressing. ~ 12

## ~ OTHER ~

GRILLED VEGETABLES ~ 5 GARLIC BREAD ~ 4 CHEESE BREAD ~ 5

MEATBALL ~ 3 ITALIAN SAUSAGE ~ 3 HOUSE SALAD ~ 4

Terilli's Restaurant can accommodate your special dietary needs.  
Please make us aware of any food allergies. We care about your health.  
We use 100% canola oil for frying. Zero trans fats and naturally low in saturated fat.



~ HOUSE SPECIALTIES ~

Served with Italian Bread and Dinner Salad

~ PASTA ~

**CHICKEN TERILLI**

Grilled Chicken Breast topped with Provolone Cheese on a bed of Angel Hair Pasta with your choice of Sauce. ~ 16  
~ For Joey ~

**CHICKEN SCAMPI**

Thinly sliced Chicken Breast sautéed in Garlic White Wine and butter with Capers, Tomatoes, Green Onions and Angel Hair Pasta with Parmesan Cream. ~ 18

**FETTUCCINI ALFREDO**

Fresh Spinach Fettuccini tossed in Parmesan Cream. ~ 9  
Add: Chicken ~ 4 Shrimp ~ 6

**PASTA POMODORI FRESCHI**

Angel Hair Pasta tossed with Roma Tomatoes, Fresh Basil, Balsamic Vinegar, Olive Oil, and Fresh Garlic. ~12  
Add: Chicken ~ 4 Shrimp ~ 6  
~ For Pamela ~

**SAUSAGE AND PEPPERS TORTELLINI**

Cheese Tortellini with Italian Sausage and Red and Green Peppers in Light Tomato Cream. ~ 15

**THREE CHEESE RAVIOLI**

Ravioli filled with Parmesan, Ricotta, and Mozzarella Cheese with your choice of Sauce. ~ 12

**SPINACH RICOTTA RAVIOLI**

Ravioli filled with Spinach and Ricotta Cheese in a delicate Walnut Cream. ~ 13  
~For Monterrey ~

**MEAT LASAGNA**

Lasagna Noodles layered with Italian Sausage, Brisket, Ricotta and Parmesan Cheese, and Family Red Sauce.  
Served with an Italian Sausage and Meatball. ~ 17

**VEGETABLE LASAGNA**

Lasagna Noodles layered with Fresh Spinach, Zucchini, Squash, Basil, Ricotta and Parmesan Cheese, and Family Red Sauce. ~ 13

**SPAGHETTI AND MEATBALLS**

Large serving of Spaghetti and Italian Meatballs in Family Red Sauce. ~ 16

**TERILLI'S PICATTAS**

Lightly breaded and sautéed Chicken or Veal layered with Zucchini and Provolone Cheese over Angel Hair Pasta in Lemon Caper Butter. ~ 16

**TERILLI'S PARMESANS**

Lightly breaded and sautéed Chicken or Veal layered with Zucchini and Provolone Cheese over Angel Hair Pasta in Family Red Sauce. ~ 16

**TERILLI'S MARSALAS**

Lightly breaded and sautéed Chicken or Veal layered with Zucchini, Mushrooms, and Provolone Cheese over Angel Hair Pasta in Marsala Wine Sauce. ~ 16

**PENNE WITH GRILLED CHICKEN**

Penne Pasta with Grilled Chicken, Sun-Dried Tomatoes, Artichoke Hearts, Sweet Basil, and Roasted Garlic Cloves in Spicy Garlic Olive Oil. ~ 17

~ SEAFOOD ~

**LOBSTER FETTUCCINI**

6 oz. Grilled Lobster Tail over Fettuccini with Spinach and Artichoke Hearts in Champagne Cream. ~ 27

**CAPELLINI DI ANGELO**

Jumbo Shrimp and Crabmeat sautéed in Garlic White Wine Butter with Peas, Angel Hair Pasta, and Parmesan Cream. ~ 22

**SHRIMP SCAMPI**

Jumbo Shrimp marinated in Garlic Lime Olive Oil, grilled and served with Tuaca Butter, Italian Rice, and Pomodori Tomatoes. ~ 19

**ORANGE AND BOURBON GLAZED SALMON**

Marinated Salmon with Citrus Buerre Blanc and your choice of Garlic Mashed Potatoes or Italian Rice. ~ 26

**SEA BASS**

Grilled Sea Bass with Lemon Chive Cream and your choice of Garlic Mashed Potatoes or Italian Rice. ~ market price  
~ For Amanda ~

~ STEAK, CHICKEN, AND PORK ~

*Steaks and Pork are grilled to order and served with your choice of Garlic Mashed Potatoes or Italian Rice.  
Undercooked meat and seafood may cause serious illness. Please order at your own discretion.*

**PAPA T'S SPECIAL**

8 oz. Prime Filet Mignon and 6 oz. Lobster Tail served with Grilled Red Onion and White Truffle Butter. ~ 43  
~ In memory of Peter Terilli ~

**10 OZ. PRIME FILET MIGNON**

Grilled Prime Filet with Gorgonzola Cream and Grilled Red Onion. ~ 36

**8 OZ. PRIME FILET MIGNON**

Grilled Prime Filet with Gorgonzola Cream and Grilled Red Onion. ~ 29  
~ For Tiffany ~

**TOM LANDRY SPECIAL**

Grilled Chicken Breast topped with Roasted Red Peppers and Texas Goat Cheese over Ancho Chili Pepper Sauce. ~ 18

