

# TESSA

## SMALL PLATES

**CAULIFLOWER FRITTO** - basil jalapeno aioli | **18**

**HOUSE DIPS** - garlic hummus, whipped ricotta, spinach-artichoke, crudite | **18**

**CRISPY CHICKEN SLIDERS** - spicy honey mustard, pickles, cabbages, carrot | **16**

**TESSA MEATBALLS** - blend of lamb, pork & beef, pomodoro, arugula, Parmigiano crisp | **19**

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

CHEESE		SALUMI	
Reading	La Tur	Prosciutto	Capicola
Kunik	Tumbleweed	Spicy Sopressata	Finoccionna

## APPETIZERS

**GIGANTE BEAN SOUP** - andouille sausage, baby kale, parmigiano | **14**

**TUNA TARTARE** - avocado, mango, scallions, ginger-sesame dressing, wonton chips | **24**

**BURRATA** - cherry tomato, prosciutto, arugula, balsamic vinegar, crostini | **21**

**OCTOPUS** - fingerling potato, smoked paprika, garlic, olives, red watercress | **25**

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

## SALADS

**SNAP PEA SALAD** - ramp dressing, candied kumquats, pickled red onion, pistachio, whip ricotta | **19**

**PEAR SALAD** - arugula, pomegranate, walnuts, feta cheese, lemon vinaigrette | **18**

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

**TESSA SALAD** - cucumber, tomato, dried cherries, sunflower seeds, crispy chickpeas, olives | **19**

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

ADD CHICKEN | **8**

ADD SHRIMP | **12**

ADD SALMON | **15**

## HOUSE MADE PASTA + RISOTTO

**CACIO E PEPE** - linguine, pecorino, black pepper, basil crunch, parmigiano foam | **17/27**

**EGGPLANT RIGATONI** - eggplant marinara, herbs, buffalo mozzarella | **18/28**

**SHRIMP SCAMPI** - spaghetti, shrimp, garlic, cherry tomato, white wine, parsley | **19/29**

**FETTUCCINE BOLOGNESE** - lamb bolognese, whipped ricotta | **23/33**

**ARTICHOKE RISOTTO** - marscapone, green peas, lemon, parmigiano, basil | **18/28**

**RICOTTA GNOCCHI** - pesto, sundried tomato, cipolini onions, green peas, manchego cheese | **18/28**

**LOBSTER DIABLO** - caserecci pasta, spicy lobster-tomato sauce, cherry tomato, lobster | **27/37**

## ENTREES

**CHICKEN PAELLA** - chorizo, mussels, tomato, bell peppers, olives, saffron | **34**

**DUCK BREAST** - parsnips puree, cipolini onions, cherries, port reduction | **36**

**BLACKENED SALMON** - coconut lentil wild rice, mushrooms, currant-olive chutney | **37**

**SEARED SCALLOPS** - asparagus, potato, cherry tomato, orange beurre blanc | **39**

**PORK MILANESE** - apple honey mustard, wilted bitter greens, agrodolce | **38**

**BRAISED LAMB SHANK** - white cheddar polenta, broccolini, baby carrots | **45**

## GRILL

**WAGYU BURGER** - 8oz burger, caramelized onion, apple wood bacon, fontina, hand cut fries | **25**

**GRILLED BRANZINO** - broccoli rabe, fingerling potato, fennel, roasted pepper coulis | **35**

**HANGER STEAK FRITES** - tomato chimichurri, crispy shallot, hand cut fries | **37**

**NEW YORK STRIP STEAK** - truffle mashed potatoes, peppercorn cream sauce | **55**

## SIDES

**Grilled Asparagus** | 10

lemon wheels

**Broccoli Rabe** | 10

garlic, chilli flakes

**Crispy Brussel Sprouts** | 11

bacon, apple,  
Parmigiano horseradish cream

**White Cheddar Polenta** | 11

**Rosemary Fries** | 11

**Parmigiano Truffle Fries** | 12

**Truffle Mashed Potatoes** | 12

# DRINKS

N/A DRY BAR | 8

## EASY PEASY LEMON SQUEEZY

*Ginger Spiced Lemonade*

## MIZZ FRIZZ

*Pineapple, Grapefruit,  
Strawberry, Basil*

## THE REFRESHER

*Cucumber, Pineapple, Basil*

## STRAWBERRY LIMEADE

*Strawberry, Lime, Basil*

## VIRGIN HIBISCUS MULE

*Hibiscus, Mint, Lime, Ginger*

## ON TAP | 9

## FANCY PAPERS BY CIGAR CITY BREWING

*Pale Ale, 6.5% Florida*

## JACK'S ORIGINAL

*Hard Apple Cider, 5.5%  
Pennsylvania*

