

# TESSA

## APPETIZERS

<b>CAULIFLOWER FRITTO</b> - basil jalapeno aioli	<b>18</b>
<b>HOUSE DIPS</b> - garlic hummus, whipped ricotta, spinach-artichoke, crudite	<b>18</b>
<b>CRISPY CHICKEN SLIDERS</b> - panko breaded, spicy honey mustard, pickles, slaw	<b>17</b>
<b>TESSA MEATBALLS</b> - blend of lamb, pork & beef, pomodoro, arugula, Parmigiano crisp	<b>19</b>
<b>TUNA TARTARE</b> - avocado, mango, scallions, ginger-sesame dressing, wonton chips	<b>24</b>
<b>BURRATA</b> - cherry tomato, prosciutto, arugula, balsamic vinegar, crostini	<b>21</b>
<b>OCTOPUS</b> - smoked labne, black garlic, calabrian chili, green olive, red watercress	<b>25</b>
<b>P.E.I. MUSSELS</b> - n'duja sausage, tomato, garlic, butter, white wine, crostini	<b>21</b>
<b>CHARCUTERIE BOARD</b> - a selection of four, six, or eight served with crackers	<b>16 / 24 / 32</b>

CHEESE		SALUMI	
Kunik	La Tur	Prosciutto	Capicola
Goat Camembert	Tumbleweed	Spicy Sopressata	Finoccionna

## SOUP + SALADS

<b>ROASTED SQUASH SOUP</b> - served warm, apples, onion, creme fraiche, sage	<b>14</b>
<b>BABY KALE SALAD</b> - maple bacon, figs, pecans, blue chesse dressing	<b>18</b>
<b>BEET SALAD</b> - goat cheese & feta whip, hazelnuts, blood orange, citrus-thyme dressing	<b>17</b>
<b>TESSA SALAD</b> - cucumber, tomato, dried cherries, sunflower seeds, crispy chickpeas, olives	<b>19</b>
<b>CAESAR SALAD</b> - baby romaine, parmigiano, seeded rye croutons, pickled red onion	<b>18</b>

ADD TO ANY SALAD OR PASTA:			
Chicken +8	Salmon +15	Shrimp +12	Avocado +5

## HOUSE MADE PASTA + RISOTTO

<b>CACIO E PEPE</b> - linguine, pecorino, black pepper, basil crunch, parmigiano foam	<b>17 / 27</b>
<b>EGGPLANT RIGATONI</b> - eggplant marinara, herbs, buffalo mozzarella	<b>18 / 28</b>
<b>SHRIMP SCAMPI</b> - spaghetti, shrimp, garlic, cherry tomato, white wine, parsley	<b>19 / 29</b>
<b>FETTUCCHINE BOLOGNESE</b> - lamb bolognese, whipped ricotta	<b>23 / 33</b>
<b>ARTICHOKE RISOTTO</b> - marscapone, green peas, lemon, parmigiano, basil	<b>18 / 28</b>
<b>RICOTTA GNOCCHI</b> - pesto, sundried tomato, cippolini onions, green peas, manchego cheese	<b>18 / 28</b>
<b>LOBSTER DIABLO</b> - fusilli pasta, spicy lobster-tomato sauce, cherry tomato, lobster	<b>29 / 39</b>

## ENTREES

<b>CHICKEN PAELLA</b> - chorizo, mussels, tomato, bell peppers, olives, saffron	<b>34</b>
<b>D'ARTAGNAN DUCK BREAST</b> - parsnips puree, cippolini onions, cherries, port reduction	<b>38</b>
<b>BLACKENED SALMON</b> - coconut lentil wild rice, mushrooms, currant-olive chutney	<b>37</b>
<b>SEARED SCALLOPS</b> - asparagus, potato, cherry tomato, orange beurre blanc	<b>39</b>
<b>BERKSHIRE PORK MILANESE</b> - apple honey mustard, wilted bitter greens, agrodolce	<b>36</b>

