

TESSA

SHARE PLATES

BRUSCHETTA - truffled ricotta, fresh figs, local honey, aged balsamic | 18

BLISTERED SHISHITO PEPPERS - sea salt, lemon | 13

TESSA MEATBALLS - house ground, pomodoro, baby arugula, Parmigiano crisp | 18

CAULIFLOWER FRITTO - basil jalapeno aioli | 15

TAPAS BOARD - a selection of four, six, or eight served with crackers | 16 / 24 / 32

SALUMI

Prosciutto Capicola
Bresola Finocchiona

CHEESE

Reading La Tur
Three Sisters Toma

APPETIZERS

SOUP OF THE DAY | 14

BURRATA - cherry tomato, prosciutto, 25year aged balsamic vinegar, crostini | 19

TUNA TARTARE - mango, scallions, ginger sesame dressing, sesame seeds, wonton chips | 21

GREEN P.E.I. MUSSELS - cilantro, tomato, garlic, coconut milk, white wine, crostini | 20

OCTOPUS - fingerling potato, smoked paprika, garlic, olives, red watercress | 25

SALADS

BABY KALE SALAD - delicata squash, toasted pumpkin seeds, gorgonzola, figs | 18

BEET SALAD - goat cheese & feta whip, hazelnuts, blood orange, citrus thyme dressing | 17

TESSA SALAD - cucumbers, cherry tomato, olives, dried cherries, sunflower seeds, crispy chickpeas | 17

CAESAR SALAD - baby romaine, Parmigiano, croutons, pickled red onion | 16

ADD CHICKEN | 6

ADD SHRIMP | 12

ADD SALMON | 15

HOUSEMADE PASTA + RISOTTO

CACIO E PEPE - linguini, pecorino, black pepper, basil crunch, Parmigiano foam | 15/25

RIGATONI - eggplant marinara, herbs, buffalo mozzarella | 18/28

SHRIMP SCAMPI - spaghetti, shrimp, garlic, cherry tomato, white wine, parsley | 19/29

FETTUCCINE - lemon wine sauce, sweet italian sausage, broccolini, red pepper flakes | 18/28

BRAISED BEEF RISOTTO - celery root, fontina, pear, carrots | 22/32

CAVATELLI - mushrooms, pancetta, cream, truffle | 21/31

LOBSTER DIABLO - caserecci pasta, spicy lobster-tomato sauce, cherry tomato, lobster | 26/36

ENTREES

WAGYU BURGER - 8oz burger, caramelized onion, bacon, fontina cheese, rosemary fries | 25

HALF CHICKEN - pan roasted vegetables, lemon couscous | 32

SEARED SCALLOPS - asparagus, cherry tomato, confit potato, orange buerre blanc | 38

GRILLED BRANZINO - broccoli rabe, fingerling potato, fennel, pimento coulis | 33

ATLANTIC SALMON - cauliflower puree, multi colored romanesco, crispy onions | 34

HANGER STEAK FRITES - tomato chimichurri, crispy shallot, hand cut fries | 34

LONG ISLAND DUCK BREAST - parsnip puree, chippolini onions, cherries, port reduction | 36

