

ANTIPASTI

Minestrone seasonal vegetable soup 6.00

Misto di Fagioli e Oliva kalamata olive tapenade, white bean purée, spiced olives 5.00

Mozzarella di Bufala prosciutto di parma, roasted red peppers, spicy olives 12.00

Antipasto Misto assortment of artisanal cured salumi and formaggi,
spiced olives, membrillo, honey candied walnuts 13.00

Calamari sautéed with hearts of celery, peperoncino, golden raisins, pine nuts, plum tomatoes 10.00

INSALATE

Mista mixed greens, tomato, carrot, balsamic vinaigrette 6.00

Cesare romaine, EVOO, lemon, garlic, and anchovy dressing, croutons 8.00

Rucola arugula, roasted beets, marcona almonds, orange supreme, goat cheese, passion fruit vinaigrette 11.00

Farrauto spinach, apples, gorgonzola cheese, toasted pine nuts, balsamic vinaigrette 10.00

PIZZETTE

Margherita ground plum tomatoes, fresh mozzarella, organic EVOO, basil 11.00

Perfetta fontina, arugula, prosciutto di parma, grana padano, lemon zest, organic EVOO 14.00

Fico ricotta, calimyrna fig marmalade, organic smoked bacon, brie 15.00

Estiva ricotta, ramps, green garlic, hen of the woods mushrooms, grana padano, guanciale 15.00

Acciuga ground plum tomatoes, anchovies, caramelized fennel, mozzarella, chili flakes 14.00

Insalata di Pizza mozzarella, grilled natural chicken, mixed greens, diced tomatoes,
red onions, balsamic vinaigrette 15.00

Salsiccia ground plum tomatoes, organic pork sausage, broccoli rabe, hot cherry peppers, burrata cheese 16.00
with natural chicken or shrimp 16.00

Linguine Vongole littleneck and chopped clams, garlic, olive oil, red pepper flakes, scallions, white wine 16.00

Penne Integrale whole wheat pasta, roasted eggplant, low fat ricotta, plum tomatoes, basil 16.00

Conchiglie Balsamico natural chicken, asparagus, balsamic reduction, cream 16.00

Penne Pecorino sea scallops, shrimp, plum tomatoes, spinach, roasted garlic, pecorino cheese 18.00

Cavatelli Salsiccia organic hot sausage, asparagus, kalamata olives, smoked mozzarella, plum tomatoes 18.00

Lasagna Bolognese COGF beef, plum tomatoes, fresh herbs, mozzarella, béchamel 18.00

Garganelli egg pasta, local wild mushrooms, arugula, truffel butter, grana padano 19.00

Fussili Carciofi artichokes, pancetta, grape tomatoes, basil pesto 18.00

PIATTI

Pollo Rosmarino natural chicken breast, wild mushrooms, sun dried tomatoes,
rosemary, marsala, whipped potatoes, seasonal greens 18.00

Salmone scottish salmon, farro, leek and sun dried tomato risotto, castelvetro olives in lemon oil 23.00

*Teresa Caffe is committed to using organic, local, sustainable ingredients whenever possible
and anti-biotic, hormone free chicken.*

All baked goods are made fresh daily at our bakery; The Witherspoon Bread Company.

Please notify your server of any food restrictions.

20% gratuity added to parties of 6 or more.