

Happy Easter



BRUNCH MENU

11:00AM TO 2:00PM

PRIMI

AFFETTATI MISTI <i>chef's daily selection of imported cured meats</i> GF	5/23	TUNA TARTARE <i>avocado mousse, soy vinaigrette, micro cilantro, wonton crisps</i>	23
FORMAGGI MISTI <i>chef's daily selection of artisanal cheeses</i> GF	5/23	FRITTO MISTO <i>lightly fried calamari, shrimp, pickled cherry peppers, carrots, marinara, lemon & caper aioli</i>	22
TRADITIONAL EASTER PIE	14	CRISPY EGGPLANT POLPETTE <i>eggplant meatball filled with mozzarella & pecorino, san marzano tomato, caper & olive garnish</i>	14
AVOCADO TOAST <i>hard-boiled egg, fire roasted tomatoes, crumbled feta cheese, micro basil</i>	18	YOGURT PAREFAIT <i>assorted fresh berries and fruit, honey, granola</i> GF	14

ENTRÉE

SMOKED SALMON PLATTER <i>toasted everything bagel, cream cheese, capers, pickled red onion, cucumber salad</i>	22	SUPER TUSCAN BURGER <i>house angus blend, vermont cheddar, chianti-braised onions, salsa rosa, lettuce, tomato, brioche bun, french fries --add hickory smoked bacon 2</i>	23
FRITTATA <i>farm baked eggs, potatoes, asparagus, onion, fontina, chives, frisee salad</i> GF	19	STEAK & FRIES <i>12 oz prime New York strip steak lightly seasoned & grilled, shallot red wine sauce</i> GF	43
MUSHROOM OMELET <i>assorted Kennett Square mushrooms, goat cheese, chives, home fries</i>	19	CHICKEN PARMIGIANA <i>mozzarella, san marzano tomato, basil, over penne pomodoro</i>	28
TECA BREAKFAST SANDWICH <i>scrambled eggs, sausage, broccoli rabe, fresh mozzarella, sun-dried tomato aioli, basil, home fries</i>	19	NORWEGIAN SALMON <i>herb-crusted, dijon mustard sauce, seasonal vegetables, roasted rosemary potatoes</i> GF	34
FRUTTI DI BOSCO FRENCH TOAST <i>egg-dipped brioche, fresh berries, toasted almonds, whipped mascarpone, powdered sugar</i>	17	MEDITERRANEAN BRANZINO <i>filleted & sautéed, fresh tomato, capers, lemon, estate olive oil, seasonal vegetables, roasted rosemary potatoes</i> GF	41

CONTORNI

DOUBLE SMOKED BACON GF	9	SAUTÉED BROCCOLI RABE	13
FRIED BRUSSELS SPROUTS	12	<i>mild italian sausage, cannellini beans, garlic, estate olive oil, red chili flakes</i> GF	

ZUPPA & INSALATA

ESCAROLE SOUP <i>garnished with mini meatballs, orzo pasta</i>	15
CAESAR SALAD <i>crisp romaine, shaved pecorino, croutons, classic caesar dressing</i> GF	15
BURRATA <i>prosciutto di san daniele, arugula, roasted beets, candied walnuts, balsamic reduction</i> GF	19
TECA TONNATA <i>imported tuna, tricolore salad, olives, tomato, cucumber, pecorino, hard-boiled egg, balsamic</i> GF	18

PASTA & PIZZA

LOBSTER RAVIOLI <i>garnished with gulf shrimp, lobster brandy crema</i>	34
HOUSE-MADE CAVATELLI <i>pancetta, fresh tomato, savory tomato butter sauce, basil</i>	28
FOREST MUSHROOM PIZZA <i>mozzarella, sautéed onions, roasted kennett square mushrooms</i>	22
TARTUFO E UOVO PIZZA <i>mozzarella, assorted kennett square mushrooms, fontina, truffle essence, egg center</i>	23
SMOKED SALMON PIZZA <i>mozzarella, baby arugula, pickled red onion, lemon crème fraîche garnish</i>	20
MARGHERITA PIZZA <i>san marzano tomato, basil, mozzarella</i>	22
TECA BREAKFAST PIZZA <i>mozzarella, egg and bacon topped with avocado mousse, roasted tomatoes, basil;</i>	22



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

GF Gluten Free Menu Option

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