

TESSA

SHARE PLATES

CAULIFLOWER FRITTO - basil jalapeno aioli | **15**

HOUSE DIPS - garlic hummus, ricotta yogurt whip, artichoke-spinach dip, crudite | **17**

CRISPY CHICKEN SLIDERS - spicy honey mustard, pickles, cabbage, carrots | **15**

TESSA MEATBALLS - house ground, pomodoro, baby arugula, Parmigiano crisp | **18**

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

SALUMI		CHEESE	
Prosciutto	Capicola	Reading	La Tur
Mortadella	Finocchiona	Three Sisters	Tumbleweed

APPETIZERS

SOUP OF THE DAY | **14**

BURRATA - cherry tomato, prosciutto, arugala, 25year aged balsamic vinegar, crostini | **19**

TUNA TARTARE - avocado, mango, scallions, ginger sesame dressing, wonton chips | **21**

GREEN P.E.I. MUSSELS - cilantro, tomato, garlic, coconut milk, white wine, crostini | **20**

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

SALADS

HEIRLOOM TOMATO SALAD - buffalo mozzarella, garlic, sweet peppers, champagne vinaigrette | **18**

WATERMELON SALAD - watercress, mango, feta cheese, pistachio, mint, lime vinaigrette | **18**

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

TESSA SALAD - cucumbers, cherry tomato, dried cherries, sunflower seeds, crispy chickpeas, olives | **17**

CAESAR SALAD - baby romaine, Parmigiano, croutons, pickled red onion | **17**

ADD CHICKEN | **6**

ADD SHRIMP | **12**

ADD SALMON | **15**

HOUSEMADE PASTA + RISOTTO

CACIO E PEPE - linguini, pecorino, black pepper, basil crunch, Parmigiano foam | **15/25**

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

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

FETTUCCINE - lemon wine sauce, sweet italian sausage, broccolini, red pepper flakes | **18/28**

RISOTTO - mint, basil, robiola bosina, peas, sun-dried tomato, parmesean, aged balsamic | **18/28**

CAVATELLI - mushrooms, pancetta, cream, truffle | **21/31**

LOBSTER DIABLO - caserecci pasta, spicy lobster-tomato sauce, cherry tomato, lobster | **26/36**

ENTREES

WAGYU BURGER - 8oz burger, caramelized onion, bacon, fontina cheese, rosemary fries | **25**

CHICKEN PAELLA - chorizo, mussels, tomato, peppers, olives, saffron | **32**

SEARED SCALLOPS - asparagus, cherry tomato, confit potato, orange buerre blanc | **38**

GRILLED BRANZINO - broccoli rabe, fingerling potato, fennel, pimento coulis | **33**

ATLANTIC SALMON - sunchoke puree, green beans, grilled corn, chippolini, lemon | **34**

HANGER STEAK FRITES - tomato chimichurri, crispy shallot, hand cut fries | **34**

LONG ISLAND DUCK BREAST - parsnip puree, chippolini onions, cherries, port reduction | **36**

