

PRIMI			
AFFETTATI MISTI	3/16	MEATBALL AL FORNO	14
<i>chef's daily selection of imported cured meat</i>	5/20	<i>slow-cooked in san marzano gravy</i>	
		CRISPY EGGPLANT POLPETTE	14
FORMAGGI MISTI	3/16	<i>eggplant meatball filled with</i>	
<i>chef's daily selection of artisanal cheeses</i>	5/20	<i>mozzarella & pecorino, san marzano tomato, caper & olive garnish</i>	
CHARRED OCTOPUS	22	SPICY BANG ISLAND MUSSELS	15
<i>roasted pepper & garlic hummus, celery, red onion, gigante beans, basil lemon vinaigrette</i>		<i>simmered with leeks, calabrian chili peppers, san marzano tomatoes, lemon, basil</i>	
ARANCINI ALLA VODKA	16	WEST PHILLY BAKED CLAMS	16
<i>crispy fried risotto ball filled with beef ragu and fontina cheese, vodka sauce, basil, pecorino</i>		<i>ol' school original from overbrook, 1 dozen middleneck clams baked with garlic & estate olive oil</i>	
FRITTO MISTO	22	TUNA TARTARE	23
<i>crispy fried calamari, shrimp, carrot, pickled cherry peppers, lemon aioli, san marzano tomato sauce</i>		<i>sushi grade blue fin tuna, avocado mousse, soy vinaigrette, wonton chips</i>	

PASTA			
HOME MADE AGNOLOTTI	25	FETTUCCINI BOLOGNESE	28
spinach, parmigiano reggiano crema		slowly braised beef ragu, soffrito, garnished with mortadella, basil, freshly	
HOME MADE CAVATELLI	25	grated imported parmigiano reggiano	
herbed tomato butter, garlic, pancetta, grated lucatelli pecorino romano, micro basil, a Teca favorite		ANGRY CRAB SPAGHETTI	31
		sicilian-style crab gravy, lump crab, chili, garlic, basil	
LINGUINE ALLO SCOGLIO	31	LOBSTER RAVIOLI	30
sautéed gulf shrimp, clams, mussels, calamari, san marzano tomatoes, garlic, basil		garnished with gulf shrimp, lobster brandy crema	

ENTRÉES			
VEAL PICCATA	32	TUSCAN BURGER	20
sautéed tenderloin medallions over creamy parmigiano polenta rustica, white wine, lemon & caper sauce		premium house burger blend, hickory smoked bacon, cooper sharp cheddar, chianti-braised onions, lettuce, tomato, brioche bun, salsa rosa, french fries	
FAROE ISLAND SALMON	32	PAN FRIED PORK CUTLET	30
fregola sarda, artichokes, sun dried tomato, scallop vermouth sauce, micro basil		sakura farms premium pork cutlet, roasted sweet peppers, long hots, brûléed onions & provolone	
MEDITARRANEAN BRANZINO	38	CHICKEN ALLA PARMIGIANA	28
seared alla plancha, pasta e fagioli, escarole, bay scallops, mussels, vermouth sauce		pounded thin, breaded and pan-fried, free-range chicken breast, mozzarella, san marzano tomato, basil	
FREE RANGE CHICKEN SALTIMBOCCA	31	FILET MIGNON	56
prosciutto, fontina cheese, mushrooms, sweet garlic sage jus, housemade fettuccine		grilled 9oz filet, potato puree, roasted broccoli wedge, herb compound butter, merlot wine reduction 	
CHICKEN CUTLET CAESAR	23		
crispy, pan fried, breaded chicken breast, caesar salad, shaved parmigiano reggiano, lemon			

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

INSALATA	
CAESAR SALAD	14
<i>crisp romaine, shaved pecorino, croutons, classic caesar dressing</i> Gf	
TECA TONNATA	18
<i>imported tuna, tricolore salad, olives, tomato, cucumber, pecorino romano, hard-boiled egg, balsamic</i> Gf	
DI BRESAOLA	19
<i>thinly-sliced dried cured filet mignon, arugula salad, cherry tomatoes lemon, parmigiano reggiano</i> Gf	
ICEBERG WEDGE	15
<i>iceberg, radicchio, cherry tomato, bacon, creamy gorgonzola, red onion</i> Gf	
CHOPPED ANTIPASTO	18
<i>chopped lettuces, fresh tomato, cucumber, olive, artichoke, roasted peppers, beans, cured meats, burrata cheese, shallot oregano vinaigrette</i> Gf	
CAPRESE SALAD	18
<i>heirloom tomatoes, english cucumbers, fresh mozzarella, pickled red onion, basil estate olive oil</i> Gf	
PROSCIUTTO & MELON	21
<i>24 month aged san daniele principe prosciutto, fresh cantaloup, estate olive oil, aged balsamic, over arugula salad</i> Gf	