## GRILL

<b>WAGYU BURGER</b> - 8oz burger, caramelized onion, apple wood bacon, fontina, hand cut fries	<b>25</b>
<b>GRILLED BRANZINO</b> - broccoli rabe, fingerling potato, fennel, roasted pepper coulis	<b>35</b>
<b>HANGER STEAK FRITES</b> - tomato chimichurri, crispy shallot, hand cut fries	<b>37</b>
<b>LAMB CHOPS</b> - peas, spring onion, oyster mushroom, pistachio mint salsa, port reduction	<b>55</b>

## SIDES

<b>ROSEMARY FRIES</b>	<b>11</b>
<b>PARMIGIANO TRUFFLE FRIES</b> served with harissa aioli	<b>12</b>
<b>GARLIC MASHED POTATOES</b>	<b>12</b>
<b>BROCCOLI RABE</b> with chili flakes	<b>10</b>
<b>GRILLED ASPARAGUS</b> with lemon	<b>10</b>
<b>CRISPY BRUSSELS SPROUTS</b> with bacon and horseradish creme	<b>11</b>

Executive Chef:  
Sean McNorton

Consuming raw or undercooked fish, shellfish, eggs or meat increases the risk of food borne illnesses. Prior to ordering, kindly inform your server of any and all allergies, plus their severity.

# DRINKS

## COCKTAILS 18

- MELOSPRITZ** - Campo Viejo Cava, L'Artisan Melon Liqueur, Soda  
**GUAVA SPICE** - Fiero Habanero Blanco, Dry Curacao, Fresh Guava, Lime  
**TESSA'S LOST PLANE** - Brugal Rum, Aperitivo Nonino, Montenegro, Lemon  
**GARDEN MARTINI** - VDKA 6100, Cucumber, Lime, Basil  
**VINO CON LECHE** - Baron la Rose Malbac, Sweetened Condensed Milk  
**LORIKEET** - Natterjack Irish Whiskey, Creme de Banane, Pineapple, Cinnamon, Bitters  
**THE PICASSO** - Lalo Tequila, Sherry, Liqueur 43, Green Chartreuse, Black Lemon Bitters, Raspberry  
**FRENCH BLONDE** - Lillet, Ford's Gin, Elderflower, Grapefruit, Lemon  
**POMEGRANATE MEZCALITA** - Banhez Mezcal, Pomegranate Liqueur, Cassis, Dry Curacao, Lime  
**GROW A PEAR** - Angel's Envy, Bacardi, Pear Brandy, Remy 1738, Cinnamon, Chocolate Bitters  
**THE BERGAMONT** - Lalo Tequila Blanco, Italicus, Grappa Artigiana Cividina,, Agave, Lime  
**TREATY OF VERSAILLES** - Ketal One, Juliette Liqueur, Peach Puree, White Grape, Lemon  
**FIG OLD FASHION** - Bulleit Bourbon, Black Infusions Fig, Demerara, Angostura & Orange

## SPIRIT FREE 8

- EASY PEASY LEMON SQUEEZY** - Ginger Spiced Lemonade  
**THE REFRESHER** - Cucumber, Pineapple, Basil  
**STRAWBERRY LIMEADE** - Strawberry, Lime, Basil  
**VIRGIN HIBISCUS MULE** - Hibiscus, Mint, Lime, Ginger  
**UPSIDE DAWN** - NA Pale Ale, Athletic Brewing Co, CT  
**FREE WAVE** - NA Hazy IPA, Athletic Brewing Co, CT  
**CERVEZA** - NA Copper, Athletic Brewing Co, CT

## WINES BY THE GLASS

### SPARKLING

- CREMANT DE LOIRE ROSE** - Henry Varnay, Loire Valley, France NV **16 / 60**  
**LAMBRUSCO** - Umberto Cavicchioli & Figli, Emilia Romagna, Italy NV **14 / 45**  
**PROSECCO** - Della Scala 'Extra Dry Brut,' Veneto, Italy NV **15 / 55**  
**CHAMPAGNE** - Lanson 'Le Black Label Brut,' Champagne, France NV **26 / 100**  
**CAVA** - Campo Viejo 'Brut,' Catalonia, Spain NV **14 / 45**

