TESSA 14

DINNER

UPPER WEST SIDE | NYC | EST. 2014

CHEF'S CHARCUTERIE BOARD 29

chef's charcuterie, apricot mostarda, mixed marinated olives, crostini

CHEESE
manchego
robiola
tumbleweed cheddar

SALUMI
prosciutto
mortadella
finocchiona

APPETIZERS

GARLIC HUMMUS 19
spicy feta cheese, cucumber, tomato, red onion, pita bread **(ADD CRUDITE +5)**

ROASTED PUMPKIN BURRATA 22
roasted acorn & butternut squash, maple butter, candied pepitas, salvia, balsamic di modena

TESSA MEATBALLS 19
blend of lamb, pork, & beef, pomodoro, ricotta whip, parmigiano, crostini

PEI MUSSELS 23
mojo, tomato, garlic, butter, white wine, parsley, crostini

AHI TUNA TARTARE 24
avocado, scallions, olives, tomato confit, sesame vinaigrette, pane carasau

OCTOPUS A LA PLANCHA 25
black garlic labne, fingerling potato, giardiniera pickles, smoked paprika, castelvetrano olives

CAULIFLOWER FRITTO 18
tempura batter, basil jalapeno aioli

LAMB MERGUEZ SLIDERS 18
cucumber, tomato, spicy feta

SOUPS & SALAD

SOUP OF THE DAY 14
chef's special

MEDITERRANEAN SALAD 21
vine ripe tomatoes, cucumber, red onion, olives, feta, red wine vinaigrette

ROASTED BEET SALAD 19
roasted baby beets, blood orange, avocado, toasted seeds, pickled beetroot vinaigrette

TESSA SALAD 21
mixed lettuce, avocado, chickpea, cucumber, green beans, tomatoes, olives, sicilian oregano vinaigrette

CAESAR SALAD 19
little gem lettuce, sour dough croutons, parmigiano

ADD ONS

for pastas & salads

AVOCADO 5
half of avocado, sliced

SHRIMP 12
5pcs marinated, grilled

ATLANTIC SALMON 15
7oz fillet, grilled

CHICKEN 10
6oz chicken breast, grilled

STEAK 18
6oz hanger steak, grilled

PROSCIUTTO 8
san daniele, sliced

ENTREES

PASTA

CACIO E PEPE 25
linguine, pecorino, black pepper, basil crunch, parmigiano foam

GOLDEN PUMPKIN RISOTTO 29
honey roasted squash, sage butter, mascarpone, parmigiano

BRAISED LAMB RAGU 34
radiatori pasta, baby carrots, broccolini, pecorino

EGGPLANT RIGATONI 24
rigatoni, eggplant marinara, fresh mozzarella, basil

MAFALDINE AL TARTUFO 32
wild mushroom, black truffle cream, parmigiano, rosemary

SHRIMP SCAMPI TAGLIATELLE 32
garlic butter, lemon, tomato concasse, parsley

LAND & SEA

MEZZO POLLO 34
½ amish chicken, sauteed zucchini & spinach, pearl onion, salsa verde

HERBED VEAL CHOP MILANESE 46
herb bread crumb, roasted cherry tomatoes, bagna cauda aioli, shaved parmigiano

BRANZINO 38
braised artichoke & fennel, cherry tomato, carrots, olives, lemon caper beurre blanc

ROMESCO SALMON 37
atlantic salmon, sauteed kale, cipollini onion, yellow squash, marcona almond

HANGER STEAK 39
truffle mash, roasted tomato, spring onion chimichurri

FILET MIGNON 55
charred broccolini, mostarda cream

SEARED SCALLOPS 39
asparagus, potato, cherry tomato, pearl onion, orange beurre blanc

TESSA BURGER 25
balsamic caramelized onion, cheddar, TESSA's secret sauce, hand cut fries, brioche bun

AVOCADO +5 **BACON +3** **FRIED EGG +3**

SIDES

CRISPY MAPLE BRUSSELS 12
apple, craisins, bacon, maple syrup

HAND CUT FRIES 12
rosemary or truffle parmigiano

GARLIC BROCCOLINI 12
pecorino, chilli flakes, lemon

ROASTED BABY CARROTS 12
labne, honey glaze, herbs of provence

TRUFFLE MASHED POTATOES 12
truffle oil

consuming raw or undercooked fish, shellfish, eggs or meat, increases the risk of food born illnesses. prior to ordering, kindly inform your server of any & all allergies, & their severity

gratuity of 20% will be added to all parties of 6 or more people.

