



SHARED PLATES & BOARDS

Mixed Olives - citrus, rosemary, guindilla pepper, ajo blanco | 11

House Dips—sundried tomato tapenade, ricotta & yogurt, piquillo pepper hummus, spiced lavash bread | 11 (w/veg crudité) | 16

Blistered Shishito Peppers – pimenton, sea salt, picual olive oil | 13

TESSA Meatballs – pomodoro, herbs, Parmigiano crisp | 16

Burrata – prosciutto, apple, pear, arugula, aged balsamic, fleur de sel, baguette | 17

Artisanal Flatbread—fromage blanc, red onion, applewood smoked bacon, speck, port wine figs | 13

Cauliflower Fritto—mint Greek yogurt, lemon, micro basil | 13

Salumi Board – pheasant 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, honey crisp 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 | 17

Baby Beet Salad – marinated beets, baby watercress, honey goat cheese, marcona almonds | 17

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

Octopus a la Plancha – fingerling potato, nicoise olive, capers, pimenton aioli | 18

PASTA & RISOTTO

Linguini - Tasmanian pepper & lemon, Parmigiano basil crunch | 14/20

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

Shrimp Bucatini – garlic, white wine, herb butter, kale, seared prawn | 19/29

Sheep's Ricotta Gnocchi – wild mushrooms, herb marscapone, shaved Parmigiano | 18/28

Truffle Risotto – winter truffle, Sottocenere cheese, Parmigiano | 19/29

ENTRÉES

Grilled Branzino – broccoli rabe, fingerling potato, fennel puree, pimento coulis | 32

Scottish Salmon – sorrel, fennel, radish, caper, Forum chardonnay vinegar, cucumber broth | 32

Berkshire Pork Chop – gigante beans, escarole, garlic pork jus | 31

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 | 32

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

Brussels Sprouts – Applewood bacon lardons

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

Roasted Pumpkin & Sweet Potato – Maple brown butter

Roasted Potatoes – parsley, picual olive oil

Creamed Spinach & Kale – mornay sauce, gruyere cheese, herb bread crumbs

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 .