

Terranova

ON THE GRANGE RESTAURANT



CALL
(02) 9820 4399



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TAKEAWAY MENU



La Storia

THE TOWN OF TERRANOVA

The Terranova Bar Restaurant story begins with a baker known as Salvatore Scullino from a town in the province of the Calabria region known as Terranova Suppo Minulio. Salvatore Scullino owned the village Bakery/Delicatessen which supplied all local & neighbouring residence. In the late 1950's Salvatore's son Rocco's love for the family business saw him commence his duties to ensure the Scullino family's love lived on with producing quality. After Rocco's decision to migrate to Australia in 1963, older brother Domenico ensured the Bakery/Deli doors remained open until late 1999.

Rocco sadly passed to commence his life in heaven in August 2008. In 2012, Rocco's youngest son Domenico Antonio Scullino proposed his vision to his older brother Salvatore by visiting the old Sharks driving range on Horsley Drive to re-create the meaning of quality authentic Italian cuisine, just what Sydney's west was missing.

Salvatore and Domenico's hard work and dedication saw the doors open in May 2013, in honor of their late father Rocco Scullino.

In 2022 Domenico's vision expanded and continued to honor his father's legacy by keeping the brand going when he opened the doors at Macarthur Grange Golf Club. Terranova on the Grange and Nova Events centre was established, bringing the finest in Italian & seafood cuisine to the Macarthur region along side a state of the art multi purpose function centre.

And in 2026 Terranova will return to where it all began, opening an Event Centre and bringing back Terranova Ristorante at a brand new location at Horsley Park.



*May my father always
look over me*





MEAL DEALS

MEAL DEAL ① \$40

*A choice of
one Entree/Starter
one Pasta
one Side or Drink*

MEAL DEAL ② \$45.00

*Select from
Two Pasta's
One Side or Drink*

MEAL DEAL ③ 75.00

*Select
Two Entrees/Starters
Two Pasta dishes
and One side or Drink*

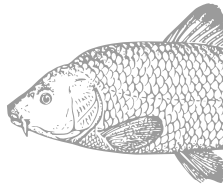


MEAL DEAL ④ \$ 120.00

*Select
Four Entrees/Starters,
Four Pasta's and
Two Sides or Drink's*

PARTY PACK ① \$190.00

*Tray of Spaghetti Napoletana
Tray of Fettuccini Boscaiola
Tray of Chicken Schnitzel (10 pieces) and Chips.
Tray of Garden Salad/Italian Salad.*



PARTY PACK ② \$260.00

*Two Trays of any pasta
Tray of Chicken Schnitzel (10 pieces) and Chips.
Tray of Calamari.
Tray of Garden Salad/Italian Salad.*



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ENTRÉE



GARLIC BREAD \$8

Oven baked garlic bread, parsley, rosemary & drizzled with extra virgin oil

PANE DI CASA \$5

Traditional Italian bread served with olive oil & balsamic glaze

ANTIPASTO DI TERRANOVA \$22.00

Freshly sliced prosciutto di parma, marinated capsicum, marinated eggplant, marinated sun-dried tomatoes, olives and parmigiana Italian cheese



GARLIC PIZETTA (V) 15

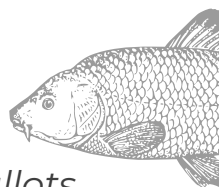
Pizza crust with garlic, olive oil & oregano served with extra virgin olive & sun-dried tomato dip

GARLIC & CHEESE PIZETTA (V) 16

Pizza crust with garlic and cheese

FRIED OLIVES \$10.00

Olives sauteed with cherry tomatoes, shallots, olive oil, finished with Sambuca liqueur, a hint of honey & a touch of chilli



MIXED ENTREE PLATTER \$34.00

A variety of mamma's homemade meatballs x2, croquettes x2, zucchini flowers x2



ENTRÉE (CONT)

POLPETTA ALLA MAMMA \$17.00 (3 pieces)

Homemade meatballs served in Terranova's traditional napoletana sauce

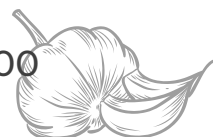
CROQUETTE ALLA MAMMA \$14.00 (3 pieces)

Homemade parmesan & parsley filled rice balls

ZUCCHINI FLOWERS \$19.00 (3 pieces)

Lightly battered zucchini flowers filled with fresh ricotta & baby spinach

CALAMARI SALE E PEPE (I) \$21.00



Lightly coated calamari served on a bed of rocket with aioli sauce

GARLIC PRAWNS (A) \$24.00

Prawns cooked in garlic, cherry tomatoes & olive oil with a hint of chilli

PORK BELLY \$19.00

Slices of slow cooked pork belly served with extra virgin olive oil & Worcestershire sauce served on sauteed spinach



GRILLED SEAFOOD TRIO (M) \$35.00

A grilled seafood trio of prawns, calamari & baby octopus tossed with olive oil & cherry tomatoes



