

PRIMI			
AFFETTATI MISTI	3/16	MEATBALL AL FORNO	14
chef's daily selection of imported cured meat	5/20	slow-cooked in san marzano gravy	
FORMAGGI MISTI	3/16	CRISPY EGGPLANT POLPETTE	14
chef's daily selection of artisanal cheeses	5/20	eggplant meatball filled with mozzarella & pecorino, san marzano tomato, caper & olive garnish	
CHARRED OCTOPUS	22	SPICY BANG ISLAND MUSSELS	19
roasted pepper & garlic hummus, celery, red onion, gigante beans, basil lemon vinaigrette		simmered with leeks, calabrian chili peppers, san marzano tomatoes, lemon, basil	
ARANCINI ALLA VODKA	16	WEST PHILLY BAKED CLAMS	16
crispy fried risotto ball filled with beef ragu and fontina cheese, vodka sauce, basil, pecorino		ol' school original from overbrook, 1 dozen middleneck clams baked with garlic & estate olive oil	
FRITTO MISTO	22	TUNA TARTARE	23
crispy fried calamari, shrimp, carrot, pickled cherry peppers, lemon aioli, san marzano tomato sauce		sushi grade blue fin tuna, avocado mousse, soy vinaigrette, wonton chips	

PASTA			
HOME MADE AGNOLOTTI	30	FETTUCCINI BOLOGNESE	28
filled with braised beef short rib, hand dipped ricotta, spinach, san marzano tomato gravy, parmigiano reggiano, basil		slowly braised beef ragu, soffrito, garnished with mortadella, basil, freshly grated imported parmigiano reggiano	
HOME MADE CAVATELLI	28	RIGATONI AI FUNGHI	30
herbed tomato butter, garlic, pancetta, pecorino romano, micro basil, a Teca favorite		Kennett Square forest mushrooms, porcini mushrooms, creamy cacio e pepe sauce	
LOBSTER RAVIOLI	30	LINGUINE ALLO SCOGLIO	31
garnished with gulf shrimp, lobster brandy crema		sautéed gulf shrimp, clams, mussels, calamari, san marzano tomatoes, garlic, basil	
ANGRY CRAB SPAGHETTI	MP	BUCATINI ZOZZONA	31
Sicilian - style crab gravy, lump crab, chili flakes, garlic, basil		imported guanciale, Italian sausage, red onion, fresh tomato, pecorino romano "carbonara style"	

ENTRÉES			
FAROE ISLAND SALMON	32	TUSCAN BEEF BURGER	23
fregola sarda, artichokes, sun dried tomato, scallop vermouth sauce, micro basil		premium house blend, hickory smoked bacon, cooper sharp cheddar, chianti-braised onions, lettuce, tomato, brioche bun, salsa rosa, french fries	
MEDITERRANEAN BRANZINO	38	FILET MIGNON	56
seared alla plancha, pasta e fagioli, escarole, bay scallops, mussels, vermouth sauce		grilled 9oz filet, potato puree, broccoli wedge, herb compound butter, merlot wine reduction	
NORTH PACIFIC SWORDFISH	37	CHICKEN ALLA PARMIGIANA	28
grilled, tomato orzo pasta, sauteed zucchini, lemon butter sauce emulsion		pounded thin, breaded and pan-fried, free-range chicken breast, mozzarella, san marzano tomato, basil	
VEAL PICCATA	32	FREE RANGE CHICKEN SALTIMBOCCA	31
sautéed "milk fed" medallions, creamy parmigiano polenta rustica, white wine, lemon & caper sauce		prosciutto, fontina cheese, mushrooms, sweet garlic sage jus, housemade fettuccine	
"MILK FED" VEAL CHOP	58	CHICKEN CUTLET CAESAR	23
grilled 12oz, haricots verts, lyonnaise potatoes, porcini mushroom sauce		crispy, pan fried, breaded chicken breast, caesar salad, shaved parmigiano reggiano, lemon	
PAN FRIED PORK CUTLET	30		
sakura farms premium pork cutlet, roasted sweet peppers, long hot, brûléed onions & provolone			

INSALATA	
CAESAR SALAD	14
crisp romaine, shaved pecorino, croutons, classic caesar dressing	
TECA TONNATA	18
imported tuna, tricolore salad, olives, tomato, cucumber, pecorino romano, hard-boiled egg, balsamic	
DI BRESAOLA	19
thinly-sliced dried cured filet mignon, arugula salad, cherry tomatoes lemon, parmigiano reggiano	
ICEBERG WEDGE	15
iceberg, radicchio, cherry tomato, bacon, creamy gorgonzola, red onion	
CHOPPED ANTIPASTO	18
chopped lettuces, fresh tomato, cucumber, olive, artichoke, roasted peppers, beans, cured meats, burrata cheese, shallot oregano vinaigrette	
ROASTED BEETS & RICOTTA	18
oven roasted golden and red beets, whipped ricotta, hot honey, pistachio, radicchio, basil	

WOOD OVEN PIZZA	
MARGHERITA	18
san marzano tomato, basil, fresh mozzarella	
BEEF SHORT RIBS	21
mozzarella, ricotta, spinach, beef gravy	
TARTUFO E UOVO	21
kennett square mushrooms, fontina, mozzarella, egg center, truffle essence	
LA SALSICCIA	19
pork & fennel sausage, caramelized onions, roasted fennel, mozzarella, basil	
DIABOLO	20
san marzano tomatoes, mozzarella, spicy coppa ham, pepperoni, calabrian chili, basil	
SAN DANIELE	20
prosciutto, mozzarella, baby arugula, shaved parmigiano	
CHEESESTEAK PIZZA "WIT"	22
sliced ribeye, sauteed onions, cooper sharp cheddar	