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

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

SIDES

Grilled Asparagus | 10
lemon wheels

Broccoli Rabe | 10
garlic, chilli flakes

Crispy Brussel Sprouts | 10
bacon, apple,
Parmigiano horseradish cream

Rosemary Fries | 10

Parmigiano Truffle Fries | 11

Truffle Mashed Potatoes | 11

DRINKS

N/A DRY BAR | 8

EASY PEASY LEMON SQUEEZY

Ginger Spiced Lemonade

MIZZ FRIZZ

Pineapple, Grapefruit,
Strawberry, Basil

THE REFRESHER

Cucumber, Pineapple, Basil

ON TAP

SPRINGDALE NITRO STOUT | 8

Mocha Stout, 6.8%
Framingham, Massachusetts

MONTAUK WAVE CHASER | 8

East Coast IPA, 6.2%
Montauk, New York

GAFFEL KOLSCH | 8

Kolsch, 4.8%
Cologne, Germany

CATSKILLS GRASS WAGON | 8

Hazy Session Ale, 4.9%
Livingston Manor, NY

ESTRELLA GALICIA | 8

Lager, 5.5%
Hijos de Rivera, Spain

WEIHENSTEPHANER HEFE | 8

Hefeweizen, 5.9%
Freising, Germanys

VELTINS PILS | 8

Pilsner, 4.8%
Meschede, Germany

ALLAGASH WHITE | 8

Wheat Ale, 5.1%
Portland, Maine

LA CHOUFFE | 9

Organic Blonde Ale, 8.0%
Achouffe, Belgium

LAGUNITAS | 8

West Coast IPA, 6.2%
Petaluma, California

RIVERHORSE TRIPEL HORSE | 8

Tripel Ale, 10.0%
Ewing Township, New Jersey

SIGNATURE COCKTAILS | 15

CLASSICS

ANEJO OLD FASHIONED - El Jimador Anejo, Demerara, Angostura & Orange Bitters

MANGO MOJITO - Agnostura White Oak Rum, Mango, Pierre Ferrand Dry Orange, Lime, Mint, Basil

NEGRONI BIANCA - El Silencio Mezcal, Nonino L'Aperitivo, Tribuno Extra Dry Vermouth

ROSE SPRITZ - Aperol, Moulin de Gassac Rose, Grapefruit, Pierre Ferrand Orange Curacao, Vanilla

ESPRESSO MARTINI - VDKA 6100, Espresso, Mr Black, Amarula, Walcher Amaretto

GINGER BERRY MARGARITA - Corralejo Tequila, Combier Cassis, Lemon, Fever Tree Ginger Beer

UWS MANHATTAN - Raisin-Infused Rittenhouse Rye, Antica Carpano Vermouth, Cinnamon Bitters

PAPER PLANE - Angel's Envy Bourbon, Aperol, Lemon, Amaro dell Etna

STANDARDS

JALA BACK - Tanteo Jalapeno Tequila, Aperol, Choya Yuzu, Elderflower

GARDEN MARTINI - VDKA 6100, Cucumber, Basil, Lime

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

YAS QUEEN - Empress 1908 Gin, Choya Yuzu, Amaretto, Lemon

LYCHEE 'TINI - Ketel One, Lychee, Combier Cassis, Lime, Basil

349 - 4 Roses Bourbon, Averna Amaro, Honey, Lemon, Fever Tree Ginger Beer

SEASONALS

STRAWBERRY FIELDS - VDKA6100, Strawberry, Lime, Basil, Fever Tree Ginger Beer

TROPIC PASSION - El Silencio Mezcal, Tanteo Jalapeno Tequila, Passion Fruit, Basil, Lime, Tajin Rim

PAMA-PISCO SOUR - Pisco 1615, Pama Pomegranate Liqueur, Lime, Egg White, Agnostura Bitters

WINES BY THE GLASS

SPARKLING

CREMANT DE LOIRE ROSE - Domaine Regenier-David, Loire Valley, France NV | 15

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

LAMBRUSCO - Umberto Cavicchioli & Figli, Finger Lakes, New York NV | 13

CAVA - Seguras Viudas 'Brut,' Catalonia, Spain NV | 13

ROSÉ

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

WHITE

VINHO VERDE - Casal Garcia, Minho, Portugal 2022 | 13

PECORINO - Camillo Montori d'Abruzzo, Colli Abrutini IGT, Italy 2020 | 15

GAVI DI GAVI - Villa Sparina, Piedmonte, Italy 2020 | 16

SAUVIGNON BLANC - Dom Paul Buisse, Touraine, France 2020 | 18

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

GRUNER VELTLINER - Aichenberg, Niederosterreich, Austria 2020 | 14

MACON-CHARENTRE - Chateau du Bois de la Salle, Maconnais, France 2019 | 16

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

RED

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

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

SUPER TUSCAN - Donna Olimpia 1898 'Tageto Toscano Rosso,' Bolgheri, Italy 2019 | 17

