teca
NEWTOWN SQUARE

# Happy Thanks Giving

## Book A Private Event

*Inquire by visiting our website*
***www.TecaNewtownSquare.com***

## Primi

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

FORMAGGI MISTI
*chef's daily selection of artisanal cheeses - 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*

## Thanksgiving 2026

### Prix Fixe Dinner Menu

*$56.95 per person*

**1-7PM**

### 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*



## Additional Entrees

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

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

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*

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## Christmas Eve DINNER

**Thursday, 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

***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.*

# SIGNATURE COCKTAILS

BLOOD ORANGE MULE
*Tito's Vodka, Fresh Lime Juice, Blood Orange Juice, Ginger Beer 14*

SPICED PEAR SPRITZ
*House-made spiced pear puree, prosecco 15*

SMOKED BLACK CHERRY OLD FASHIONED
*Bulleit Rye, Home-made Cherry Syrup, Applewood Smoke, Big Rock 15*

GUAVA JALAPENO MARGARITA
*Jalapeno Infused Azteca Azul Blanco, Agave, Fresh Lime Juice, Organic Guava 16*

THE SCARDUZIO
*Lucano Amaro, Bulleit Rye, Fresh Lemon Juice, Simple Syrup, Mint, Angostura Bitters 16*

INTO THIN PEAR
*Bulleit Bourbon, Fresh Lemon Juice, House-made Spiced Pear Puree 16*

ROSEMARY GINGER PALOMA
*Azteca Azul Reposado, Fresh Lime & Grapefruit Juice, House-made Rosemary Ginger Syrup 16*

SEASONAL SANGRIA
*Cabernet Sauvignon, Fresh Limes & Oranges, Cointreau, House-made Cinnamon Syrup 15*

# 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
*House-made Vanilla infused Tito's, Classic Coffee Liquor, Rival Bros Espresso 15*

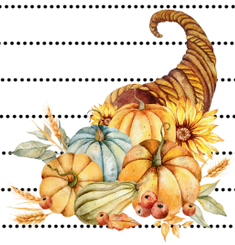
APEROL SPRITZ - ON TAP!
*Aperol, Prosecco, Blood Orange Soda 14*

# DRAUGHT BEER

GUINNESS ..... 8
CAPE MAY BREWING CO. *IPA* ..... 8
BITBURGER Premium Pilsner *German Pilsner* ..... 10
LEVANTE BREWING "Cloudy & Cumbersome" *Hazy IPA* ..... 7
BLANCHE DE BRUXELLES *Belgian-style Witbier* ..... 10
MODELO *Pilsner-style Lager* ..... 8
PERONI *Lager* ..... 8
OSKAR BLUES "Dale's Pale Ale" *Pale Ale* ..... 9
COORS LIGHT Lager ..... 6
MAINE BEER CO. "Lunch" *IPA* ..... 11
MICHELOB ULTRA *Light Lager* ..... 6
BLUE MOON *Belgian-style Witbier* ..... 7
FRANZISKANER HEFEWEIZEN *Premium Weissbier Naturtrüb* ..... 9
STELLA ARTOIS *Pilsner* ..... 8

# BOTTLED BEER

SIERRA NEVADA PALE ALE ..... 6
ALLAGASH WHITE ..... 6
YUENGLING LAGER ..... 5
CORONA EXTRA ..... 6
MILLER LIGHT ..... 5
HEINEKEN ..... 6
BIRRA MORETTI ..... 6.5
MANABREA BIONDA *Blonde Lager* ..... 6.5



# ZERO PROOF

HANK'S ROOT BEER ..... 5
HEINEKEN N/A ..... 4.5
PERONI N/A ..... 5
PHONY NEGRONI ..... 7
MOJITO *as mocktail* ..... 12
MOSCOW MULE *as mocktail* ..... 12
POMEGRANATE MARTINI *as mocktail* ..... 12
BLOOD ORANGE MULE *as mocktail* ..... 13
ROSEMARY GINGER PALOMA *as mocktail* ..... 13

# WINES BY THE GLASS

| | GL. | BTL. |
|---|---|---|
| **SPARKLING** | | |
| BLANC DE BLANC, *Simonet "Brut", FR* | 12 | 48 |
| PROSECCO, Merum, *Vino Spumante, Veneto, IT* | 14 | 56 |
| **WHITE** | | |
| ARNEIS, *Marco Porello, Roero, Piedmont, IT* | 13 | 52 |
| CHARDONNAY, *(Oaked) Clos Du Bois, Sonoma County, CA* | 14 | 56 |
| CHARDONNAY, *(Unoaked) Girlan, Alto Adige, IT* | 18 | 72 |
| FIANO DI AVELLINO, *Villa Matilde, "Montelapio", Campania, IT* | 16.5 | 66 |
| LUGANA, *Allegrini, "Oasi Mantellina", Veneto, IT* | 17 | 68 |
| PINOT GRIGIO, *Spinelli, Abruzzi, IT* | 12 | 48 |
| RIESLING, *Urban, Mosel, GER* | 13.5 | 54 |
| SAUVIGNON BLANC, *Ranga Ranga, Marlborough, NZ* | 14 | 56 |
| **ROSÉ** | | |
| DRY ROSE, *Domaine Saint Mitre 'Cuvee M' Coteaux Varois Rose, Provence, FR* | 14 | 56 |
| **RED** | | |
| CABERNET SAUVIGNON, *Juggernaut "Hillside", CA* | 15 | 60 |
| CHIANTI, *Poggio Salvi "Caspagnolo", Colli Senesi, Tuscany, IT* | 13 | 52 |
| MALBEC, *Parceleros, Mendoza, ARG* | 12 | 48 |
| MONTEPULCIANO, *Ca' del Sarto, Abruzzi, IT* | 11 | 44 |
| NEBBIOLO, *Pio Cesare, "Il Nebbio", Langhe, Piedmont, IT* | 16.5 | 66 |
| NERO D'AVOLA, *Tenute Orestiadi, Sicily, IT* | 13 | 52 |
| PINOT NOIR, *Juggernaut, Russian River Valley, CA* | 15 | 60 |
| SUPER TUSCAN, *Casali di Bibbiano "Argante", Tuscany, IT* | 19 | 76 |