



## LUNCH

### Small Plates

#### Daily Soup

Chef's selection of seasonal ingredients | 10

#### House Dips

sundried tomato tapenade, ricotta yogurt, traditional hummus, lavash | 10 w/veg crudité | 16

#### Housemade Truffle Fries

harissa aioli, sriracha ketchup & mustard seed aioli | 11

#### Artisanal Flatbread

fromage blanc, red onions, bacon, speck ham, white balsamic strawberries | 13

#### Burrata

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

#### Salumi & Cheese

Saxelby cheese selection, cured meats, house pickles, mustard | 18

### Salads

#### TESSA Salad

young organic lettuce, raspberry, radish, dried cherries, candied pecan | 13

#### Bruised Kale and Marcona Caesar

lemon, shaved parmigiano, focaccia crouton | 14

#### Baby Beet Salad

petite watercress, candied kumquat, basil puree, goat cheese tzatziki, hazelnut, crouton | 15

#### Flaked Salmon Tatare

Raspberry pearls, cucumber, pearl onion, black sesame, saffron aioli, scallion pita | 17

shrimp a la plancha | 12

grilled Sasso chicken | 9

grilled salmon | 13

### Sandwiches & Entrees

#### Avocado Toast

seeded rye bread, crushed avocado, preserved lemon, harissa, sunny egg | 15

#### Omelette

ratatouille, sundried tomato, pistou, goat cheese | 15

#### Linguini

Tasmanian pepper & lemon, Parmigiano basil crunch | 16

#### Tagliatelle Primavera

Snap pea, red spring onion, spring garlic, fiddlehead fern, parmigiano | 17

#### Chicken Club

Sasso chicken breast, alfalfa, avocado, tomato, herb aioli, brioche | 17

#### TESSA Burger

Caramelized onion, applewood smoked bacon, fontina cheese, house made fries | 19

#### Ahi Tuna Sandwich

crispy pancetta, pickled red onion, sundried tomato aioli, ciabatta | 21

#### Simply Grilled Atlantic Salmon

asparagus, mesclun, grilled lemon, sea salt | 24