



SHARED PLATES & BOARDS

House Dips – sundried tomato tapenade, ricotta & yogurt, traditional hummus, spiced lavash bread | 10 (w/ veg crudité) | 16

Blistered Shishito Peppers – pimento, sea salt, picual olive oil | 12

Lamb Meatballs – Colorado pasture raised lamb, pomodoro, herb salad, Parmigiano crisp | 15

Burrata – cantaloupe, honeydew, prosciutto, arugula, aged balsamic, crostini | 16

Artisanal Flatbread – fromage blanc, red onion, applewood bacon, speck, white balsamic strawberry | 13

Artichoke Fritto – mint Greek yogurt, lemon, micro basil | 12

TESSA Salumi Board – rabbit pate, Iberico chorizo, Iberico salchichon, Iberico lomo, Italian speck | 19

TESSA Cheese Board – a Saxelby cheese selection | 3 for 16 or 5 for 23

APPETIZERS

Daily Soup – Chef's selection of seasonal ingredients | 13

TESSA Salad – young organic lettuce, raspberry, radish, dried cherries, candied pecan | 14

Bruised Kale and Marcona Caesar – lemon, shaved Parmigiano, focaccia crouton, grated almond | 16

Drunken Mussels – Hollander mussels, tequila, tomato, garlic, kaffir lime leaf, dried guajillo, cilantro | 16

Baby Beet Salad – Petite watercress, candied kumquat, basil puree, goat cheese tzatziki, hazelnut, crouton | 17

Flaked Salmon Tartare – cucumber, pearl onion, raspberry, black sesame, saffron aioli, scallion pita | 18

Octopus a la Plancha – marble potato salad, fried capers, black garlic puree, aged balsamic | 18

PASTA & RISOTTO

Linguini – Tasmanian pepper & lemon, Parmigiano basil crunch | 13/19

Rabbit Cavatelli – rabbit & pancetta ragu, smoked onion, lovage coulis, marjoram | 19/29

Lobster Rye Trumpet – chanterelle, celery root, chorizo, beurre blanc, lobster civet, chive | 21/31

Tagliatelle Primavera – snap pea, red spring onion, spring garlic, fiddlehead fern, parmigiano | 16/26

Artichoke Risotto – artichoke, carrot, English peas, taleggio, basil | 17/27

ENTRÉES

Grilled Branzino – broccoli rabe, fingerling potato, fennel puree, pimento coulis | 31

Atlantic Salmon – cauliflower caponata, truffled cauliflower puree, marcona almond, fennel pollen | 31

Berkshire Pork Chop – gigante bean, escarole, garlic pork jus | 29

Sasso Chicken – herb glazed, cooked under a brick, carrots, radish, spring potato, spring onion, sauteed greens | 29

Long Island Duck – honey spiced breast, pattypan squash, baby carrot, cipollini onion, tarragon | 32

TESSA Burger* – caramelized onion, applewood smoked bacon, fontina cheese, house made fries | 21

Hanger Steak Frites* – sun dried tomato chimichurri, crispy shallot, grilled romaine | 31

NY Strip* – 45 day dry aged strip, fingerling potato, asparagus, caramelized shallot, truffle beef jus | 49

32oz Côte de Boeuf for 2* – 45 day dry aged rib eye, bone marrow, sides of your choice | 125

SIDES | 9

Glazed Baby Carrots – hazelnut, raw honey, gremolata

Sauteed Bitter Greens – dandelion greens, red spring onion, radish, baby carrots

Grilled Asparagus – lemon, fleur de sel

Roasted Potatoes – parsley, picual olive oil

Roasted Squash – garlic puree, mixed herbs

House made Fries – rosemary salt

* All of our beef is Certified Angus Beef

Consuming raw or undercooked fish, shellfish, eggs, or meat increases the risk of food borne illnesses
Prior to ordering anything, please inform your server of any and all allergies, plus their severity.