

# *The Examiner*

## Fall in love with Terra Verde

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The patio at Terra Verde inside Green Valley Ranch.

With all the celebrity chefs on the Vegas Strip, it takes something truly special for an off-Strip restaurant to attract an A-list guest--even if it is inside a popular off-Strip resort. One step inside **Terra Verde**, though, and it's easy to see why **Toni Braxton, Gladys Knight, Rick Springfield, Carrot Top** and even the Boston Celtics' **Kevin Garnett** have dined at the charming Italian restaurant.

Located inside Green Valley Ranch, Terra Verde offers diners authentic and traditional Italian cuisine by Chef Elisabeth McGee. From tasty pastas and wood-fired pizzas to fresh seafood, Terra Verde has it all, and is sure to leave taste buds salivating for more.

Start off your dinner with some fresh Parmesan cheese before digging in to Terra Verde's flavorful bruschetta (\$10)--toasted ciabatta bread with tomato, garlic, basil and cold-pressed olive oil. Then, if you're a fan of the sea, be sure to try the gamberoni al limone (\$15), jumbo shrimp with lemon butter, garlic sauce and sautéed leeks--delicious!

For pasta fans, the tortiglioni con salsiccia (\$18) with spicy sausage and peas in a tomato cream sauce is a must. The tender sausage isn't overly spicy, so those with sensitive taste buds shouldn't be afraid to try what's surely one of the tastiest dishes on the menu. Although its portion could easily be considered an entrée for those with smaller appetites, it's recommended you order the pasta as a side dish to share with your table so that you can try one of Terra Verde's delicious meat or seafood entrées as well. Other tempting pasta dishes include the simple yet flavorful capellini al pomodoro (\$15)--angel hair pasta with tomato, garlic and basil sauce--and the age-old favorite spaghetti con polpette (\$16) with tomato sauce, parmigiano reggiano and meatballs.

As far as entrées go, Terra Verde offers a wide selection of Italian favorites at a price that can't be beat. The scaloppine al Marsala (\$29)--veal scaloppine sautéed with mushrooms in a Marsala wine sauce--is sure to leave taste buds saying "That's amore!" as the thinly sliced meat arrives to your table both tender and juicy. Animal lovers can also enjoy the dish relatively worry-free, as Terra Verde proudly serves Strauss free-raised veal, meaning the calves were born and raised in an open pasture where they had unlimited access to their mothers' milk; they were never tethered or raised in confinement.



While Terra Verde's meat entrées are very veal heavy, for those who still feel uneasy about ordering the meat, there are a few chicken entrées for diners to select from, like the polla alla parmigiana (\$24)--pan-fried breaded chicken finished with tomato sauce and cheese--and the pollo "arlecchino" (\$24, pictured left)--sautéed chicken with roasted bell peppers, cipolin onions, white wine and chicken demi. There is also a grilled 12-oz. prime striploin steak, the tagliata alla toscana (\$38), that comes sliced on a bed of grilled radicchio and balsamic that's sure to please hungry stomachs.

Seafood fans, meanwhile, are sure to flip over the restaurant's spigola all' acqua pazza (\$36)--Mediterranean seabass poached in a light tomato-basil broth and served with asparagus. The seabass arrives to your table skin on, but has a great texture to it and isn't overly fishy tasting. A must-try! Other seafood entrées include the salmone rustico (\$30), grilled salmon in a green peppercorn cream sauce with crispy shallots and sautéed spinach, and the spada alla puttanasca (\$36), pan-seared swordfish with caper berries, black olives and diced tomato.

**Guests can wash everything down with a selection off Terra Verde's extensive wine list that features more than 1,500 bottles, most from Italy or California, or try one of the 36 wines in Terra Verde's Enomatic wine serving system, which can be purchased in 1-, 3- or 5-oz. pours. And don't forget to save room for dessert;** Terra Verde's desserts are some of the best in town, from the sinfully decadent chocolate decadence cake with amarena cherries (\$10) to the warm doughnut holes with dipping sauces (\$10). No matter how full you are after dinner, you won't be able to stop popping these bite-size cinnamon doughnut holes in your mouth--they are to die for! In fact, the doughnut holes are so tasty by themselves you probably won't even use the dipping sauces that accompany them (though they're tasty, too!). Of course, Terra Verde serves more traditional Italian dessert offerings as well, such as tiramisu (\$10) and cannoil (\$10). No matter what you decide on, though, your palate is guaranteed to thank you!

[Terra Verde](#) is open Sun.-Thurs. from 11:30 a.m.-10 p.m. and Fri.-Sat. from 11:30 a.m.-11 p.m. serving [lunch](#) and [dinner](#). Lunch showcases a variety of soups, salads, pastas, pizzas, entrées and panini options that are perfectly portioned for the afternoon with prices to match. A Sunday

brunch is also available from 10:30 a.m.-2 p.m. The restaurant offers indoor and patio seating, as well as private dining rooms for special occasions. To make a reservation, call 702-617-7777.