TESSA LUNCH

UPPER WEST SIDE | NYC | EST. 2014

APPETIZERS

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

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

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

CAULIFLOWER FRITTO 18
tempura batter, basil jalapeno aioli

BOWLS

GRANOLA BOWL 15
organic greek yogurt, granola, mixed seasonal fruit, local honey

MEDITERRANEAN BOWL 19
hummus, quinoa, roasted eggplant, cherry tomato, cucumber, olive feta, balsamic

EGGS & TOAST

AVOCADO TOAST 18
harissa lemon, sunny side up egg, mixed greens

SMOKED SALMON TOAST 18
dill aioli, pickled onion, friseé salad, (**ADD EGG +3**)

FINE HERB OMELETTE 16
parsley, chive, tarragon, gruyere, home fries, mixed greens

SHAKSHUKA 19
burrata, poached eggs, eggplant marinara, calabrian chili, olives, sourdough toast

CHEF'S CHARCUTERIE BOARD 29

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

CHEESE	SALUMI
manchego	prosciutto
robiola	mortadella
tumbleweed cheddar	finocchiona

SOUPS & SALAD

SOUP OF THE DAY 14
chef's special

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

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

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

PASTA & MAINS

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

SPAGHETTI POMODORO 25
o'vesuvio pomodoro, crushed red pepper, grana padano

ROMESCO SALMON 28
atlantic salmon, sauteed kale, cipollini onion, yellow squash, marcona almond

HANGER STEAK 29
truffle mash, roasted tomato, spring onion chimmichurri

SANDWICHES

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

NEW ENGLAND SHRIMP ROLL 21
toasted brioche roll, arugula, garlic-lemon aioli, hand cut fries

GRILLED CHEESE 18
fresh mozzarella, white cheddar, sliced tomato, tomato soup dip

BLT & A 19
sourdough toast, applewood smoked bacon, lettuce, tomato, avocado, garlic aioli, mixed greens

CURRIED CHICKEN SALAD SANDWICH 19
whole wheat toast, pickled rasin, apple, celery, onion, lettuce, tomato, mixed greens

SIDES, TOAST & BREAD

ROSEMARY FRIES 12 rosemary, salt		**WHITE SOURDOUGH** 5	
TRUFFLE PARMIGIANO FRIES 12 truffle parmigiano, truffle oil, salt		**WHOLE WHEAT** 5	
FRUIT BOWL 14 seasonal selection		**ENGLISH MUFFIN** 5	
		BAGEL 6 everything or plain, cream cheese	

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.

LUNCH MENU
EXECUTIVE CHEF - FRANCO SANTIBANEZD

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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