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PIZZA SPECIAL \$15 TAKEAWAY

TERRANOVA

Tomato base, mozzarella, marinated eggplant, marinated mushroom, topped with San Daniele prosciutto crudo & fresh ricotta

LA MARGHERITA (V)

Tomato base, basil & mozzarella cheese

THE HOT ITALIAN



Tomato base, mozzarella, hot salami di casa, onion, roasted capsicum, olive and chilli flakes

LA TROPICALE

Tomato base, mozzarella, shaved ham & pineapple

LA SUPREMA

Tomato base, mozzarella, mushroom, onion, roasted capsicum, shaved ham, salami & olive

LA CAPRICCIOSA

Tomato base, mozzarella, shaved ham, mushroom & olive



LA VEGETARIANA (V)

Tomato base, mozzarella, capsicum, eggplant, onion, mushroom, garlic, basil and rocket leaves





PIZZA SPECIAL \$15 TAKEAWAY (CONT)

CON PROSCIUTTO

Tomato base, mozzarella, prosciutto, rocket leaves, parmesan cheese and walnuts

MEAT LOVERS (BBQ SAUCE \$2)

Tomato base, mozzarella, salami di casa, shaved ham, Italian sausage, pepperoni, (BBQ is optional)



THE HOT ITALIAN

Tomato base, mozzarella, hot salami di casa, onion, roasted capsicum, olive and chilli flakes

LA PEPPERONI

Tomato base, mozzarella, pepperoni

CON SALSICCIA

Tomato base, mozzarella, Italian sausage, capsicum & olive

CON POLLO (BBQ SAUCE \$2)

Tomato base, mozzarella, capsicum, onion, chicken (BBQ optional)



LA NUTELLA

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PASTA & RISOTTO

SPAGHETTI MARINARA (M) \$34.00

A selection of finest seafood, cherry tomatoes, garlic & a hint of chilli in a traditional napoletana sauce

GNOCCHI QUATTRO FORMAGGI OR PESTO \$23.00

Homemade potato dumplings with four of our finest cheeses or in Terranova's homemade pesto sauce

RISOTTO PORCINI \$29.00



Arborio rice with mixed mushrooms, baby spinach, garlic sage in a light cream sauce

SPAGHETTI NAPOLETANA \$20.00

Spaghetti served in Terranova's traditional napoletana sauce

SPAGHETTI POLPETTA \$26.00

Spaghetti served in Terranova's traditional napoletana sauce with mamma's homemade meatballs

RIGATONI RAGU \$28.00

Rigatoni pasta in a rich sauce of slow cooked veal shank with onions, capsicum & carrots



PASTA & RISOTTO (CONT)

LASAGNA \$22.00

Homemade traditional lasagna, layered with pasta sheets, premium beef mince, mozzarella cheese & Terranova's signature napoletana sauce



LINGUINI CON GAMBERI (A) \$32.00

Linguini with prawns & crab meat, cherry tomatoes with fresh chilli in a white wine sauce

FETTUCCHINI BOSCAIOLA \$ 25.00

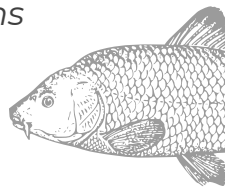
Fettuccini with bacon, mushrooms & shallots in a light cream sauce

FETTUCCHINI LOBSTER (A) \$48.00

Fresh sauteed 1/2 lobster meat with shallots & cherry tomatoes in brandy rose sauce

SPAGHETTI AGLIO E OLIO WITH PRAWNS (A) \$30

Spaghetti with fresh chilli, garlic, parsley and extra virgin olive oil and sautéed fresh king prawns



RIGATONI ALL NORMA 33

Rigatoni pasta with eggplant, San Marzano tomato, garlic, chilli, topped with fresh ricotta cheese

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MEAT & POULTRY

RIB EYE ON THE BONE 500G \$45.00

Grain fed Angus rib eye served with a choice of the chef's finest sauces. Served with roasted rosemary potatoes and vegetables

SCOTCH FILLET 250G \$40.00

Scotch fillet served with with a choice of the chef's finest sauces. Served with roasted rosemary potatoes and vegetables

TERRANOVA'S SIGNATURE MIXED GRILL (SERVES 2) \$105.00



Marinated pork ribs, spatchcock, grilled tender chicken breast & chargrilled scotch fillet. Served with the chef's finest sauces.

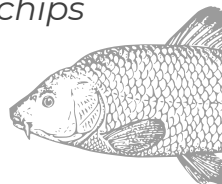
CHICKEN PARMIGIANA \$23.00

Homemade chicken schnitzel topped with eggplant, mozzarella cheese & napoletana sauce. Served with fries

CHICKEN SCHNITZEL \$20.00

Homemade chicken schnitzel served with chips

CHICKEN TERRANOVA \$27.00



Pan fried chicken breast topped with a creamy mushroom brandy sauce and a touch of seeded mustard.