## MONTAUK WAVE CHASER

*East Coast IPA, 6.2%  
New York*

## ESCORPION NEGRO BY BAJA BREWING

*Dark Ale, 6.0% Mexico*

## ESTRELLA GALICIA

*Lager, 5.5% Spain*

## WEIHENSTEPHANER HEFE

*Hefeweizen, 5.9% Germany*

## GAFFEL

*Kolsch, 4.8% Germany*

## VELTINS PILS

*Pilsner, 4.8% Germany*

## ALLAGASH WHITE

*Wheat Ale, 5.0% Maine*

## LA CHOUFFE

*Organic Blonde Ale, 8.0%  
Belgium*

## LAGUNITAS

*West Coast IPA, 6.2%  
California*

# TESSA

## SIGNATURE COCKTAILS | 17

### CLASSICS

**SMOKIN' OLD FASHIONED** - *El Silencio Mezcal, Angel's Envy, Demerara, Angostura & Orange*

**PICKLE 'TINI** - *House-Infused Pickle Ketel One, Olives, Dill Pickle*

**ESPRESSO MARTINI** - *VDKA 6100, Espresso, Mr Black, Amarula, Trader Vic's Amaretto*

**GINGER BERRY MARGARITA** - *Corralejo Reposado, Combier Cassis, Lemon, Ginger Beer*

**TESSA-GRONI** - *Ford's Gin, Campari, Carpano Antica Sweet Vermouth, Grapefruit*

**HIBISCUS ELDERFLOWER MOJITO** - *Ron Zacapa No. 23, Hibiscus Tea, Elderflower, Lime, Mint*

**WHISKEY SOUR** - *Bulliet Bourbon, Trader Vic's Amaretto, Lemon, Basil, Egg White*

### STANDARDS

**JALA BACK** - *Ghost Tequila, Aperol, Lemon, Elderflower*

**YAS QUEEN** - *Empress 1908 Gin, Choya Yuzu Liqueur, Trader Vic's Amaretto, Lemon*

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

**BLOOD ORANGE G&T** - *Empress 1908 Gin, Maraschino Liqueur, Blood Orange, Lemon, Tonic*

**SPICY LYCHEE 'TINI** - *Ghost Tequila, Combier Cassis, Lychee, Basil, Lime*

**UWS MANHATTAN** - *Golden Raisin-Infused Angel's Envy Bourbon, Carpano Antica, Cinnamon*

**THE LAST SMOKE** - *El Silencio Mezcal, Green Chartreuse, Maraschino Liqueur, Lime*

### SEASONALS

**YUZU PASSIONFRUIT SIDECAR** - *Stravecchio Brandy, Choya Yuzu, Chinola Liqueur, Basil, Egg White*

**PISTACHIO PISCO SOUR** - *Pisco 1615, Fabrizia Crema di Pistachio, Lime, Basil, Chocolate Bitters*

**LAVENDER LADY GREY** - *Brockman's Gin, Mademoiselle Grey Tea, Lavender, Lemon, Blueberries*

**POBLANO PLUM MEZCALITA** - *El Silencio Mezcal, Ume Plum Liqueur, Ancho Reyes Verde, Lime*

## WINES BY THE GLASS

### SPARKLING

**CREMANT DE LOIRE ROSE** - *Henry Varnay, Loire Valley, France NV | 15*

**LAMBRUSCO** - *Umberto Cavicchioli & Figli, Emilia Romagna, Italy NV | 13*

**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*

**CAVA** - *Campo Viejo 'Brut,' Catalonia, Spain NV | 13*

### WHITE

**VINHO VERDE** - *Casal Garcia, Minho, Portugal 2021 | 14*

**GRUNER VELTLINER** - *Aichenberg, Niederosterreich, Austria 2020 | 15*

**GAVI DI GAVI** - *Marchesi di Barolo 'Black Label,' Piedmonte, Italy 2019 | 16*

**SAUVIGNON BLANC** - *Domaine Paul Buisse, Touraine, France 2020 | 18*

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

**CHARDONNAY** - *Harken, Central Coast, California 2022 (Keg) | 15*

**CHARDONNAY** - *Chateau du Bois de la Salle, Macon-Chaintre, France 2020 | 17*

### ROSÉ

**GRANACHE** - *Moulin de Gassac 'Guilhem,' Languedoc-Roussillon, France 2020 | 14*

### RED

**AGLIANICO** - *La Guardiense Janare 'Beneventano,' Campania, Italy 2020 | 15*

**TEMPRANILLO** - *Bodegas LAN Crianza, Rioja, Spain 2018 | 16*

**PINOT NOIR** - *Boen, Sonoma County, California 2020 | 18*

**BAROLO** - *Terre di Bo, Piedmonte, Italy 2018 | 19*

**PETIT SYRAH** - *Gehricke, Sonoma Valley, California 2019 | 17*

**MALBEC** - *Baron La Rose, Bordeaux, France 2019 | 15*

**ZINFANDEL** - *'Unshackled Red' by The Prisoner, Central Coast, California 2019 | 19*

**NEBBIOLO** - *Goy di Alba, Piedmonte, Italy 2020 | 16*

**CABERNET SAUVIGNON** - *No Fine Print, Napa Valley, California 2019 | 18*

**MONTEPULCIANO** - *Podere Castorani 'Cadetto,' Abruzzo, Italy 2017 | 15*

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.