**PORK TENDERLOIN**

Pork Tenderloin wrapped in Pancetta, grilled and served with Roasted Garlic Cream. ~ 22  
~ For Mike ~

**PORK OSSO BUCCO**

Tender Roasted Pork Shank with Garlic Red Wine Demi-Glace served with Grilled Tomatoes. ~ 26

**No Substitutions Please**

**The Terilli Family and Staff wish to create for you a wonderful dining experience.**



~ D O L C E ~

**XANGO CHEESECAKE**  
Filo wrapped Cheesecake, fried and rolled in Cinnamon Sugar with Amaretto and Whipped Cream. ~ 8

**RASPBERRY CHEESECAKE**  
Swirled Raspberry Cheesecake with Graham Cracker Crust. ~ 6

**SEASONAL BERRIES**  
Fresh Berries with Amaretto Whipped Cream. ~ 7

**FRANGELICO FLAN**  
Creamy Egg Custard with Frangelico Liqueur. ~ 8

**TERILLI'S WHITE CHOCOLATE MARTINI**  
Godiva White Chocolate Liqueur • Stoli Vanilla Vodka ~ 12

**TIRAMISU**  
Layers of Mascarpone, Vanilla Lady Fingers, Cinnamon, and Espresso Liqueur. ~ 8

**CHOCOLATE SEDUCTION CAKE**  
Rich Devil's Food Cake with Fudge Frosting. ~ 8

**VANILLA GELATO**  
Creamy Italian Ice Cream with Fresh Strawberries. ~ 6

**GODIVA DREAM**  
Vanilla Gelato with Godiva White Chocolate Liqueur. ~ 10

**TERILLI'S CHOCOLATE MARTINI**  
Godiva White Chocolate Liqueur • Godiva Chocolate Liqueur Stoli Vanilla Vodka ~ 12

~ TERILLI'S FAMOUS ICE-COLD MARTINIS ~

*We proudly serve a Premium Well.*

**POMEGRANATE**  
Ketel One Citroen • Cointreau • Pomegranate Juice

**OCEAN**  
Cruzan Coconut Rum • Island Punch Pucker • Pineapple Juice

**BELLINI**  
Belvedere Vodka • Peach Schnapps • Peach Puree • Champagne

**SMOOTH TALKER**  
Jose Cuervo Tequila • Grand Marnier • Fresh Lime Juice Orange Juice

**SUMMERTIME**  
Titos Vodka • Midori • Triple Sec • Orange Juice • Pineapple Juice

**BERRY MARTINI**  
Ciroc Red Berry • Lemon Juice • Simple Syrup Muddled Strawberries

**HAVANA**  
Absolut Kurant • Pineapple Juice • Orange Juice • Chambord

**PEARFECT**  
Grey Goose La Poire • Amaretto DiSaronno • Fresh Lemon Juice Champagne

**CHAMPAGNE DREAM**  
Pomegranate Liqueur • Cointreau • Orange Juice • Champagne

**AVIATION**  
Tanqueray 10 Gin • Creme de Violette • Lemon Juice • Maraschino Liqueur

**BASIL LEMONADE**  
Ketel One Vodka • Lemon Juice • Simple Syrup • Fresh Basil

**FLIRTINI**  
Stoli Raspberry • Cointreau • Pineapple Juice Cranberry Juice • Champagne

**ESPRESSO TINI**  
Kahlua • Stoli Vanilla • Fresh Espresso

**MARTINEZ**  
Bombay Sapphire Gin, •Maraschino Liqueur • Dry Vermouth Orange Bitters

**VELVET**  
Ketel One Citroen • Island Punch Pucker • Cranberry Juice

**CUCUMBER TINI**  
Hendricks Gin • St. Germain Elderflower Liqueur Simple Syrup • Lemon Juice • Muddled Cucumber

**You must be 21 years of age to consume alcoholic beverages.**

~ AFTER-DINNER DRINKS ~

**TERILLI'S ITALIAN COFFEE**  
Amaretto • Kahlúa • Coffee • Amaretto Cream ~ 8

**KEOKE COFFEE**  
Brandy • Kahlúa • Coffee • Amaretto Cream ~ 8

**ESPRESSO ~ 2.5 CAPPUCINO • CAFÉ AU LAIT • LATTE ~ 3.5**

**ALMOND SUPREME**  
Bailey's Irish Cream • Amaretto DiSaronno • Coffee Amaretto Cream ~ 8

**FRENCH CONNECTION**  
Hennessy V.S. • Grand Marnier ~ 9

~ B E V E R A G E S ~

**TERILLI'S SPECIAL BLEND COFFEE**  
Cup ~ 2.5 By the pound ~ 12

**SODA ~ 1.5**  
Coke • Diet Coke • Coke Zero • Dr. Pepper • Sprite Club Soda • Tonic • Ginger Ale

**BOTTLED WATER**  
Acqua Panna • San Pellegrino Small ~ 5 Large ~ 7

**ROOTBEER ~2.75**

**JUICE ~ 2.5**  
Orange • Cranberry • Pineapple Grapefruit • Apple • Lemonade

**ICED TEA ~ 2.5**

**HOT TEA ~ 3.5**

**There will be an 20% gratuity added to parties of 5 or more. No personal checks.**

**Please, no separate checks for parties of 12 or more.**

**On Friday and Saturday evenings, please limit your table time to 2 hours in consideration of other guests.**