### WHITE + ROSÉ

- CHARDONNAY** - Diatom, Santa Barbara, California 2022 **15 / 55**  
**ROSÉ** - Moulin de Gassac 'Guilhem,' Languedoc-Roussillon, France 2022 **15 / 55**  
**ALBARIÑO** - Pazo de Lusco, Rias Baixas, Spain 2022 **17 / 65**  
**VIIGNIER** - 'Conundrum' Fairfield, California 2021 **15 / 70**  
**GAVI DI GAVI** - Villa Sparina, Piedmonte, Italy 2022 **17 / 65**  
**SAUVIGNON BLANC** - Domaine Des Mazelles, Touraine, France 2022 **19 / 74**  
**BURGUNDY** - Chateau du Bois de la Salle, Macon-Chaintre, France 2022 **17 / 65**

### RED

- TEMPRANILLO** - Bodegas LAN Crianza, Rioja, Spain 2019 **17 / 65**  
**PINOT NOIR** - Boen, Sonoma County, California 2021 **19 / 75**  
**PINOT NOIR** - La Crema, Willamette Valley, Oregon 2021 **19 / 75**  
**BAROLO** - Terre di Bo, Piedmonte, Italy 2019 **21 / 80**  
**MALBEC** - Baron La Rose, Bordeaux, France 2021 **16 / 60**  
**ZINFANDEL** - 'Unshackled Red' by The Prisoner, Central Coast, California 2021 **19 / 75**  
**GRENACHE BLEND** - Domaine de Fontvive, Cotes du Rhone, France 2022 **18 / 70**  
**CABERNET SAUVIGNON** - Jax Y3, North Coast, California 2021 **19 / 75**  
**MONTEPULCIANO** - Tenuta I Fauri, Baldovino, Abruzzo, Italy 2021 **17 / 65**

## DRAFT BEER 9

- FIVE BOROUGHES CITY LIGHT** - Lager, New York 4.2%  
**JAZZ CHICKEN BERRY BOMB** - Blackberry Sour, Brooklyn 4.6%  
**GAFFEL** - Kolsch, Germany 4.8%  
**SUPER BOCK** - Pale Lager, Portugal 5.2%  
**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%  
**ACE JOKER** - Hard Cider, California 6.9%  
**DEVIL'S PATH BY CATSKILL** - Hazy IPA, New York 7.5%  
**DELIRIUM TREMENS** - Blonde Ale, Belgium 8.5%

TESSA

# AF TE RS

## DESSERTS

### HONEYCRISP APPLE CRUMBLE

*bourbon ice cream*

15

### ALMOND GALETTE

*figs, sweet cream ice cream, cherry sauce, candied almonds*

15

### MEYER LEMON CHEESECAKE

*shortbread, raspberry marscapone, fresh raspberry*

15

### BAKED ALASKA

*vanilla nut nougat ice cream, passion fruit sauce, flourless chocolate cake*

15

### DOUGHNUTS

*served 2 ways, glazed & spiced sugar, salted caramel sauce*

15

### CHOCOLATE TART

*chocolate ganache, hazelnut crunch, vanilla ice cream*

15

### AFFOGATO

*vanilla ice cream, espresso, biscotti*

10

### SELECTION OF THREE SCOOPS

*Sorbet : raspberry, apricot, coconut*

*Ice Cream : vanilla, dark chocolate, hazelnut*

10

## COFFEE

Drip

4

Espresso

5

Cappuccino

6

Cafe Latte

4

## TEA

6

Mademoiselle Grey

Apricot Ginger

English Breakfast

Chocolate Chai

Passion Green

Peppermint

*Caffiene Free*

Chamomile

*Caffiene Free*

Apple & Spice

*Caffiene Free*