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

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

NEBBIOLO - Goy d'Alba, Piedmonte, Italy 2018 | 16

BAROLO - Terre di Bo, Piedmonte, Italy 2017 | 19

MONTEPULCIANO - Podere Castorini 'Cadetto,' Abruzzo, Italy 2017 | 14

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

AFTER TEA RS

DESSERTS

BOURBON PEACH CRISP - *vanilla ice cream* | 14

WHITE CHOCOLATE MOUSSE CAKE - *vanilla cake, strawberry, apricot sorbet* | 14

MEYER LEMON CHEESECAKE - *shortbread, raspberry marscapone, fresh raspberry* | 15

VEGAN CREME BRULEE - *blueberry, lavender, vegan* | 14

BAKED ALASKA - *vanilla nut nougat ice cream, passion fruit sauce, flourless chocolate cake* | 14

BOMBOLONI - *vanilla glazed yeast doughnuts* | 15

CHOCOLATE TART - *chocolate ganache, hazelnut crunch, vanilla ice cream* | 15

AFFOGATO - *vanilla ice cream, espresso, biscotti* | 10

SELECTION OF THREE SCOOPS | 10

Sorbet - *raspberry, mango, coconut*

Ice Cream - *vanilla, dark chocolate*

COFFEE

Drip | 4

Espresso | 5

Cappuccino | 6

Cafe Latte | 6

TEA | 6

Mademoiselle Grey Chocolate Chai

Apricot Ginger Passion Green

Peppermint Chamomile

English Breakfast Apple & Spice

DESSERT WINES

CHATEAU COUTET SAUTERNES-BARSAC 2001 | 20

CHATEAU GRAVILLE-LACOSTE GRAVES 2015 | 18

DOMAINE DE DURBAN 'MUSCAT DE BEAUMES DE VENISE' 2003 | 20

PETER SCHANDL RUSTER AUSBRUCH 2006 | 17

SANTORINI VIN SANTO 2003 | 21

UMBERTO CAVICCHIOLI & FIGLI LAMBRUSCO NV | 13

PORTS

FEUERHEERD 10 YR | 14

PALMER 20 YR | 18

BRANDY

STRAVECCHIO BRANCA | 18

REMY MARTIN 1738 | 21

ARMAGNAC DE MONTALVS | 17

AMAROS

AMARO DELL ETNA | 16

FERNET BRANCA | 17

MONTENEGRO | 18

CORDIALS

AMARULA CREAM | 15

CHOYA YUZU | 14

ANTICA SAMBVCA CLASSIC | 15

ANTICA BLACK SAMBVCA | 15

GINS

HENDRICKS | 18

EMPRESS 1908 | 17

TANQUERAY | 18

FORDS | 17

PLYMOUTH | 19

BOTANTIST | 18

VODKA

BELVEDERE | 19

KETEL ONE | 18

TITO'S | 17

CHOPIN | 18

GREY GOOSE | 19

TEQUILA & MEZCAL

DON JULIO 1942 | 35

DON JULIO ANEJO | 25

HIATUS | 21/19/18

CASAMIGOS | 24/21/19

CLASE AZUL | 28/25

LA GRITONA REPOSADO | 18

LOBOS 1707 | 22/19

TANTEO JALAPENO | 17

DAHLIA REPOSADO | 18

EL SILENCIO MEZCAL | 17

RUM

GOSLINGS BLACKSTRAP | 18

BACARDI SUPERIOR | 17

LEMONHART BLACKPOOL | 18

COPALLI ESTATE WHITE | 17

IRISH WHISKEY

PROPER TWELVE | 16

JAMESON | 17

ABISOLA | 18

BOURBON

FOUR ROSES | 17

WOODFORD RESERVE | 19

BULLEIT | 18

MAKER'S MARK | 18

WIDOW JANE 10 YEAR | 23

GREAT JONES | 18

ANGEL'S ENVY | 17

RYE

RITTENHOUSE | 17

SAZERAC | 18

MICHTER'S | 19

ANGEL'S ENVY | 24

SCOTCH

JOHNNY WALKER BLACK | 19

JOHNNY WALKER BLUE | 42

LAPHROIGH 10 YEAR | 18

MACALLAN 12 YEAR | 22

BALVENIE 12 YEAR | 23

OBAN 14 YEAR | 24

GRAPPA

TOSOLINI CIVIDINA | 17