



# Terrace Drinks

## Strawberry Lemonade Moscato

strawberry puree, lemonade and moscato served on the rocks | 10 or 48 oz. pitcher | 32

## Raspberry Julep

raspberry puree, bourbon and lemonade served on the rocks with a splash of soda, mint leaf garnish | 10 or 48oz. pitcher | 32

## Summer Mule

mint and orange muddled in simple syrup with gin, ginger beer and a splash of orange juice over ice | 11 or 48 oz. pitcher | 34


## Strawberry Basil Bourbon Mash

muddled strawberries in a basil simple syrup with bourbon and a splash of soda, served over ice | 12 or 48 oz. pitcher | 36



## Paloma

simple syrup, tequila, fresh lime juice and grapefruit juice served in a pint glass with a splash of soda | 10 or 48 oz. pitcher | 32



*the "Terrace" is its own thing ...*

# "the Terrace"

*at Martell's*

## Outdoor Bar & Pizza Oven

Hours of Operation (Weather Permitting)

4:00 to 9:00 p.m. | Sunday ~ Thursday

4:00 to 10:00 p.m. | Friday & Saturday



*this menu  
available only  
on the "Terrace"*



*look for  
the Green chairs!*





# Neapolitan Pizza

Dating back to the 1600's, the original was invented in Naples, Italy

Personal sized, yeasty, tender crust, thin, crispy middle. Simple & fresh ingredients, cooked in an outdoor oven.

Classic to Neapolitan style pizza, is a very simple uncooked tomato sauce that lets the natural flavor of the tomato shine.

## Made to Order

11" Pizzas - Select from the combinations below:

### Margherita

san marzano tomato sauce with shaved garlic, fresh mozzarella, torn basil | 14

### Four Cheese

san marzano tomato sauce, fontina, mozzarella, provolone, parmesan, | 15

### Pepperoni

san marzano tomato sauce, three cheese blend, pepperoni | 13

### Sausage

san marzano tomato sauce, onion, banana peppers, three cheese blend | 14

### Wild Mushroom

oregano bechamel sauce, wild mushroom blend, onion, truffle oil, white cheese blend | 16

### Spinach & Artichoke

oregano bechamel, pesto, olive oil, spinach, artichoke, chicken, parmesan | 16

### Prosciutto & Fig

oregano bechamel sauce, shaved prosciutto, fig jam, three cheese blend, arugula | 16

### Credimi

(our fancy word for "feature")

translates to "trust me" in italian, chef's choice \*no substitutions | MP

\*Place and pay for your order with the bartender, we will bring it to your table when done

# Salads

perfectly sized for 2 people to share as a starter; or as a meal for 1 person - served with an herbed bread roll

Add a summer grilled & chilled protein to your salad:

\* Lemon Grilled Chicken Salad +6

\* Seasoned Sliced Steak +8

\* Herb Marinated Shrimp +9

## Classic Caesar

romaine lettuce, parmesan cheese, toasted croutons, caesar dressing | 11

## Garden

chopped crisp greens, cucumber, tomato, red onion, ranch or golden italian dressing | 10

## Roasted Artichoke

crisp greens, roasted artichokes, olives, red onion, roasted red pepper, tomatoes, feta cheese, torn basil leaves, white balsamic vinegar, olive oil, salt, coarse-ground pepper, topped with balsamic reduction | 14

## Fresh Bruschetta & Mozzarella

romaine, ripe tomato, garlic, olive oil, fresh basil, red wine vinegar, and fresh mozzarella | 14

## Arugula

arugula, parmesan, lemon vinaigrette, extra virgin olive oil, salt & coarse-ground pepper | 11

# Gelato or Sorbetto

Individual Cup | \$4.50 Pint | \$7.00  
served with a sweet crisp; sourced locally from Palazzolo's Artisan Dairy

## Chocolate or Vanilla

always available

Rotating Flavors | two or more  
whatever strikes the chef's fancy

## Feature Sorbetto | GF

dairy free, fruit based & a little tart

\* Add Espresso Liqueur +6

\* Make an Adult Float!  
just add a split of prosecco +8

