

# TESSA

Upper West Side | New York City

## FOR THE TABLE

### HOUSE DIPS 18

garlic hummus, whipped ricotta, spinach-artichoke, crudite

### TESSA MEATBALLS 19

blend of lamb, pork & beef, pomodoro, arugula, parmigiano crisp

### BURRATA 18

prosciutto, olive oil, aged balsamic, arugula, cherry tomato, crostini

### CAULIFLOWER FRITTO 18

basil jalapeno aioli

### PINSA ROMANA 20

flatbread, buffalo mozzarella, pomodoro, cherry tomato, basil pesto, arugula

## EGGS

### AVOCADO TOAST 18

harissa lemon, whole wheat, sunny side up egg, mixed greens

### FINE HERB OMELETTE 16

parsley, chive, tarragon, gruyere, home fries, mixed greens

### SHAKSHUKA 19

burrata, soft eggs, eggplant marinara, calabrian chili, olives, sourdough toast

## BOWLS

### GRANOLA BOWL 15

greek yogurt, granola, mixed berries, black mission fig, local honey, cocoa nibs

### MEDITERRANEAN BOWL 19

hummus, quinoa, roasted eggplant, cherry tomato, cucumber, olive, feta, balsamic

## SANDWICHES

### NEW ENGLAND SHRIMP ROLL 21

toasted roll, arugula, garlic - lemon aioli, hand cut fries

### GRILLED CHEESE 18

fresh mozzarella, white cheddar, sliced tomato & tomato soup dip

### WAGYU BURGER 25

8oz burger, caramelized onion, applewood smoked bacon, fontina, hand cut fries

### BLT & A 19

sourdough toast, bacon, lettuce, tomato, avocado, garlic aioli, mixed greens

### CURRIED CHICKEN SALAD

whole wheat, pickled raisin, apple, celery, onion, lettuce, tomato

## PASTA & ENTREES

### CACIO E PEPE 17 | 27

linguine, pecorino, black pepper, basil crunch, parmigiano foam

### SHRIMP SCAMPI 19 | 29

spaghetti, shrimp, garlic, cherry tomato, white wine, parsley

### SPAGHETTI POMODORO 17 | 27

O'vesuvio pomodori, crushed red pepper, grana padano

### PAN SEARED ATLANTIC SALMON 34

corn succotash, haricot vert, sweet pepper, tomato, chermoula

## SOUP & SALAD

### CARROT GINGER SOUP 14

coconut crema, fried garlic and cilantro

### BEET SALAD 18

goat cheese & feta whip, hazelnuts, blood orange, citrus-thyme dressing

### TESSA SALAD 19

cucumber, tomato, dried cherries, sunflower seeds, crispy chickpeas, olives

### BABY KALE CAESAR SALAD 18

baby kale, parmigiano, sourdough croutons, pickled red onion

### TUNA NICOISE 23

seared ahi tuna, marble potato, haricot vert, olives, cherry tomato, hard boiled egg, champagne vinaigrette

### PEAR SALAD 18

radicchio, candied pecans, gorgonzola dulce, pomegranate, Pedro Jimenez vinaigrette

