

# TESSA

## SHARE PLATES

**BLISTERED SHISHITO PEPPERS** - sea salt, lemon | 13

**CAULIFLOWER FRITTO** - basil jalapeno aioli | 15

**HOUSE DIPS** - garlic hummus, ricotta yogurt whip, artichoke-spinach dip, crudite | 17

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

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

### SALUMI

Prosciutto Capicola  
Mortadella Finocchiona

### CHEESE

Reading La Tur  
Three Sisters Toma

## APPETIZERS

**SOUP OF THE DAY** | 14

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

**TUNA TARTARE** - avocado, mango, scallions, ginger sesame dressing, 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

**STRAWBERRY SALAD** - arugula, goat cheese, almonds, cucumbers, pickled red onions, balsamic | 17

**SUGAR SNAP PEA SALAD** - pickled kumquats, ramp dressing, whipped ricotta, pistachios | 18

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

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

**CAESAR SALAD** - baby romaine, Parmigiano, croutons, pickled red onion | 17

**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

**RISOTTO** - mint, basil, robiola bosina, peas, sundried tomato, parmesean, aged balsamic | 18/28

**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

**CHICKEN PAELLA** - chorizo, mussels, tomato, peppers, olives, saffron | 32

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

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

**ATLANTIC SALMON** - sunchoke puree, green beans, grilled corn, chippolini, lemon | 34

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

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

**PORK CHOP MILANESE** - apple honey mustard, wilted bitter greens, agrodolce | 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

**Rosemary Fries** | 10

**Parmigiano Truffle Fries** | 11

**Truffle Mashed Potatoes** | 11

# DRINKS

## N/A DRY BAR | 8

### EASY PEASY LEMON SQUEEZY

Ginger Spiced Lemonade

### MIZZ FRIZZ

Pineapple, Grapefruit,  
Strawberry, Basil

### THE REFRESHER

Cucumber, Pineapple, Basil

## ON TAP

### DUCLAW BREWING | 8 SWEET BABY JESUS

Chocolate PB Porter, 6.2%  
Rosedale, Maryland

### SPRINGDALE NITRO STOUT | 8

Mocha Stout, 6.8%  
Framingham, Massachusetts

### MONTAUK WAVE CHASER | 8

East Coast IPA, 6.2%  
Montauk, New York

### CELEBRATOR DOPPELBOCK | 9

Bock | Lager, 6.7%  
Aying, Germany

### CATSKILLS GRASS WAGON | 8

Hazy Session Ale, 4.9%  
Livingston Manor, NY

### ESTRELLA GALICIA | 8

Lager, 5.5%  
Hijos de Rivera, Spain

### WEIHENSTEPHANER | 8

Hefeweizen, 5.9%  
Freising, Germanys

### 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

West Coast IPA, 6.2%  
Petaluma, California

## SIGNATURE COCKTAILS | 15

### CLASSICS

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

**MANGO MOJITO** - Agnostura White Oak Rum, Mango, Pierre Ferrand Dry Orange, Lime, Mint, Basil

**NEGRONI BIANCA** - El Silencio Mezcal, Suze, Nonino L'Aperitivo

**ROSE SPRITZ** - Aperol, Moulin de Gassac Rose, Grapefruit, Pierre Ferrand Orange Curacao, 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

**PAPER PLANE** - Angel's Envy Bourbon, Aperol, Lemon, Amaro dell Etna

### STANDARDS

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

**GARDEN MARTINI** - VDKA 6100, Cucumber, Basil, Lime

**BLOOD ORANGE G&T** - Empress 1908 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

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

### SEASONALS

**PAMA-PISCO SOUR** - Pisco 1615, Pama Pomegranate Liqueur, Lime, Egg White, Agnostura Bitters

**STRAWBERRY FIELDS** - VDKA6100, Rhubarb, Strawberry, Lime, Fever Tree Ginger Beer

**OFF TO THE HAMPTONS** - Plymouth Gin, Aelred Melon, Ancho Reyes Verde, Pineapple, Lime, Cucumber

**TROPIC PASSION** - El Silencio Mezcal, Tanteo Jalapeno Tequila, Passion Fruit, Basil, Lime, Tajin Rim

## 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

**BLANC DE BLANCS** - Empire Estate, Finger Lakes, New York NV | 15

**LAMBRUSCO** - Umberto Cavicchioli & Figli, Finger Lakes, New York NV | 13

### 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

**GRUNER VELTLINER** - Aichenberg, Niederosterreich, Austria 2020 | 14

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

**DUORO** - Quinta Vale D. Maria 'Three Valleys White,' Duoro, Portugal 2016 | 13

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

### RED

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

**TEMPRANILLO** - Bodegas Vina Ijalba, Rioja, Spain 2020 | 16

**SUPER TUSCAN** - Donna Olimpia 1898 'Tageto Toscano Rosso,' Bolgheri, Italy 2019 | 17

**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 | 17

**CABERNET SAUVIGNON** - No Fine Print, Napa Valley, California 2018 | 18

# AFTER TEA RS

## DESSERTS

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

**MEYER LEMON CHEESECAKE** - shortbread, raspberry whipped marscapone, fresh raspberry | **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    Chocolate Chai

Apricot Ginger        Passion Green

Peppermint            Chamomile

English Breakfast    Apple & Spice

## DESSERT WINES

CHATEAU COUTET SAUTERNES-BARSAC 2001 | **20**

CHATEAU GRAVILLE-LACOSTE GRAVES 2015 | **18**

CHATEAU STE. MICHELLE ICE WINE 2003 | **15**

DOMAINE DE DURBAN 'MUSCAT DE BEAUMES DE VENISE' 2003 | **20**

PETER SCHANDL RUSTER AUSBRUCH 2006 | **17**

SANTORINI VIN SANTO 2003 | **21**

UMBERTO CAVICCHIOLI & FIGLI LAMBRUSCO NV | **13**

## 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 | 35

DON JULIO ANEJO | 25

HIATUS | 21/19/18

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

JAMESON | 17

## BOURBON

BIRD DOG 7 YEAR | 17

FOUR ROSES | 17

WOODFORD RESERVE | 19

BULLEIT | 18

MAKER'S MARK | 18

WIDOW JANE 10 YEAR | 23

GREAT JONES | 18

ANGEL'S ENVY | 17

## RYE

RITTENHOUSE | 17

SAZERAC | 18

MICHTER'S | 19

ANGEL'S ENVY | 24

## 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

## GRAPPA

TOSOLINI CIVIDINA | 17