

# 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

local heirloom tomatoes, pickled shallots, arugula, aged balsamic

### 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 17

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

### MEDITERRANEAN BOWL 19

hummus, quinoa, roasted eggplant, cherry tomato, cucumber, olive, pickled red onion, 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

### MELON GAZPACHO 14

avocado crema, croutons, espelette chili

### WATERMELON SALAD 18

sheep's milk feta, mango, pistachio, watercress, lime vinaigrette

### 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

### CAESAR SALAD 18

lacinato kale, parmigiano, sourdough croutons, pickled red onion

### TUNA NICOISE 23

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

### AHI TUNA 18

7oz seared ahi tuna

## 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*

#### BLANC DE BLANCS 16 | 60

*rene briand, burgundy, fr*

#### PROSECCO 15 | 55

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

#### CAVA 14 | 45

*campo viejo 'brut' catalonia, es*

#### LAMBRUSCO 14 | 45

*umberto caviccholi & 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*

#### ASSYRTIKO 16 | 60

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

#### ALBARIÑO 17 | 65

*pazo de lusco, rias biaxas, es, 2022*

#### CHARDONNAY 15 | 55

*diatom, santa barbara, ca, 2022*

#### BURGUNDY 17 | 65

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

### 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 16 | 60

*a lisa, patagoni, ar 2022*

#### ZINFADEL 19 | 75

*'unshackled red' by the prisoner, central coast, ca, 2021*

#### SALINA ROSSO 17 | 65

*cantine colosi, sicily, it 2021*

#### CABERNET SAUVIGNON 19 | 75

*jax y3, north coast, ca, 2021*

#### MONTEPULCIANO 17 | 65

*tenuta i fauri, ottobre rosso, abruzzo, it, 2021*

### 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%*

**ESTRELLA GALICIA** *blonde ale, belgium 8.5%*

**ACE JOKER** *hard cider, california 6.9%*

# TESSA

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### COCKTAILS | 18

#### TRENDING

##### MELOSPRITZ

*campo viejo cava, l'artisan melon liquor, soda*

##### GUAVA SPICE

*ghost tequila, dry curacao, fresh guava, lime*

##### TESSA'S LOST PLANE

*brugal rum, aperitivo nonino, montenegro, lemon*

#### SIGNATURES

##### WATERMELON MARTINI

*VDKA 6100, dry curacao, watermelon,*

*lime, basil, agave*

##### GARDEN MARTINI

*VDKA 6100, cucumber, lime, basil*

##### SPICY LYCHEE 'TINI

*fiero habanero, 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*

##### FIG OLD FASHION

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

#### 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*

#### NON ALCOHOLIC BEER | 8

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

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

**CERVEZA** *copper, athletic brewing co, connecticut*

# DRINKS

Beverage Director Gabriela Robbins