Served with roasted rosemary potatoes and vegetables



MEAT & POULTRY (CONT)

SPATCHCOCK AL FORNO \$31.00

Oven baked spatchcock with garlic, cherry tomatoes & drizzled with virgin olive oil. Served with roasted rosemary potatoes and vegetables

BEEF CHEEKS \$28.00

Slowly cooked beef cheeks in red wine, caramelised onion & celery in Terranova's traditional napoletana sauce. Served with roasted rosemary potatoes and vegetables

LAMB CUTLETS \$35.00



Char grilled lamb cutlets with lemon wedges. Served with roasted rosemary potatoes and vegetables

AMERICAN SPARE RIBS IN TERRANOVA'S SAMBA SAUCE \$30.00

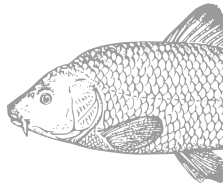
American ribs in a home made BBQ sauce. Served with roasted rosemary potatoes and vegetables

Half rack \$30.00

Full rack \$47.00

THE BOSSES SURF N TURF (A) \$64

Grain fed Angus 500g Rib Eye with grilled seared jumbo king prawns with a side of hollandaise sauce



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SEAFOOD

LOBSTER (A) \$53.00

Lobster topped with creamy mornay sauce or lemon butter & served with rosemary potatoes & vegetables

HALF \$53.00

FULL \$93.00

SNAPPER (A) \$48.00

Whole baked snapper with extra virgin olive oil, fresh herbs, lemon, garlic & cherry tomatoes

SCAMPI (I) \$70.00



Grilled butterflied deep sea scampi served with cherry tomatoes, shallots & garlic, in extra virgin olive oil on a bed of rocket

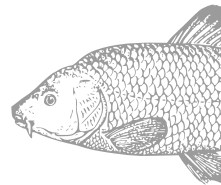
SALMON (I) \$37.00

Grilled Atlantic salmon served on a bed of saffron risotto

BARRAMUNDI (I) \$38.00

Grilled barramundi fillet served with rosemary potatoes, vegetables & lemon

OVEN BAKED SEAFOOD HOTPOT (M) FOR 2-190 FOR 3-260 FOR 4-300



The chefs selection of fresh seafood cooked in Terranova's special sauce topped with fresh parsley & baked in our authentic

A- AUSTRALIA I - INTERNATIPNAL M- MIXED



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SIDES

FRIES \$9.00

MIXED VEGETABLES \$10.00

ITALIAN SALAD \$14.00

Mixed lettuce with tomato, cucumber, spanish onion, olives with homemade balsamic dressing

GREEK SALAD \$14.60

Tomato, cucumber, spanish onion, capsicum, kalamata olives, greek feta with white vinegar, oregano & drizzled extra virgin olive oil

DESSERTS



TIRAMISU \$ 12.00

Italian savoiardi biscuits soaked in coffee and Kahlua liqueur, layered with fresh mascarpone cream

DUO CANNOLI \$ 10.00

A selection of 2 homemade chocolate & ricotta cannoli



STICKY DATE PUDDING \$10.00

Topped with butterscotch sauce

CHOCOLATE PUDDING \$10.00

Topped with melted chocolate





BEVERAGES

COCA COLA \$5.00

Coca Cola 1.25L Bottle

SPRITE \$5.00

Sprite 1.25L

SPARKLING MINERAL WATER \$7.00

Sparkling Mineral Water 750ml

SPARKLING STILL WATER \$7.00

Sparkling Still Water 750ml

CORONA \$8.00

GREAT NORTHERN \$8.00



PERONI NASTRO AZZURRO \$8.00

DEE VINE MOSCATO \$20.00

STONEFISH SAUVIGNON BLANC \$33.00

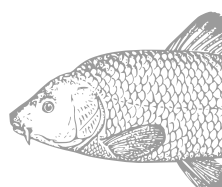
Margaret River

STONEFISH CABERNET SAUVIGNON \$33.00

Margaret River

DEE VINE SAV BLANC \$20.00

DEE VINE SHIRAZ \$20.00



FOOD TRAYS

Perfect for large gatherings and parties

SPAGETTI MARINARA \$85.00

Serves 5

GNOCCHI QUATTRO FORMAGGI OR PESTO
\$55.00

Serves 5

RISOTTO PORCINI \$60.00

Serves 5

SPAGHETTI NAPOLETANA \$45.00

Serves 5

SPAGHETTI POLPETTA \$60.00

Serves 5

FETTUCINI RAGU \$60.00

Serves 5



LINGUINI CON GAMBERI \$75.00

Serves 5

FETTUCINI BOSCAIOLA \$62.00

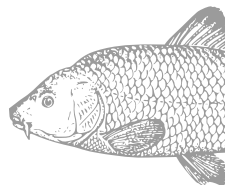
Serves 5

GARDEN/ITALIAN SALAD \$30.00

Serves 5

GREEK SALAD \$35.00

Serves 5



CHICKEN SCHNITZEL (5PC) AND CHIPS \$65.00

CHICKEN SCHNITZEL (10PC) AND CHIPS \$105.00

CALAMARI \$70.00

Serves 5



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