

## PIZZETTE

### Margherita

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

### Perfetta

fontina, Prosciutto di Parma, arugula,  
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 14.00

### 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,  
organic EVOO, red pepper flakes, scallions,  
white wine 16.00

### Penne Integrale

whole wheat pasta, roasted eggplant, low fat ricotta, plum tomato  
basil sauce 14.00

### Lasagna Bolognese

COGF beef, plum tomatoes, fresh herbs, mozzarella,  
béchamel 16.00

### Penne Pecorino

sea scallops, shrimp, plum tomatoes, spinach,  
roasted garlic, pecorino 18.00

### Conchiglie Balsamico

natural chicken, asparagus, balsamic reduction,  
cream 16.00

*Teresa Caffè is committed to using organic, local, sustainable ingredients whenever possible, and anti-biotic, hormones free chicken*

*All baked goods are made fresh daily at our bakery,  
Witherspoon Bread Company*

## ANTIPASTI

### Minestrone

seasonal vegetable soup 6.00

### Misto di Fagioli e Oliva

kalamata olive tapenade, white bean purée,  
spiced olives 5.00

### Antipasto Misto

assortment of artisanal cured salumi and formaggi,  
spiced olives, membrillo 13.00

### Mozzarella di Bufala

Prosciutto di Parma, roasted red peppers,  
spiced olives 12.00

### Cozze e Noce di Cocco

Prince Edward Island mussels, coconut milk, saffron, roasted garlic,  
grape tomatoes 11.00

## INSALATE

### Farrauto

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

### Pollo e Orzo

mixed greens, grilled natural chicken, orzo,  
red onions, marinated olives, ricotta salata,  
sun-dried tomato vinaigrette 13.00

### Cesare

romaine, EVOO, lemon, garlic,  
anchovy dressing, croutons 8.00  
grilled natural chicken or shrimp 12.00

### Pollo Balsamico Bianco

mixed greens, grilled natural chicken, red onion, fennel, grape  
tomatoes, grana padano,  
kalamata olives, white balsamic vinaigrette,  
organic EVOO 14.00

## PANINI

### Salumi

prosciutto cotto, balsamic onions, fontina,  
goat cheese, pressed flat bread 10.00

### Piadina Ceci

roasted red peppers, garbanzo bean purée,  
goat cheese, arugula, pressed flat bread 10.00

### Salmone

scottish salmon, oliva tapanade, tomato,  
red onion, mixed greens, schiacciata 10.00

### Funghi

marinated portobello mushrooms, smoked gouda, spinach, sun  
dried tomato pesto, pressed ciabatta 9.00

*Please notify your server of any food restriction*

*20% Gratuity added to parties of 6 or more*