



SHARED PLATES & BOARDS

- Mixed Olives** - citrus, rosemary, guindilla pepper, ajo blanco | 11
- House Dips**—sundried tomato tapenade, ricotta & yogurt, traditional hummus, spiced lavash bread | 10(w/veg crudité) | 16
- Blistered Shishito Peppers** – pimenton, sea salt, picual olive oil | 12
- TESSA Meatballs** – pomodoro, herb salad, Parmigiano crisp | 15
- Burrata** – heirloom tomatoes, prosciutto, arugula, aged balsamic, fleur de sel, baguette | 16
- Artisanal Flatbread**—fromage blanc, red onion, applewood smoked bacon, speck, port wine figs | 13
- Artichoke Fritto**—mint Greek yogurt, lemon, micro basil | 12
- Salumi Board** – rabbit pate, Iberico chorizo, finocchiona gigante, Iberico lomo, Italian speck | 19
- Cheese Board** – a daily selection | 3 for 16 or 5 for 23

APPETIZERS

- Daily Soup** – Chef’s selection of seasonal ingredients | 13
- TESSA Salad** – young organic lettuce, honeycrisp apple, 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 orange, basil puree, goat cheese tzatziki, hazelnut, crouton | 17
- Flaked Salmon Tartare** – cucumber, pearl onion, black sesame, saffron aioli, scallion pita | 18
- Octopus a la Plancha** – olive tapenade, tomatoes, capers, nicoise olives | 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 Reginetti** – cherry heirloom tomato, tarragon, brandied lobster sauce | 21/31
- Sheep’s Ricotta Gnocchi** – wild mushrooms, herb marscapone, shaved Parmigiano | 18/28
- Artichoke Risotto** – artichoke, carrot, English peas, taleggio, basil | 17/27

ENTRÉES

- Grilled Branzino** – broccoli rabe, fingerling potato, fennel puree, pimento coulis | 31
- Scottish Salmon** – sorrel, fennel, radish, caper, Forum chardonnay vinegar, cucumber broth | 31
- Berkshire Pork Chop** – gigante beans, escarole, garlic pork jus | 29
- Griggstown Chicken**—herb glazed, cooked under a brick, carrots, radish, spring potato, spring onion, sautéed 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 Bœuf for 2*** – 45 day dry aged rib eye, bone marrow, two 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

Executive Chef: Nicholas McCann

*** 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 .