

Pickup Orders are now available!  
We are unable to do delivery at the current time.

Pickup is available daily:  
Sun-Mon: 5pm-8:30pm  
Tues-Thurs: 5pm-9:30pm  
Fri-Sat: 5pm -10:30pm

## > Utensils

## > Today's Specials

## ✓ Appetizers.

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ricotta, fresh fig, truffled honey balsamic on grilled baguette, 4pc

\$18.00



Tomato Gazpacho

\$14.00

cherry tomato, proscuitto, aged balsamic, olive oil, crostini

\$19.00

Raw tuna, avocado, mango, scallions. ginger-sesame dressing, potato chips

\$19.00

sea salt, lemon

\$13.00



Five Meatballs made from a mix of lamb, beef, pork and spices, finished with parmesan cheese

\$18.00

rice flower tempura batter, basil jalapeno aioli

\$15.00

Prince Edward Island mussels, cilantro, garlic, tomato, lime, coconut milk, white wine, crostini

\$18.00

Octopus seared on the plancha, served with crispy fingerling potato, smoked paprika, garlic, olives, watercress salad

\$19.00

## ✓ Salads.



## **Baby Kale Salad**

Baby kale, baby romaine, Parmesan Cheese, croutons, Caesar dressing

\$16.00

## **New Tessa Salad**

Young mixed greens, cucumber, cherry tomato, black olives, dried cherries, crisp chickpeas, toasted sunflower seeds, lemon vinaigrette

\$17.00

## **Beet Salad**

goat cheese & feta whip, blood oranges, citrus thyme dressing, arugula, hazelnuts

\$17.00

## **Heirloom Tomato Salad**

Heirloom Tomato, Cherry Tomato, Sweet Peppers, Red Onions, Garlic, Basil, House made Straciatella Cheese, Champagne Vinaigrette

\$18.00



## Watermelon Salad

Red & Yellow Watermelon, Mango, Red Dragon Fruit, Lime Vinaigrette, Feta Cheese, Mint, Toasted Pistachios

\$17.00

## ✓ Pastas.

### Cacio E Pepe, Small

Linguini pasta made with black pepper, parmesan and pecorino, served with a parmesan foam and basil crunch

\$15.00

### Cacio e Pepe, Large

Linguini pasta made with black pepper, parmesan and pecorino, served with a parmesan foam and basil crunch

\$25.00

### Shrimp Scampi, Small

Spaghetti pasta in a garlic & white wine sauce with shrimp and cherry tomatoes and parsley

\$19.00



ψ 10.00

**Shrimp Scampi, Large**

Spaghetti pasta in a garlic & white wine sauce with shrimp and cherry tomatoes, and parsley

\$29.00

**Fettuccine Bolognese, Small**

Fettuccine pasta served with a beef bolognese sauce and ricotta cheese

\$18.00

**Fettuccine Bolognese, Large**

Fettuccine pasta served with a beef bolognese sauce and ricotta cheese

\$28.00

**Rigatoni, Small**

nut-free pesto, cherry tomato, summer squash, pearl onion, Parmigiano

\$18.00



**Rigatoni, Large**

nut-free pesto, cherry tomato, summer squash, pearl onion, Parmigiano

\$28.00

**Cavatelli, Small**

cavatelli pasta, panchetta, mushrooms, cream, truffle

\$21.00

**Cavatelli, Large**

cavatelli pasta, panchetta, mushrooms, cream, truffle

\$32.00

**Corn & Crab Cake Risotto, Small**

Corn Risotto, Pickled Ramps, Fontina & Parmesan Cheese, topped with 3 Seared crab cakes.

\$22.00



**Corn & Crab Cake Risotto, Large**

Corn Risotto, Pickled Ramps, Fontina & Parmesan Cheese, topped with 5 Seared crab cakes.

\$32.00

**Small Lobster Diablo**

Caserecci pasta, spicy tomato sauce, lobster, cherry tomato

\$23.00

**Lobster Diablo, Large**

Casarecci Pasta, Spicy tomato Sauce, Lobster, Cherry tomato

\$33.00

**Spaghetti & Meatballs, Small**

Tessa Meatballs, tomato sauce, garlic, spaghetti, parmesan

\$19.00



## Spaghetti & Meatballs

Spaghetti pasta served with tomato sauce and meatballs.

\$29.00

## ✓ .Entrees.

### NY 12oz Strip Steak

12 ounces Strip Steak, No Bone, grilled to your desired temperature, served sliced with truffle mash potatoes, and peppercorn cream sauce

\$55.00

### Tessa Burger

8oz wagyu beef burger, carmalized onions, applewood smoked bacon, fontina cheese, pickle, house made brioche bun, rosemary fries

\$21.00

### Pan Roasted Chicken

Pan Seared Chicken, Vegetable Lemon Couscous, chicken jus



\$30.00

### **Grilled Branzino**

Grilled Branzino Filet, broccoli, fingerling potato, fennel puree, piquillo puree

\$33.00

### **Seared Salmon**

Pan Seared Salmon, asparagus, fingerling potatoes, mustard dill sauce

\$31.00

### **Hanger Steak Frites**

Hanger Steak grilled to your desired temperature, served sliced and with rosemary fries and tomato chimichurri

\$34.00

### **Seared Scallops**

Asparagus, Confit potatoes, cherry tomato, orange buerre blanc

\$33.00



## ✓ Sides.

### **Truffle Mash Potato**

Roasted Garlic & Truffled Mash Potatoes

\$11.00

### **Grilled Asparagus**

\$9.00

### **Broccoli Rabe**

Broccoli Rabe sauteed lightly with garlic and chili flakes

\$9.00

### **Brussels & Bacon**

Sauteed Brussel Sprouts with Garlic and Bacon



\$9.00

### **Brussel Sprouts ( No Bacon)**

Brussel Sprouts Sauteed with garlic

\$9.00

### **Creamed Spinach & Kale**

Gruyere Cheese & Parmesan Béchamel Sauce

\$9.00

### **Sauteed Spinach & Kale**

Sauteed with Garlic and Olive Oil

\$9.00

### **Rosemary French Fries**

French Fries with Rosemary Salt



\$9.00

### **Truffle French Fries**

Parmesan Garlic Truffle French Fries served with Harissa Aioli

\$11.00

## Desserts.

### **Cherry Jubilee Sundae**

vanilla ice cream, cherries in cherry liquor, pistachio, chocolate pearls,  
whip cream

\$13.00

### **Olive Oil Cake**

Zabaglione, Blackberries, pistachios

\$14.00



Coconut custard, served with a tropical fruit salad and sesame toffee and sesame cream. All vegan

\$13.00

### **Chocolate Hazelnut Tart**

chocolate ganache, hazelnut crunch, vanilla ice cream, whipped cream

\$15.00

### **Churros**

Cinnamon Sugar, Dulce de Leche dip

\$14.00

### **Bomboloni**

Vanilla Glazed Yeast Doughnuts

\$15.00