

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

PASTA			
HOME MADE AGNOLOTTI	25	FETTUCCHINI BOLOGNESE	28
<i>spinach, parmigiano reggiano crema</i>		<i>slowly braised beef ragu, soffrito, garnished with mortadella, basil, freshly</i>	
HOME MADE CAVATELLI	25	<i>grated imported parmigiano reggiano</i>	
<i>herbed tomato butter, garlic, pancetta, grated lucatelli pecorino romano, micro basil, a Teca favorite</i>		ANGRY CRAB SPAGHETTI	33
		<i>sicilian-style crab gravy, lump crab, chili, garlic, basil</i>	
LINGUINE ALLO SCOGLIO	31	LOBSTER RAVIOLI	30
<i>sautéed gulf shrimp, clams, mussels, calamari, san marzano tomatoes, garlic, basil</i>		<i>garnished with gulf shrimp, lobster brandy crema</i>	

ENTRÉES			
VEAL PICCATA	32	TUSCAN BURGER	23
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	31	FILET MIGNON	56
CHICKEN SALTIMBOCCA			
prosciutto, fontina cheese, mushrooms, sweet garlic sage jus, housemade fettuccine			
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 BELL PEPPERS	8	<i>beans, garlic, estate olive oil, red chili flakes</i>	
MARINATED IMPORTED CURED OLIVES	9	FRIED BRUSSEL SPROUTS	12
		<i>pancetta, balsamic</i>	

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	
DIAVOLO	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	

Consuming raw or undercooked foods may increase the risk of illness.

 Gluten Free Menu Option

If you use a credit card, we will charge an additional 3% to help offset processing cost.
This amount is NOT more than we pay in fees. We do not surcharge debit cards.

www.tecanewtownsquare.com



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
PERONI.....	6.5
GROLSCH	10.5
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, Trefethen, Napa, CA 2022	17	68
ARNEIS, Marco Porello, Roero, IT 2023	13	52
PINOT GRIGIO, Sant'Anna, Venezia, IT 2022	11.5	46
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

"CUVEE M ROSE", Saint Mitre, 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
CABERNET SAUVIGNON, Greenwing by Duckhorn, Columbia Valley, WA 2022.....	14	56
CHIANTI, Canale, Milano, IT 2022	13	52
MALBEC, Paraceros, 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