

PRIMI

**AFFETTATI MISTI**  
chef's daily selection of  
house-cured meats  
- three 17 - five 21

**FORMAGGI MISTI**  
chef's daily selection of  
artisanal cheeses  
- three 17 - five 21

**MEATBALL AL FORNO**  
slow-cooked in  
san marzano gravy 16

**BURRATA**  
prosciutto di san daniele,  
arugula, roasted beets,  
candied walnuts, balsamic  
reduction 19.5

**FRIED CALAMARI**  
pickled cherry peppers,  
carrots, marinara, lemon &  
caper aioli 21

INSALATA

**CAESAR SALAD**  
crisp romaine, shaved  
pecorino, croutons,  
classic caesar  
dressing 15

**ITALIAN WEDGE**  
iceberg, radicchio,  
cherry tomato, bacon,  
creamy gorgonzola,  
red onion 15

FIRST COURSE

(Choice of one)

**BUTTERNUT SQUASH SOUP**  
pumpkin seeds, whipped mascarpone

**MIXED FIELD GREENS SALAD**  
beets, goat cheese, pomegranate dressing

MAIN COURSE

**SLOW ROASTED FREE RANGE TURKEY**  
pan gravy served with savory  
mushroom and sausage stuffing,  
rosemary essence

*Fork-Smashed Yukon Gold Potatoes*  
*Brussels Sprouts Gratin*  
*Candied Yams*  
*Cranberry Sauce*

DESSERT

(Choice of one)

*Traditional Apple or Pumpkin Pie*

**THANKSGIVING 2025**  
**PRIX FIXE DINNER MENU**  
\$56.95 per person  
**1-7PM**



ENTREES & PASTA

**MEDITERRANEAN BRANZINO**  
filleted and grilled, rosemary roasted  
potatoes, seasonal vegetables, fresh  
tomato, capers, lemon, estate olive oil 41

**CHICKEN PARMIGIANA**  
mozzarella, san marzano tomato,  
basil, penne pomodoro 27

**BRAISED BEEF SHORT RIB**  
fork-smashed potatoes, seasonal  
vegetables, barolo reduction 37

**GRILLED VEAL CHOP**  
rosemary roasted potatoes, seasonal  
vegetables, savory veal demi MP

**SEAFOOD FRA DIAVOLO**  
linguine, sautéed shrimp, scallops &  
mussels, spicy san marzano sauce 37

**LOBSTER RAVIOLI**  
garnished with gulf shrimp,  
lobster brandy crema 35

**RIGATONI**  
sunday gravy, house meatball,  
ricotta 27

WOOD OVEN PIZZA

To better manage the integrity and consistency of our traditional Roman style pizza, we cannot guarantee the timing of delivery with other menu items. We appreciate your support.

**MARGHERITA** ..... 19  
san marzano tomato, basil, fresh  
mozzarella

**LA SALSICCIA** ..... 20  
pork & fennel sausage, caramelized  
onions, roasted fennel, mozzarella,  
basil

**DIAVOLO** ..... 20  
san marzano tomatoes, mozzarella,  
spicy coppa ham, calabrian chili,  
basil

**SAN DANIELE** ..... 21  
prosciutto, mozzarella, baby arugula,  
shaved parmigiano

**TARTUFO E UOVO** ..... 21  
kennett square mushrooms, fontina,  
mozzarella, egg center,  
truffle essence



**Christmas Eve  
DINNER**

**WEDNESDAY, DECEMBER 24TH**  
**2:00 PM - 8:00 PM**

Featuring our A La Carte menu  
comprised of your regular favorites,  
and many seafood dishes.

For reservations call  
**484.420.4010**

[WWW.TECANEWTOWNSQUARE.COM](http://WWW.TECANEWTOWNSQUARE.COM)



In an effort to deliver a dining experience of the highest quality, all menu items are freshly prepared & made to order. We appreciate your patience & courtesy to our staff, especially during peak hours.

Consuming raw or under-cooked meats, poultry, seafood, shellfish or eggs may increase the risk of food borne illness. **Allergies?** Please alert your wait staff; not all ingredients are listed! Menu items are subject to change.