BERKSHIRE PORK CHOP - gigante beans, baby kale, pork jus | 38

NY STRIP STEAK - truffle mashed potatoes, peppercorn cream sauce | 55

SIDES

Grilled Asparagus | 10
lemon wheels

Broccoli Rabe | 10
garlic, chilli flakes

Crispy Brussel Sprouts | 10
bacon, apple,
Parmigiano horseradish cream

Creamed Spinach & Kale | 10

Rosemary Fries | 10

Parmigiano Truffle Fries | 11

Truffle Mashed Potatoes | 11

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

DRINKS

N/A DRY BAR | 8

EASY PEASY LEMON SQUEEZY

Ginger Spiced Lemonade

MIZZ FRIZZ

Pineapple, Grapefruit,
Strawberry, Basil

ON TAP

GUAVA GOSE | 8 BY COLLECTIVE ARTS

Sour Wheat Ale, 4.9%
Ontario, Toronto

DOC'S HARD PEAR CIDER | 8

Cider, 5.5%
Warwick, NY

SPRINGDALE NITRO BRIG | 8

Mocha Stout, 6.8%
Framingham, Massachusetts

MEL'S EVERYDAY | 8

Lager, 4.8%
Upper West Side, NY

HOFBRAU | 8 HEFE WEISSE DUNKEL

Hefeweizen, 5.5%
Munche, Germany

CIGAR CITY JAI ALAI | 8

IPA, 7.5%
Tampa Bay, Florida

CELEBRATOR DOPPELBOCK | 9

Bock | Lager, 6.7%
Aying, Germany

VELTINS | 8

Pilsner, 4.8%
Meschede, Germany

ALLAGASH WHITE | 8

Wheat Ale, 5.1%
Portland, Maine

LA CHOUFFE | 9

Organic Blonde Ale, 8.0%
Achouffe, Belgium

LAGUNITAS | 8

IPA, 6.2%
Petaluma, California

COCKTAILS | 15

CLASSICS

ANEJO OLD FASHIONED - El Jimador Anejo, Demerara, Angostura & Orange Bitters

CIDER MULE - VDKA 6100, Red Jacket Apple Cider, Pierre Ferrand Dry Orange, Lemon, Ginger Beer

MEZCAL NEGRONI SOUR - El Silencio, Campari, Carpano Sweet Vermouth, Blood Orange, Egg White

RHAPEROL SPRITZ - Aperol, Wiggle Rhubarb Liqueur, Della Scala Prosecco, Vanilla

ESPRESSO MARTINI - VDKA 6100, Espresso, Mr Black, Amarula, Walcher Amaretto

GINGER BERRY MARGARITA - Corralejo Tequila, Combier Cassis, Lemon, Fever Tree Ginger Beer

UWS MANHATTAN - Raisin-Infused Rittenhouse Rye, Carpano Sweet Vermouth, Cinnamon Bitters

PENICILLIN - Copper Dog Scotch, Laphroiaig 10-Year Scotch, Canton Ginger Liqueur, Honey, Lemon

STANDARDS

JALA BACK - Tanteo Jalapeno Tequila, Aperol, Lemon, Elderflower

GARDEN MARTINI - VDKA 6100, Cucumber, Basil, Lime

BLOOD ORANGE G&T - Plymouth Gin, Blood Orange, Maraschino Liqueur, Lemon, Tonic

349 - 4 Roses Bourbon, Averna Amaro, Honey, Lemon, Fever Tree Ginger Beer

YAS QUEEN - Empress 1908 Gin, Choya Yuzu, Amaretto, Lemon

SEASONALS

LYCHEE 'TINI - Tito's Vodka, Combier Cassis, Lychee, Basil, Lime

CAMPFIRE COCOA - Coconut Cartel Rum, Chocolate Piment d'Eslette Liqueur, Chocolate Mole Bitters

RUBY FALLS - 4 Roses Bourbon, Stravecchio Apple Brandy, Grapefruit, Honey, Lemon, Agnostura Bitters

WEST'S END - Greenhook Beach Plum Gin, Ancho Reyes Verde Poblano Chile Liqueur, Lime, Club Soda

DR. FEEL GOOD'S HOT TODDY - Hercules Mulligan Rum & Rye, Lemon, Honey, Apricot, Ginger

WINES BY THE GLASS

SPARKLING

CREMANT DE LOIRE ROSE - Domaine Regenier-David, Loire Valley, France NV | 15

PROSECCO - Della Scala 'Extra Dry Brut,' Veneto, Italy NV | 14

CHAMPAGNE - Lanson "Le Black Label Brut," Champagne, France NV | 26

ROSÉ

GRENACHE - Moulin de Gassac 'Guilhem', Languedoc-Roussillon, France 2020 | 14

WHITE

VINHO VERDE - Casal Garcia, Minho, Portugal 2021 | 13

PECORINO - Camillo Montori d'Abruzzo, Colli Abrutini IGT, Italy 2020 | 15

GAVI DI GAVI - Villa Sparina, Piedmonte, Italy 2020 | 16

SAUVIGNON BLANC - Domaine Paul Buisse, Touraine, France 2020 | 18

ALBARINO - Pazo de Lusco, Rias Baixis, Spain 2020 | 16

GRUNER VELTLINER - Landhaus Mayer, Niederosterreich, Austria 2019 | 14

CHARDONNAY - Haut-Blanville Grand Reserve, Languedoc-Roussillon, France 2018 | 17

