



HAPPY Valentine's Day



PRIMI

- AFFETTATI MISTI** 5/21
chef's daily selection of imported cured meats **GF**
- FORMAGGI MISTI** 5/21
chef's daily selection of artisanal cheeses **GF**
- CHARRED OCTOPUS** 23
roasted pepper & garlic hummus, celery, red onion, gigante beans, basil lemon vinaigrette **GF**
- TUNA TARTARE** 22
avocado mousse, soy vinaigrette, micro cilantro, wonton crisps
- BURRATA** 19
prosciutto di san daniele, arugula, roasted beets, candied walnuts, balsamic reduction **GF**

- BANG ISLAND MUSSELS** 19
simmered with leeks, calabrian chili peppers, san marzano tomatoes, lemon, basil **GF**
- FRITTO MISTO** 22
crispy fried calamari, shrimp, carrot, pickled cherry peppers, lemon aioli, san marzano tomato sauce
- CHILLED SHRIMP COCKTAIL** 22
house-made cocktail sauce, lemon **GF**
- MEATBALL AL FORNO** 15
san marzano tomato gravy
- ARANCINI ALLA VODKA** 16
crispy fried saffron rice ball filled with beef bolognese, fontina & pecorino cheese, vodka sauce

ZUPPA & INSALATA

- LOBSTER BISQUE** 15
garnished with baby shrimp and savory croutons
- CAESAR SALAD** 15
crisp romaine, shaved pecorino, croutons, classic caesar dressing **GF**
- INSALATA FRUTTI DI MARE** 22
chilled & marinated calamari, shrimp, mussels, arugula, lemon estate olive oil **GF**
- TECA TONNATA** 18
imported tuna, tricolore salad, olives, tomato, cucumber, pecorino, hard-boiled egg, balsamic **GF**

ENTRÉE

- BROILED STUFFED SHRIMP** 43
lump crab, emulsified caper lemon butter sauce, seasonal vegetables, roasted rosemary potatoes
- NORWEGIAN SALMON** 34
herb-crusteD, dijon mustard sauce, seasonal vegetables, roasted rosemary potatoes **GF**
- VEAL CHOP** 65
grilled 12oz milk fed veal chop, mushroom marsala wine sauce, seasonal vegetables, roasted rosemary potatoes **GF**

- MEDITERRANEAN BRANZINO** 41
filleted & sautéed, fresh tomato, capers, lemon, estate olive oil, seasonal vegetables, roasted rosemary potatoes **GF**
- BRAISED BEEF SHORT RIB** 39
barolo wine sauce, seasonal vegetables, roasted rosemary potatoes
- PAN-FRIED CHICKEN PARMIGIANA** 29
mozzarella, san marzano tomato & basil, penne pomodoro

PASTA & PIZZA

- LINGUINE PESCATORE WHITE** 38
sautéed shrimp, chopped clams, mussels & scallops, san Marzano tomatoes, garlic, basil
- LOBSTER RAVIOLI** 34
garnished with gulf shrimp, lobster brandy crema
- ANGRY CRAB SPAGHETTI** 38
san marzano crab gravy, lump crab, chili flake, garlic, basil
- FETTUCINI BOLOGNESE** 32
slow braised tuscan beef bolognese, soffritto, pancetta, savory san marzano tomatoes
- MARGHERITA PIZZA** 22
san marzano tomato, basil, mozzarella
- DIABOLO PIZZA** 22
mozzarella, san marzano tomatoes, spicy coppa ham, pepperoni, chilis
- FOREST MUSHROOM PIZZA** 22
mozzarella, sauteed onions, roasted kennett square mushrooms
- TARTUFO E UOVO PIZZA** 23
mozzarella, assorted kennett square mushrooms, fontina, truffle essence, egg center

DESSERT

- RICOTTA CHEESECAKE** 13
lemon ricotta, blueberry purée, biscotti crust
- TIRAMISU** 12
rum soaked lady fingers, espresso mascarpone crema
- GELATO AND SORBETTO** 12
Chefs daily selections **GF**

- CHOCOLATE TOFFEE TORT** 13
hazelnuts, dark chocolate, caramel
- THE TECA BROWNIE** 14
warmed home made brownie, walnuts, fudge, caramel drizzle, vanilla gelato



Happy Valentine's Day Weekend

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

GF Gluten Free Menu Option

www.tecanewtownsquare.com