CONTORNI	
ITALIAN LONG HOTS	8
oven roasted	
ROASTED SWEET BELL PEPPERS	8
ASSORTED OLIVES	9
SAUTÉED BROCCOLI RABE	13
mild Italian sausage, cannellini beans, garlic, estate olive oil, red chili flakes	
FRIED BRUSSEL SPROUTS	12
pancetta, white balsamic	

SIGNATURE COCKTAILS

AUTUMN HARVEST MULE

Tito's, Apple Cider, Home-made Cinnamon Syrup, Fresh Lime Juice, Ginger Beer 14

INTO THIN PEAR

Bulleit Bourbon, Home-made Pear Puree, Fresh Lemon Juice, Prosecco 15

SMOKED BLACK CHERRY OLD FASHIONED

Bulleit Rye, Home-made Cherry Syrup, Applewood Smoke, Big Rock 15

CRANBERRY JALAPENO MARGARITA

Azteca Azul Blanco, Agave, Fresh Lime Juice, Fresh Cranberry Juice 15

BLACKBERRY SAGE SOUR

Azteca Azul Blanco, Home-made Blackberry Puree, Fresh Lime Juice, Sage 15

CAFFÈ AMARO

Lucano Amaro, Rival Bros Espresso, Cointreau, Home-made Vanilla Demerara Syrup 14

ZACAPA DEL SOL

Zacapa "23" Rum, Mango Puree, Chai Infused Mezcal, Fresh Lime, Fresh Pineapple Juice 20

ROSE SANGRIA

Fresh Berries, Lemon, Cointreau, Mint 14

TECA CLASSICS

TECA'S SIGNATURE COSMOPOLITAN

Ketel One Citroen, Cointreau, Cranberry & Hand-Pressed Lime 15

POMEGRANATE MARTINI

Ketel One Citroen, POM Pomegranate Juice, Fresh Lemon 15

RIVAL BROS. ESPRESSO MARTINI

Stoli Vanilla, St. George NOLA Coffee Liqueur, Rival Bros Espresso 15

APEROL SPRITZ - ON TAP!

Aperol, Prosecco, Blood Orange Soda 14

DRAUGHT BEER

GUINNESS	8
CAPE MAY IPA	8
TROEGS "Seasonal"	8
LEVANTE BREWING "Cloudy & Cumbersome" Hazy IPA	7
BLANCHE DE BRUXELLES "Belgian Witbier"	7
DELIRIUM TREMENS Pale Ale	13
PERONI Lager.....	8
VICTORY "Festbier"	8
EVIL GENIUS "Stacy's Mom" IPA	9
MAINE BEER CO. "Lunch" IPA	13
DOGFISH HEAD "60 Min" IPA	9
LEVANTE BREWING "Birra" Pilsner	6
CIGAR CITY "Jai Alai" IPA	8
STELLA ARTOIS Pilsner	8

BOTTLED BEER

SIERRA NEVADA PALE ALE	6
ALLAGASH WHITE	6
YUENGLING LAGER	5
MICHELOB ULTRA	5
CORONA EXTRA	6
COORS LIGHT	5.5
MILLER LIGHT	5
HEINEKEN	6
BIRRA MORETTI.....	6.5
HEINEKEN N/A	4.5



NON ALCOHOLIC

HANK'S ROOT BEER.....	5
PHONY NEGRONI.....	7

WINES BY THE GLASS

SPARKLING

	GL.	BTL.
MOSCATO D'ASTI, Vietti, Falleto, IT 2024	13	52
PROSECCO, V8+, Veneto, IT NV	13	52
"BRUT CAVA ROSÉ", Roger Goulart, "Coral" Barcelona, Spain 2021.....	13	52

WHITE

FIANO DI AVELLINO, Luciano Ercolino, Le Grade, Campania, IT 2022	13	52
CHARDONNAY, The Wines of Francis Coppola, Central Coast, CA 2022	12	48
CHARDONNAY, Eschol Trefethen, Napa, CA 2022	14	56
ARNEIS, Marco Porello, Roero, IT 2023	13	52
PINOT GRIGIO, Pietrame, Abruzzo, IT 2024	12	48
RIESLING, Urban, Mosel, Germany 2022	13.5	54
SAUVIGNON BLANC, Kuranui, Marlborough, NZ 2024	14	56
VERMENTINO, Fattoria Fibbiano, Tuscany, IT 2022	15.5	62

ROSÉ

FOREVER SUMMER, Mirabeau, Provence, France 2024	12	48
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RED

NEBBIOLO, Guidobono, Langhe, Piemonte, Italy 2021	14.5	58
PINOT NOIR, ELOUAN, Willamette, Or 2022.....	12.5	50
CABERNET SAUVIGNON, Juggernaut "Hillside Select", CA 2021	15	60
SANGIOVESE, Elia Palazzesi, "Lo Spepo", Tuscany, Italy 2024	12	48
CHIANTI, Canale, Milano, IT 2022	13	52
MALBEC, Paraceleros, Mendoza, ARG 2024	12	48
MERLOT, Flat Rock Vineyards, CA 2022	11	44
PINOT NOIR, Duckhorn Vineyards, Migration, Sonoma Coast 2022.....	19	76
SUPER TUSCAN, Casali di Bibbiano "Argante", Tuscany, IT 2019	19	76