

APPETIZERS

CAULIFLOWER FRITTO 18

basil jalapeño aioli

HOUSE DIPS 18

garlic hummus, whipped ricotta, spinach-artichoke, crudite

CRISPY CHICKEN SLIDERS 17

panko breaded, spicy honey mustard, pickles, slaw

TESSA MEATBALLS 19

blend of lamb, pork & beef, pomodoro, arugula, parmigiano crisp

AHI TUNA TARTARE 24

avocado, mango, sesame - soy dressing, wonton chip

BURRATA 18

local heirloom tomatoes, pickled shallots, arugula, aged balsamic

CHARCUTERIE BOARD 16 | 24 | 32

a selection of four, six, or eight

CHEESE

Kunik

La Tur

Goat Camembert

Tumbleweed

SALUMI

Prosciutto

Capicola

Spicy Sopressata

Finoccionna

HOUSE MADE PASTA + RISOTTO

CACIO E PEPE 17 | 27

linguine, pecorino, black pepper, basil crunch, parmigiano foam

EGGPLANT RIGATONI 18 | 28

eggplant marinara, herbs, buffalo mozzarella

SHRIMP SCAMPI 19 | 29

spaghetti, shrimp, garlic, cherry tomato, white wine, parsley

FETTUCCINE BOLOGNESE 23 | 33

lamb bolognese, whipped ricotta

ARTICHOKE RISOTTO 18 | 28

marscapone, green peas, lemon, parmigiano, basil

RICOTTA GNOCCHI 18 | 28

pesto, sundried tomato, cippolini onions, green peas, manchego

LOBSTER DIABLO 29 | 39

fusilli, spicy lobster - tomato sauce, cherry tomato, lobster

ENTREES

CHICKEN PAELLA 34

chorizo, mussels, tomato, bell peppers, olives, saffron

BRANZINO 35

broccoli rabe, fingerling potato, fennel, roasted pepper coulis

D'ARTAGNAN DUCK BREAST 38

parsnip puree, cippolini onion, cherries, port reduction

BLACKENED SALMON 37

coconut lentil wild rice, mushrooms, current-olive chutney

SEARED SCALLOPS 39

asparagus, potato, cherry tomato, orange beurre blanc

GRILL

WAGYU BURGER 25

8oz burger, caramelized onion, apple wood bacon, fontina, hand cut fries

HANGER STEAK FRITES 37

tomato chimichurri, crispy shallot, hand cut fries

HERITAGE PORK CHOP 38

nardello pepper and butter bean ragu, spring onion, agro dolce

LAMB CHOPS 48

peas, pearl onion, oyster mushroom, pistachio mint salsa, port reduction

TESSA

Upper West Side | New York City

SOUP + SALAD

MELON GAZPACHO 14

avocado crema, croutons, espelette chili, ligurian olive oil

WATERMELON SALAD 18

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

BEET SALAD 17

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

ADD ONS

AVOCADO 5

sliced

SHRIMP 12

5 pcs marinated and grilled

SALMON 15

7oz atlantic salmon

CHICKEN 8

6oz marinated and grilled

STEAK 18

6oz hangar steak marinated & grilled

SIDES

FRENCH FRIES 11

rosemary, sea salt

TRUFFLE FRIES 12

parmigiano, harissa aioli

BROCCOLI RABE 12

chili flakes

GRILLED ASPARAGUS 10

lemon

CRISPY BRUSSELS SPROUTS 11

bacon, apple, horseradish cream

DINNER

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

ASSYRTIKO 16 | 60

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

ALBARIÑO 17 | 65

pazo de lusco, rias biasas, 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, patagonia, ar 2022

ZINFADDEL 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%

SPIRIT FREE BEER | 8

UPSIDE DAWN pale ale, athletic brewing co, connecticut

FREE WAVE hazy IPA, athletic brewing co, connecticut

CERVEZA copper, athletic brewing co, connecticut

TESSA

Upper West Side | New York City

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

DRINKS

Beverage Director Gabriela Robbins