

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

persimmons, farro, arugula, fig mostarda, 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 15

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

MEDITERRANEAN BOWL 19

hummus, quinoa, roasted eggplant, cherry tomato, cucumber, olive, 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

CARROT GINGER SOUP 14

coconut crema, fried garlic and cilantro

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, champagne 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

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 cavicchioli & 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

ASSYTRIKO 16 | 60

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

CHARDONNAY 15 | 55

diatom, santa barbara, ca, 2022

BURGUNDY 17 | 65

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

ALBARIÑO 17 | 65

pazo de lusco, rias biaxas, es, 2023

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 19 | 75

a lisa, patagoni, ar 2022

ZINFANDEL 19 | 75

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

CABERNET SAUVIGNON 19 | 75

jax y3, north coast, ca, 2021

MONTEPULCIANO 17 | 65

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

SALINA ROSSO 17 | 65

cantine colosi, sicily, 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%*

ATOMIC DOG *hard cider, pennsylvania 5.5%*

SEASONAL BEER | 8

URBAN ARTIFACT *jack, pumpkin pie, sour, ohio, 7.7%*

TESSA

Upper West Side | New York City

COCKTAILS | 18

TRENDING

APPLE CIDER SPRITZ

spiced apple cider, aperol, campo viejo cava

FIG OLD FASHION

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

BLOOD ORANGE MARTINI

grey goose, solerno blood orange liquor, dry curacao, blood orange puree, lime

CHAI ESPRESSO 'TINI

don julio reposado, tazo chai tea, espresso, mr. black, amarula

SIGNATURES

MELO VESPER

1809 empress gin, titos, artonic france melon liquor

PEPPERONICI MARGARITA

ghost tequila, ancho reyes verde, lemon, agave

GARDEN MARTINI

VDKA 6100, cucumber, lime, basil

SPICY LYCHEE 'TINI

ghost tequila, 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

SPIRIT FREE | 8

EASY PEASY LEMON SQUEEZY - *ginger spiced lemonade*

THE REFRESHER - *cucumber, pineapple, basil*

SPICED APPLE MULE - *spiced apple cider, lemon, ginger*

TRE AMICI - *strawberry, passionfruit, lychee puree*

NON ALCOHOLIC BEER | 8

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

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

DRINKS

Beverage Director Gabriela Robbins