CHARDONNAY - Harken, Central Coast, California 2020 (Keg) | 15

RED

PINOT NOIR - Boen, Sonoma County, California, 2019 | 18

TEMPRANILLO - Bodegas LAN Rioja, Spain 2017 | 16

MALBEC - Baron La Rose, Bordeaux, France 2019 | 15

GAMAY - Chateau de La Chaize, Bourgogne, France 2017 | 16

ZINFANDEL - 'Unshackled Red' by The Prisoner, Central Coast, California 2019 | 19

NEBBIOLO - Goy d'Alba, Piedmonte, Italy 2019 | 16

BAROLO - Terre di Bo, Piedmonte, Italy 2017 | 19

CHIANTI CLASSICO RISERVA - Conti Barbolani 'Il Poggiolo,' Monteriggioni, Italy 2015 | 18

BOLGHERI - Donne Fittipaldi, Bolgheri, Italy 2018 | 21

CABERNET SAUVIGNON - No Fine Print, Napa Valley, California 2019 | 17

AFTER TEA RS

DESSERTS

CARROT CAKE - cream cheese frosting, grilled pineapple jam, candied walnuts | 14

APPLE CRUMBLE - oatmeal streusel, vanilla ice cream, burbon caramel | 13

SPICED PUMPKIN CHEESECAKE - gingersnap, whipped marscapone, pomagranite | 13

COCONUT CUSTARD - red wine poached pears, sesame foam, hazelnut, vegan | 13

BAKED ALASKA - vanilla nut nougat ice cream, passion fruit sauce, flourless chocolate cake | 14

BOMBOLONI - vanilla glazed yeast doughnuts | 15

CHOCOLATE TART - chocolate ganache, hazelnut crunch, vanilla ice cream | 15

AFFOGATO - vanilla ice cream, espresso, biscotti | 10

SELECTION OF THREE SCOOPS | 10

Sorbet - pear, mango, coconut

Ice Cream - vanilla, dark chocolate

COFFEE

Drip | 4

Espresso | 5

Cappuccino | 6

Cafe Latte | 6

TEA | 6

Mademoiselle Grey

Apricot Ginger

Peppermint

English Breakfast

Chocolate Chai

Passion Green

Chamomile

Apple & Spice

PORTS

FEUERHEERD 10 YR | 14

PALMER 20 YR | 18

BRANDY

STRAVECCHIO BRANCA | 18

REMY MARTIN 1738 | 21

ARMAGNAC DE MONTAL VS | 17

AMAROS

MELETTI | 17

AMARO DELL ETNA | 16

FERNET BRANCA | 17

MONTENEGRO | 18

CORDIALS

AMARULA CREAM | 15

CHOYA YUZU | 14

ANTICA SAMBVCA CLASSIC | 15

ANTICA BLACK SAMBVCA | 15

GINS

HENDRICKS | 18

EMPRESS 1908 | 17

TANQUERAY | 18

FORDS | 17

PLYMOUTH | 19

GREENHOOKS BEACH PLUM | 18

VODKA

BELVEDERE | 19

KETEL ONE | 18

TITO'S | 17

CHOPIN | 18

GREY GOOSE | 19

TEQUILA & MEZCAL

DON JULIO 1942 | 42

DON JULIO ANEJO | 25

CASAMIGOS | 24/21/19

CLASE AZUL | 28/25

LA GRITONA REPOSADO | 18

LOBOS 1707 | 22/19

TANTEO JALAPENO | 17

DAHLIA REPOSADO | 18

EL SILENCIO MEZCAL | 17

RUM

GOSLINGS BLACKSTRAP | 18

BACARDI SUPERIOR | 17

LEMONHART BLACKPOOL | 18

COPALLI ESTATE WHITE | 17

IRISH WHISKEY

PROPER TWELVE | 16

BOURBON

BIRD DOG 7 YEAR | 17

FOUR ROSES | 17

WOODFORD RESERVE | 19

BULLEIT | 18

BLANTON'S | 21

MAKER'S MARK | 18

WIDOW JANE 10 YEAR | 23

GREAT JONES | 18

RYE

RITTENHOUSE | 17

SAZERAC | 18

MICHTER'S | 19

SCOTCH

JOHNNY WALKER BLACK | 19

JOHNNY WALKER BLUE | 42

LAPHROIGH 10 YEAR | 18

MACALLAN 12 YEAR | 22

BALVENIE 12 YEAR | 23

OBAN 14 YEAR | 24

SPEYBURN 15 YEAR | 25

SPEYBURN 18 YEAR | 31

GRAPPA

TOSOLINI CIVIDINA | 17