Cafe Terigo

Fine Italian Dining
$$ to $$$

424 Main St.
Park City, Utah
(435) 645-9555
www.cafeterigo.com

Lunch, Dinner

AMEX, DISC,
MCARD, VISA

Café Terigo, celebrating 23 years in the heart of Park City's historic Main Street, offers hearty cuisine inspired by Northern Italy and Southern France.

Ed Axtell, owner and chef, prepares his specialties with great detail to quality and consistency. We offer lunch and dinner in a warm atmosphere with friendly and efficient service.

Prices range from $25 to $32.

This is a menu sampling. For a full menu and wine list, please visit our website

Appetizers

Tender Grilled Artichoke
served with housemade lemon mayo

Crispy Calamari
with sriracha aioli

Flatbread
with Italian sausage, roasted red pepper and arugula

Pinenut Crusted Utah Goat Cheese
with agrodolce relish and flatbread strips

Bundle of Baby Onion Rings
served with berry ketchup

Soup and Salad

Roasted Butternut Squash Soup
with caramelized apple

Fresh Pea Soup
with a touch of curry and crème fraîche

Pear and Candied Walnut Salad
of mixed field greens, gorgonzola, cranberries and pear vinaigrette

Grilled Romaine Salad
with pancetta and bleu cheese dressing

Roasted Beet Salad
with herb Utah goat cheese, arugula and pinenuts

Pasta and Risotto

Pan Seared Scallops
on sweet corn risotto with arugula and roasted red pepper purée

Fettuccine with House Smoked Chicken Breast
oven roasted tomatoes and basil in creamy parmesan sauce

Housemade Ravioli
with roasted butternut squash with brown butter sauce, pears and spiced pecans

Pappardelle Pasta
with traditional veal Bolognese sauce and asiago cheese

Orecchiette Pasta
with Italian sausage, broccolini and parmigiano reggiano

From the Grill

Oven Roasted Wild Salmon
with chili soy glaze on black rice

Herb Breaded Utah Trout
with fresh green beans and cauliflower purée

Pan Seared Duck Breast
on rosemary gorgonzola polenta porridge, with broccolini

Grilled Beef Filet
on garlic mashed potatoes, crispy potato plank, with beef demi glace and swiss chard

Pan Roasted Pork Tenderloin
over whipped maple sweet potatoes topped with fresh pomegranate sauce

Grilled Lamb Chops
with cracked mustard demi-glace on roasted mashed potatoes and caramelized brussels sprouts

Desserts

Terigo Bread Pudding
with toasted pinenuts, cranberries and butter rum sauce topped with cinnamon ice cream

Chocolate Crème Brûlée

Apple Ginger Tart
with cider bourbon sauce