

APPETIZERS

GARLIC HUMMUS	19
spicy feta cheese, cucumber, tomato, red onion, pita bread	
PAN FRIED CALAMARI	22
livornese sauce, chilli flakes, crostini	
TESSA MEATBALLS	19
blend of lamb, pork, & beef, pomodoro, ricotta whip, parmigiano, crostini	
BURRATA	22
maple butter roasted squash, arugula, candied pepitas, 25yr balsamic	
SAFFRON PEI MUSSELS	22
in'duja sausage, tomato, garlic butter, white wine, crostini	
AHI TUNA TARTARE	24
avocado, scallions, olives, tomato confit, sesame vinaigrette, pane carasau	
OCTOPUS A LA PLANCHA	25
smoked black garlic labneh, calabrian chili, green olive, red watercress	
CAULIFLOWER FRITTO	18
tempura batter, basil jalapeno aioli	
LAMB MERGUEZ SLIDERS	18
cucumber, tomato, spicy feta	

CHARCUTERIE BOARD	24 38
choice of four or eight + apricot mostarda, mixed olives, crostini	

CHEESE	SALUMI
kunik	prosciutto
la tur	mortadella
goat camembert	spicy sopressata
tumbleweed cheddar	finoccionna

PASTA

CACIO E PEPE	25
linguine, pecorino, black pepper, basil crunch, parmigiano foam	
SHRIMP SCAMPI	28
black squid ink fettucine, shrimp, garlic, tomato concasse, white wine, parsley	
GOLDEN PUMPKIN RISOTTO	29
honey roasted squash, sage butter, mascarpone, parmigiano	
LOBSTER DIABLO	37
caserecci pasta, lobster, spicy lobster-tomato sauce, cherry tomato	
PAPPARDELLE BOLOGNESE	33
pappardelle, lamb bolognese, pecorino, basil	
EGGPLANT RIGATONI	24
rigatoni, eggplant marinara, fresh mozzarella, basil	
RICOTTA GNOCCHI	25
tomato passata sauce, pesto, sundried tomato, fior di latte mozzarella	
MAFALDINE AL TARTUFO	32
wild mushroom, black truffle cream, parmigiano, rosemary	

LAND & SEA

MEZZO POLLO	34
½ amish chicken, sauteed zucchini & spinach, pearl onion, salsa verde	
VEAL CHOP PARMIGIANO	45
herb bread crumb, house marinara sauce, fior di latte mozzarella, basil, pasta pomodoro	
ICELANDIC COD	37
roasted tri-color cauliflower, potato puree, lemon piccata sauce	
BRANZINO	35
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 FRITES	39
tomato chimichurri, crispy shallots, hand cut fries	
FILET MIGNON	55
charred broccolini, mostarda cream	
SEARED SCALLOPS	39
asparagus, potato, cherry tomato, pearl onion, orange beurre blanc	
WAGYU BURGER	25
balsamic caramelized onion, cheddar, TESSA's secret sauce, hand cut fries, sesame brioche	

SIDES

HAND CUT FRIES	12	CRISPY BRUSSELS	12
rosemary or truffle parmigiano		apple cider glaze, cranberries, pancetta	
GARLIC BROCCOLINI	12	ROASTED BABY CARROTS	12
pecorino, chilli flakes, lemon		labne, honey glaze, herbs of provence	
CAVATAPPI MAC & CHEESE	14	BREAD	8
four cheese sauce, herb bread crumbs		house bread, pita, crostini	



SOUPS & SALAD

SOUP OF THE DAY	14
chef's special	
CASTELFRANCO	19
radicchio, endive, candied walnuts, honey-roasted pear, gorgonzola dulce, white balsamic vinaigrette	
MEDITERRANEAN SALAD	21
vine ripe tomatoes, cucumber, red onion, olives, feta, red wine vinaigrette	
BEET SALAD	18
goat cheese & feta whip, arugula, blood orange, hazelnuts, citrus-thyme vinaigrette	
TESSA SALAD	21
mixed lettuce, avocado, chickpea, cucumber, green beans, olives, sicilian oregano vinaigrette	
CAESAR SALAD	19
little gem lettuce, sour dough croutons, parmigiano	

ADD ONS

for pastas & salads

AVOCADO	5	CHICKEN	10
half of avocado, sliced		6oz chicken breast, grilled	
SHRIMP	12	STEAK	18
5pcs marinated, grilled		6oz hanger steak, grilled	
ATLANTIC SALMON	15	PROSCIUTTO	8
7oz fillet, grilled		san daniele, sliced	

