

# TESSA

## SMALL PLATES

**CAULIFLOWER FRITTO** - basil jalapeno aioli | 16

**HOUSE DIPS** - garlic hummus, whipped ricotta, spinach-artichoke, crudite | 17

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

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

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

| CHEESE        |            | SALUMI     |             |
|---------------|------------|------------|-------------|
| Reading       | La Tur     | Prosciutto | Capicola    |
| Three Sisters | Tumbleweed | Mortadella | Finoccionna |

## APPETIZERS

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

**TUNA TARTARE** - avocado, mango, scallions, ginger-sesame dressing, wonton chips | 22

**BURRATA** - cherry tomato, prosciutto, arugula, balsamic vinegar, crostini | 20

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

**GREEN P.E.I. MUSSELS** - cilantro, tomato, garlic, coconut milk, white wine, crostini | 21

## SALADS

**BABY KALE SALAD** - maple bacon, figs, squash, pumpkin seeds, blue chesse dressing | 18

**PEAR SALAD** - arugula, pomegranate, walnuts, feta cheese, lemon vinaigrette | 17

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

**TESSA SALAD** - cucumber, tomato, dried cherries, sunflower seeds, crispy chickpeas, olives | 18

**CAESAR SALAD** - baby romaine, parmigiano, seeded rye croutons, pickled red onion | 17

ADD CHICKEN | 6

ADD SHRIMP | 12

ADD SALMON | 15

## HOUSE MADE PASTA + RISOTTO

**CACIO E PEPE** - linguine, pecorino, black pepper, basil crunch, parmigiano foam | 16/26

**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

**CAVATELLI** - mushrooms, pancetta, cream, truffles, chives | 21/31

**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 | 35

**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 | 33

**HANGER STEAK FRITES** - tomato chimichurri, crispy shallot, hand cut fries | 35

**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** | 10

**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

## BARREL AGED | 19 REVEL NEGRONI

Revel Avila Blanco,  
Campari Carpano Antica,  
Sweet Vermouth

## ON TAP

### ACE JOKER | 8

Dry Champagne Cider, 6.9%  
California

### MONTAUK WAVE CHASER | 8

East Coast IPA, 6.2%  
New York

### TATTOOED PUMPKIN | 8 BY BRONX BREWERY

Pumpkin Ale, 7.5% | New York

### ESTRELLA GALICIA | 8

Lager, 5.5% | Spain

### WEIHENSTEPHANER | 8

Hefeweizen, 5.9% | Germany

### GAFFEL | 8

Kolsch, 4.8% | Germany

### VELTINS PILS | 8

Pilsner, 4.8% | Germany

### ALLAGASH WHITE | 8

Wheat Ale, 5.0% | Maine

### LA CHOUFFE | 9

Organic Blonde Ale, 8.0%  
Belgium

### LAGUNITAS | 8

West Coast IPA, 6.2%  
California

### RIVERHORSE TRIPEL | 9

Tripel Ale, 10.0% | New Jersey

## SIGNATURE COCKTAILS | 16

### CLASSICS

**SMOKIN' OLD FASHIONED** - El Silencio Mezcal, 4 Roses Bourbon, Demerara, Angostura & Orange

**NEGRONI BIANCA** - El Silencio Mezcal, Nonnino Botanical L'Apretivo, Suze

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

**PENICILLIN** - Copper Dog Scotch, Domaine de Canton, Honey, Lemon

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

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

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

### STANDARDS

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

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

**GARDEN MARTINI** - House-Infused Pineapple VDKA 6100, Cucumber, Basil, Lime

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

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

**349** - 4 Roses Bourbon, Amaro dell Etna, Honey, Lemon, Ginger Beer

**UWS MANHATTAN** - House-Infused Raisin Rittenhouse Rye, Carpano Antica, Cinnamon

### SEASONALS

**THE GINGER MAN** - House-Infused Apple Brandy, Domaine de Canton, Hazelnut, Cinnamon, Vanilla

**BIG APPLE DREAMS** - El Silencio Mezcal, Black Infusions Apricot, Red Jacket Apple Cider, Lemon

**PARADISE CITY** - Gin Lane 1751, Campari, Pineapple, Maraschino Liqueur, Orange, Egg White

**CHOCO-SPICED MANHATTAN** - Angel's Envy Bourbon, Carpano Antica, Piment d'Eslette

## WINES BY THE GLASS

### SPARKLING

**CREMANT DE LOIRE ROSE** - Henry Varnay, 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, Emilia Romagna, Italy NV | 13

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

### WHITE

**VINHO VERDE** - Casal Garcia, Minho, Portugal 2020 | 13

**GRUNER VELTLINER** - Aichenberg, Niederosterreich, Austria 2020 | 14

**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

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

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

### ROSÉ

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

### RED

**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, d'Alba, Piedmonte, Italy 2018 | 16

**CABERNET SAUVIGNON** - No Fine Print, Napa Valley, California 2022 | 18

**MONTEPULCIANO** - Podere Castorani 'Cadetto,' Abruzzo, Italy 2017 | 14

# AFTER

## DESSERTS | 15

**BOURBON APPLE CRISP** - *vanilla ice cream*

**ALMOND GALETTE** - *wine poached pears, hazelnut ice cream*

**MEYER LEMON CHEESECAKE** - *shortbread, pistachio marscapone, fresh blueberry*

**CHOCOLATE COCONUT CUSTARD** - *cherries, cherry chocolate sorbet, vegan*

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

**DOUGHNUTS** - *served 2 ways, glazed & vanilla sugar, chocolate espresso sauce*

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

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

**SELECTION OF THREE SCOOPS** | 10

Sorbet - *raspberry, apricot, coconut*

Ice Cream - *vanilla, dark chocolate*

## COFFEE

Drip | 4

Espresso | 5

Cappuccino | 6

Cafe Latte | 6

## TEA | 6

Mademoiselle Grey

Apricot Ginger

Peppermint *Caffeine Free*

English Breakfast

Chocolate Chai

Passion Green

Chamomile *Caffeine Free*

Apple & Spice *Caffeine Free*