

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
- Cozze e Noce di Cocco** Prince Edward Island mussels, coconut milk, saffron, roasted garlic, grape tomatoes 11.00
- 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
- Polpette** COGF beef meatballs, pepperonata, gruyere 13.00

INSALATE

- Mista** mixed greens, tomato, carrot, balsamic vinaigrette 6.00
- Cesare** romaine, EVOO, lemon, garlic, and anchovy dressing, croutons 8.00
- Farrauto** spinach, apples, gorgonzola, 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
- Radicchio** béchamel, roasted radicchio, taleggio, grana padano, mozzarella, balsamic reduction 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
- Chorizo** ground plum tomatoes, organic brown egg, bell peppers, smoked mozzarella 16.00

PASTA

- Penne all' Arrabbiata** plum tomatoes, garlic, peperoncino, basil 12.00
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 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, organic pork bolognese, golden raisins, pepperonata sauce 19.00
- Gramigna** braised lamb, butternut squash, ricotta 18.00

PIATTI

- Pollo Rosmarino** natural chicken breast, wild mushrooms, sun dried tomatoes, rosemary, marsala, whipped potatoes, seasonal greens 18.00
- Salmone** Scottish salmon, cauliflower cous-cous, kalamata olives, grape tomatoes, gremolata 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, Witherspoon Bread Company
Please notify your server of any food restrictions
20% gratuity added to parties of 6 or more*