## ADD ONS

### AVOCADO 5

sliced avocado

### SLICED PROSCIUTTO 5

san daniele

### CHICKEN 8

6oz marinated and grilled

### TESSA MEATBALLS 10

3 meatballs

### SHRIMP 12

5 pcs marinated & grilled

### SALMON 15

7oz atlantic salmon

## SIDES, TOAST & BREAD

### FRENCH FRIES 11

rosemary, sea salt

### TRUFFLE FRIES 12

parmigiano, harissa aioli

### FRUIT BOWL 10

seasonal fruit

### WHITE SOURDOUGH 5

### WHEAT 5

### ENGLISH MUFFIN 5

### BAGEL 6

cream cheese

# LUNCH

Executive Chef: Sean McNorton

## WINE

### SPARKLING

**CHAMPAGNE** 26 | 100

*lanson 'le black label brut,' champagne, fr*

**PROSECCO** 15 | 55

*della scala 'extra dry brut' veneto, it*

**CAVA** 14 | 45

*campo viejo 'brut' catalonia, es*

**LAMBRUSCO** 14 | 45

*umberto cavicchioli & figliemilia romagna, it*

### ROSÉ + WHITE

**ROSÉ** 14 | 55

*moulin de gassac, languedoc-roussillon, fr, 2022*

**ORANGE** 15 | 55

*kiki & juan, valencia, sp, 2022*

**VIIGNIER** 16 | 60

*'conundrum' fairfield, ca, 2021*

**GAVI DI GAVI** 17 | 65

*villa sparina, piedmonte, it, 2022*

**SAUVIGNON BLANC** 19 | 75

*domaine des mazelles, touraine, fr 2022*

**ASSYTRIKO** 16 | 60

*skouras, l'wild ferment', peloponnese, gr, 2022*

**CHARDONNAY** 15 | 55

*diatom, santa barbara, ca, 2022*

**BURGUNDY** 17 | 65

*chateau du bois de la salle, macon-chaintre, fr, 2022*

**ALBARIÑO** 17 | 65

*pazo de lusco, rias biaxas, es, 2023*

### RED

**TEMPRANILLO** 17 | 65

*bodegas lan crianza, rioja, es, 2019*

**PINOT NOIR** 19 | 75

*maison du grand pre, bourgogne, fr, 2022*

**BAROLO** 21 | 80

*terre di bo, piedmonte, it, 2019*

**MALBEC** 19 | 75

*a lisa, patagoni, ar 2022*

**ZINFANDEL** 17 | 65

*thread count, canyon, ca*

**CABERNET SAUVIGNON** 19 | 75

*jax y3, north coast, ca, 2021*

**CHIANTI SUPERIORE** 16 | 60

*tenuta san jacopo, tuscan, it, 2022*

### DRAFT BEER | 9

**FIVE BOROUGHS CITY LIGHT** lager, new york, 4.2%

**CATSKILL FORBIDDEN FRUIT** sour, new york, 5.8%

**GAFFEL** kolsch, germany 4.8%

**EBBS** lager, new york 5.5%

**WEIHENSTEPHANER** hefeweizen, germany 5.4%

**BRAVEN BUSHWICK** pilsner, new york 5.5%

**ESTRELLA GALICIA** lager, spain 5.5%

**MONTAUK WAVE CHASER** east coast IPA, new york 6.2%

**DEVILS PATH BY CATSKILL** hazy IPA, new york 7.5%

**DELIRIUM TREMENS** lager, spain 5.5%

**ATOMIC DOG** hard cider, pennsylvania 5.5%

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## COCKTAILS | 18

### TRENDING

**APPLE CIDER SPRITZ**

*spiced apple cider, aperol, campo viejo cava*

**FIG OLD FASHION**

*bulleit bourbon, black infusions fig, demerara, angostura & orange bitters*

**BLOOD ORANGE MARTINI**

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

**CHAI ESPRESSO 'TINI**

*don julio reposado, tazo chai tea, espresso, mr. black, amarula*

### SIGNATURES

**MELO VESPER**

*1809 empress gin, titos, artonic france melon liquor*

**PEPPERONICI MARGARITA**

*ghost tequila, ancho reyes verde, lemon, agave*

**GARDEN MARTINI**

*VDKA 6100, cucumber, lime, basil*

**SPICY LYCHEE 'TINI**

*ghost tequila, lychee puree, cassis, lime, basil, agave*

**LORIKEET**

*natterjack irish whiskey, creme de banane, pineapple, cinnamon bitters*

**FRENCH BLONDE**

*aviation gin, lillet, elderflower, grapefruit, lemon*

**POMEGRANATE MEZCALITA**

*bahnez mezcal, pomegranate liquor, cassis, dry curacao, lime*

**GROW A PEAR**

*abisola whiskey, bacardi, pear brandy, remy 1738, cinnamon, chocolate bitters*

**THE BERGAMOT**

*astral tequila blanco, italicus, grappa artigiana cividina, agave, lime*

**TREATY OF VERSAILLES**

*ketel one, juliette liqueur, peach puree, white grape, lemon*

### SPIRIT FREE | 8

**EASY PEASY LEMON SQUEEZY** - ginger spiced lemonade

**THE REFRESHER** - cucumber, pineapple, basil

**SPICED APPLE MULE** - spiced apple cider, lemon, ginger

**TRE AMICI** - strawberry, passionfruit, lychee puree

### NON ALCOHOLIC BEER | 8

**UPSIDE DAWN** pale ale, athletic brewing co, connecticut

**FREE WAVE** hazy IPA, athletic brewing co, connecticut

# DRINKS

Beverage Director Gabriela Robbins