ENTREES

SIGNATURE COCKTAILS 18 SEASONAL

APPLE OF MY RYE

bulleit 10yr rye, liquor 43, lemon, apple cider reduction, ginger beer

OH, MAI WORD

mezcallum mezcal, amaretto, luxardo liqueur, lime

CHAI ESPRESSO TINI

don julio reposado, espresso, mr. black, chai syrup

GINGER RUSH 1888

brugal 1888, domaine de canton, ginger, lemon, honey

TESSA CLASSICS

FIG OLD FASHIONED

four roses bourbon, black infusions fig, demarara, angostura & orange bitters

LAMBRUSCO PINEAPPLE SPRITZ

‘becco rosso’ lambrusco, campari, cassis, pineapple, lemon

THE ITALIAN MARGARITA

astral tequila blanco, italicus bergamotto, lime, agave

BLOOD ORANGE MARTINI

grey goose, solerno, dry curacao, blood orange puree, lime

(SPICY) LYCHEE TINI

(ghost) or astral tequila, lychee puree, cassis, lime, basil agave

FRENCH BLONDE

aviation gin, lillet, elderflower liqueur, grapefruit, lemon

GARDEN MARTINI

titos, cucumber, lime, basil agave

POMEGRANATE MEZCALITA

mezcallum mezcal, pomegranate liqueur, cassis, dry curacao, lime



BEER 9

FEST BEAR BY RADIANT PIG

german-style lager, rhode island, 5.9%

GAFFEL KOLSCH

kölsch, germany, 4.8%

HEFEWEISSBIER BY WEIHENSTEPHANER

hefeweizen, germany, 5.4%

CITY LIGHT BY FIVE BOROUGHS

light lager, new york, 4.2%

ESTRELLA GALICIA

spanish-style lager, spain, 5.5%

BUSHWICK PILSNER BY BRAVEN

pilsner, new york, 5.5%

MONTAUK WAVE CHASER

east coast-style IPA, new york, 6.2%

DEVILS PATH BY CATSKILL

hazy IPA, new york, 7.5%

DELIRIUM TREMENS

belgian blonde ale, belgium, 8.5%

MADURO BY CIGAR CITY

brown ale, florida, 5.5%

ATOMIC DOG

hard cider, pennsylvania, 5.5%

WINE BY THE GLASS

RED

PINOT NOIR

andré montessuy, bourgogne, fr

MONTEPULCIANO D’ABRUZZO

tenuta tre gemme, abruzzo, it

TEMPRANILLO

bodegas lan crianza, rioja, es

MALBEC

a lisa, patagonia, ar

SYRAH BLEND

bois de brignon, rhone valley, fr

CABERNET SAUVIGNON

jax y3, north coast, ca

BAROLO

terre di bo, piedmonte, it

BORDEUX BLEND

château bel-air, bordeaux, fr

ROSÉ & ORANGE

ROSÉ

moulin de gassac, languedoc-roussillon, fr

ORANGE

jno es pitukol, curico valley, ch

WHITE

GAVI DI GAVI

villa sparina, piedmonte, it

SAUVIGNON BLANC

domaine de mazelles, touraine, fr

CHARDONAY

diatom, santa barbara, ca

GEWURZTRAMINER

alexander valley vineyards, mendocino county, ca

ALBARIÑO

pazo de lusco, rias biaxas, es

ASSYRTIKO

skouras ‘wild ferment’, peloponnese, gr

SPARKLING

CHAMPAGNE

g.h. mumm, ‘grand cordon brut’ champagne, fr

PROSECCO

della scala ‘extra dry brut’, veneto, it

CAVA

campo viejo ‘brut’, catalonia, es

LAMBRUSCO

fiorini ‘becco rosso’, grasparossa di castelvetro, it

SPIRIT FREE 9

SPICED APPLE CRUSH

orange juice, apple cider reduction, lemon, ginger beer

PASSION FRUIT RICKEY

passionfruit, lime, grenadine, sprite

THE REFRESHER

cucumber, pineapple, basil agave

EAZY PEAZY - LEMON SQUEAZY

ginger, lemon, ginger beer

NON-ALCOHOLIC BEER

UPSIDE DAWN BY ATHLETIC BREWING CO.

golden ale, connecticut, 0.0%

FREE WAVE BY ATHLETIC BREWING CO.

hazy IPA, connecticut, 0.0%