

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>	
FORMAGGI MISTI	3/16	CRISPY EGGPLANT POLPETTE	14
<i>chef's daily selection of artisanal cheeses</i>	5/20	<i>eggplant meatball filled with 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
<i>filled with fresh ricotta & spinach, housemade sausage ragu, forest mushrooms, pecorino romano</i>		<i>slowly braised beef ragu, soffrito, garnished with mortadella, basil, freshly grated imported parmigiano reggiano</i>	
HOME MADE CAVATELLI	25	LINGUINE ALLO SCOGLIO	31
<i>herbed tomato butter, garlic, pancetta, grated lucatelli pecorino romano, micro basil, a Teca favorite</i>		<i>sautéed gulf shrimp, clams, mussels, calamari, san marzano tomatoes, garlic, basil</i>	
ANGRY CRAB SPAGHETTI	31	LOBSTER RAVIOLI	30
<i>sicilian-style crab gravy, lump crab, chili, garlic, basil</i>		<i>garnished with gulf shrimp, lobster brandy crema</i>	

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>	
PROSCIUTTO & MELON	2
<i>heirloom tomatoes, english cucumbers, fresh mozzarella, pickled red onion, basil estate olive oil</i>	

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	


