

BITE

HAPPY HOUR

Monday 4pm - 6pm | Tuesday through Friday 11am - 6pm

4 DRAFT BEER
10 SIGNATURE COCKTAILS
8 SELECT WINES

60oz PITCHERS | 60

BLOODY MARY

MIMOSA

SANGRIA

WHITE | RED

CREMANT DE LOIRE ROSE *Henry Varnay, Loire Valley, France*

MONTEPULCIANO *Tenuta I Fauri, Baldovino, Italy 2021*

MALBEC *Baron La Rose, Bordeaux, France 2021*

GAVI DI GAVI *Villa Sparina, Piedmonte, Italy 2021*

CHARDONNAY *Diatom, Santa Barbara, California 2022*

SMALL PLATES

ROSEMARY FRIES 11

PARMIGIANO TRUFFLE FRIES *served with harissa aioli* 12

HOUSE DIPS *garlic hummus, ricotta yogurt whip, artichoke-spinach dip, crudite* 18

BURRATA *cherry tomato, prosciutto, 25 year aged balsamic vinegar, crostini* 21

TESSA MEATBALLS *blend of lamb, pork & beef, pomodoro, arugula, Parmigiano crisp* 18

CAULIFLOWER FRITTO *basil jalapeno aioli* 18

OCTOPUS *smoked labne, black garlic, calabrian chili, green olive, red watercress* 25

P.E.I. MUSSELS *n'duja sausage, tomato, garlic, butter, white wine, crostini* 21

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

CHEESE		SALUMI	
<i>Kunik</i>	<i>La Tur</i>	<i>Prosciutto</i>	<i>Capicola</i>
<i>Goat Camembert</i>	<i>Tumbleweed</i>	<i>Spicy Sopressata</i>	<i>Finoccionna</i>

BABY KALE SALAD - *maple bacon, figs, pecans, blue chesse dressing* 18

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

TESSA SALAD - *cucumbers, cherry tomato, olives, dried cherries, sunflower seeds, crispy chickpeas* 19

CAESAR SALAD - *baby romaine, parmigiano, croutons, pickled red onion* 18

ADD TO ANY SALAD:			
<i>Chicken +8</i>	<i>Salmon +15</i>	<i>Shrimp +12</i>	<i>Avocado +5</i>

TESSA 8oz WAGYU BURGER - *caramelized onion, applewood bacon, fontina, hand cut fries* 25

SWEETS

AFFOGATO 10
vanilla ice cream, espresso, biscotti

SELECTION OF THREE SCOOPS 10
Sorbet - raspberry, apricot, coconut
Ice Cream - vanilla, dark chocolate, hazelnut, yuzu

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

SPIRIT FREE 8

EASY PEASY LEMON SQUEEZ
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, CT

FREE WAVE
NA Hazy IPA, Athletic, CT

CERVEZA
NA Copper, Athletic, CT

COCKTAILS 10 / 18

- MELOSPRITZ** - Campo Viejo Cava L'Artisan Melon Liqueur,, Soda
GUAVA SPICE - Fiero Habanero Blanco, Guava, Dry Curacao, 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

WINES BY THE GLASS

SPARKLING

- CREMANT DE LOIRE ROSE** - Henry Varnay, Loire Valley, France NV 8 / 16 / 60
LAMBRUSCO - Umberto Cavicchioli & Figli, Emilia Romagna, Italy NV 14 / 45
PROSECCO - Della Scala 'Extra Dry Brut,' Veneto, Italy 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 8 / 16 / 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 8 / 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 - La Crema, Willamette Valley, Oregon 2021 19 / 75
PINOT NOIR - Boen, Sonoma County, California 2021 19 / 75
BAROLO - Terre di Bo, Piedmonte, Italy 2019 21 / 80
MALBEC - Baron La Rose, Bordeaux, France 2021 8 / 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 8 / 17 / 65

DRAFT BEER 4 / 9

- FIVE BOROUGHS 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%

Automatic gratuity of 20% will be added to any party of 8 or more guests

TESSA