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	
SMOKED PANCETTA	20
fresh mozzarella, balsamic caramelized onions, roasted peppers	
CHEESESTEAK PIZZA "WIT"	22
sliced ribeye, sauteed onions, cooper sharp cheddar	
PORCHETTA PIZZA	22
mozzarella, long hots, sauteed broccoli rabe	




SIGNATURE COCKTAILS

LAYERS OF LAVENDER

House-made Lavender syrup,
Lemonade, Empress 1908 Gin 13

ENDLESS SUMMER

Nolet's Gin, Fresh Watermelon Puree,
Lemon, Basil 15

SMOKED PEACH OLD FASHIONED

Bulleit Rye, House-made Peach Syrup,
Applewood Smoke, Big Rock 15

MANGO JALAPEÑO MARGARITA

Jalapeño-infused Tres Agaves,
Fresh Mango Puree, Fresh Lime Juice 15

ROSE SANGRIA

Fresh Berries, Lemon, Cointreau, Mint 12.5

CAFFE AMARO

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

APEROL SPRITZ - ON TAP!

Aperol, Prosecco, Blood Orange Soda 13

CUCUMBER MINT MULE - ON TAP!

Ketel One Cucumber and Mint Vodka,
Cucumber Syrup, Fresh Lime, Ginger Beer 13

TECA CLASSICS

TECA'S SIGNATURE COSMOPOLITAN

Ketel One Citroen, Cointreau,
Cranberry & Hand-Pressed Lime 14.5

POMEGRANATE MARTINI

Ketel One Citroen, POM Pomegranate Juice,
Fresh Lemon 13.5

RIVAL BROS. ESPRESSO MARTINI

Stoli Vanil, St. George NOLA Coffee Liqueur,
Rival Bros Espresso 13.5

DRAUGHT BEER

STELLA ARTOIS	8
TROEGS "Field Study" Summer IPA.....	7
LEVANTE BREWING "Birra" Pilsner	7
DEWEY "Swishy Pants" IPA.....	7
DOWNEAST CIDER “Drier Side”	8
TIRED HANDS “Alien Church” IPA.....	9
LEVANTE BREWING "Cloudy & Cumbersome" Hazy IPA	7
BLANCHE DE BRUXELLES “Belgian Witbier”.....	7
LEFT HAND Milk Stout.....	8
VICTORY “Classic Lager”.....	7
GUINNESS	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
PERONI.....	6.5
GROLSCH	10.5
HEINEKEN N/A	4.5



WHISTLE PIG SPECIALTY COCKTAILS

PIGGYBACK RYE MANHATTAN.....	23
WHISTLE PIG 10 OLD FASHIONED.....	20
PIGGYBACK BOURBON SOUR.....	20

NON ALCOHOLIC

BALADIN ITALIAN SODAS “Seasonal Assortment”.....	8.5
HANK’S ROOT BEER.....	5
PHONY NEGRONI.....	7

WINES BY THE GLASS

SPARKLING

	GL.	BTL.
MOSCATO D'ASTI, Vietti, Falleto, IT 2024	13	50
PROSECCO, V8+, Veneto, IT NV	13	50
"BRUT CAVA ROSÉ", Roger Goulart, “Coral” Barcelona, Spain 2021.....	13	50

WHITE

FIANO DI AVELLINO, Luciano Ercolino, Le Grade, Campania, IT 2022	13	50
CHARDONNAY, The Wines of Francis Coppola, Central Coast, CA 2022	12	46
CHARDONNAY, Trefethen, Napa, CA 2022	17	66
CATARRATTO, Ciello Terra, Sicily 2022	12	46
PINOT GRIGIO, Sant’Anna, Venezia, IT 2022	12	46
RIESLING, Urban, Mosel, Germany 2022	11.5	44
SAUVIGNON BLANC, “Ranga Ranga” Marlborough, NZ 2023	13.5	52
VERMENTINO, Fattoria Fibbiano, Tuscany, IT 2022	14	54
SOAVE, Pieropan, Veneto, IT 2021	15.5	62

ROSÉ

"CUVEE M ROSE", Saint Mitre, Provence, France 2024	12	46
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RED

NEBBIOLO, Guidobono, Langhe, Piemonte, Italy 2021	13	50
PINOT NOIR, ELOUAN, Willamette, Or 2022.....	12.5	47
CABERNET SAUVIGNON, Juggernaut "Hillside Select", CA 2021	15	58
CABERNET SAUVIGNON, Greenwing by Duckhorn, Columbia Valley, WA 2022.....	14	54
CABERNET SAUVIGNON, Tenuta Sant’Anna, Veneto, IT 2021	13	50
CHIANTI, Canale, Milano, IT 2022	12	46
MALBEC, Milo, Mendoza, Argentina 2022	12	46
MERLOT, Flat Rock Vineyards, CA 2022	11	42
PINOT NOIR, Duckhorn Vineyards, Migration, Sonoma Coast 2022.....	17	66
SANGIOVESE, Casali di Bibbiano “Casalone”, Tuscany, IT 2009	19	75
SUPER TUSCAN, Casali di Bibbiano “Argante”, Tuscany, IT 2019	19	75