DINNER MENU
EXECUTIVE CHEF - FRANCO SANTIBANEZ

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SIGNATURE COCKTAILS 18

SEASONAL

POMEGRANATE SANGRIA
caracterre rouge, pama, curacao, pomegranate, four roses, grapefruit soda

NUTTY OLD FASHIONED
four roses bourbon, amaretto, chocolate & orange bitters

HARVEST NEGRONI
gin lane 1751, cordusio red berry apertif, antica sweet vermouth, homemade sumac bitters

GINGER-CADILLAC MARGARITA
gran centenario tequila, ginger, honey, lime, grand marnier

ORANGE-MAPLE SOUR
old overholt rye, lemon, maple syrup, curacao, fee foam

SMOKING SECTION
400 conejos mezcal, aperol, montenegro, lime

BLU'GO SPRITZ
elderflower liqueur, 'bluet' sparkling wild blueberry wine, soda, mint

MACERATED MULE
ron de barillito, apple cider, lemon, ginger beer

UMAMI-TINI
reyka vodka, tomato-brine, basil-oil, black pepper

TESSA CLASSICS

TESS'PRESSO MARTINI
milagro reposado tequila, espresso, mr. black, amarula,

BLOOD ORANGE MARTINI
reyka vodka, solerno, dry curacao, blood orange puree, lime

(SPICY) LYCHEE 'TINI
(ghost) or gran centenario tequila, lychee puree, cassis, lime, agave

GARDEN MARTINI
reyka vodka, cucumber, agave, mint, lime

BEER 9

SUN UP BY TALEA
hazy IPA, brooklyn
6.5%

FLASH FRAME BY GRIMMS
IPA, brooklyn
7.0%

LA CHOUFFE
belgian blond ale, belgium
8.0%

HARVEST ZOMBIE BY KCBC
apple & berry fruited sour, brooklyn
5.0%

HEREAFTER OKTOBERFEST BY THREES
oktoberfest lager, brooklyn,
5.5%

LIGHT & TIGHT LAGER BY SUNDAY BEER
light lager, brooklyn
3.9%

CINCO ESTRELLAS BY MAHOU
spanish-style lager, spain,
5.5%

BITBURGER PREMIUM
pilsner, germany
4.8%

MADURO BY CIGAR CITY
brown ale, florida,
5.5%

HUDSON NORTH CIDER
hard cider, new york,
5.0%

WINE BY THE GLASS

RED

CHIANTI CLASSICO 17 | 65
tenuta di capraia, tuscany, it

PINOT NOIR 19 | 75
andré montessuy, bourgogne, fr

MONTEPULCIANO D'ABRUZZO 16 | 60
tenuta tre gemme, abruzzo, it

TEMPRANILLO 17 | 65
bodegas lan crianza, rioja, es

SYRAH BLEND 16 | 60
bois de brignon, rhone valley, fr

CABERNET SAUVIGNON 19 | 75
jax y3, north coast, ca

BAROLO 21 | 80
terre di bo, piedmonte, it

ROSÉ & ORANGE & BLUEBERRY

ROSÉ 15 | 55
moulin de gassac, languedoc-roussillon, fr

ORANGE (SAUVIGNON BLANC) 15 | 55
gulp hablo, jimenez, es

WILD BLUEBERRY SPARKLING WINE 15 | 55
bluet, scarborough, me

WHITE

GAVI DI GAVI 17 | 65
villa sparina, piedmonte, it

SAUVIGNON BLANC 19 | 75
domaine de mazelles, touraine, fr

CHARDONNAY 15 | 55
diatom, santa barbara, ca

ALBARIÑO 17 | 65
val de meigas, rias biaxas, es

ASSYRTIKO 16 | 60
skouras 'wild ferment', peloponnese, gr

SPARKLING

CHAMPAGNE 26 | 100
moët & chandon 'imperial brut' champagne, fr

SPARKLING ROSÉ 15 | 55
reneé briand 'brut rosé', burgundy, fr

PROSECCO 15 | 55
della scala 'brut', veneto, it

CAVA 15 | 55
campo viejo 'brut', catalonia, es

LAMBRUSCO 15 | 55
fiorini 'becco rosso', grasparossa di castelvetro, it

NON-ALCOHOLIC

POMEGRANATE SPRITZER 9
pomegranate juice, lime, grapefruit soda, grenadine

NA APPLE CIDER MULE 9
apple cider, lemon, ginger beer

THE REFRESHER 9
cucumber, pineapple, basil agave

GINGER ELIXIR 9
ginger juice, lemon, maple syrup, ginger beer

PHONY NEGRONI BY ST AGRESTIS 12
spirit-free negroni, brooklyn
0.0%

ESTRELLA GALICIA NA 9
spanish-style lager, spain
0.0%

RUN WILD BY ATHLETIC BREWING CO. 9
IPA, connecticut,
0.0%

BEVERAGE DIRECTOR - ZACKARY LEE