

## PRIMI

<b>AFFETTATI MISTI</b> chef's daily selection of imported cured meat <b>GF</b>	3/16 5/20	<b>MEATBALL AL FORNO</b> slow-cooked in san marzano gravy	14
<b>FORMAGGI MISTI</b> chef's daily selection of artisanal cheeses <b>GF</b>	3/16 5/20	<b>CRISPY EGGPLANT POLPETTE</b> eggplant meatball filled with mozzarella & pecorino, san marzano tomato, caper & olive garnish	14
<b>CHARRED OCTOPUS</b> roasted pepper & garlic hummus, celery, red onion, gigante beans, basil lemon vinaigrette <b>GF</b>	22	<b>SPICY BANG ISLAND MUSSELS</b> simmered with leeks, calabrian chili peppers, san marzano tomatoes, lemon, basil <b>GF</b>	19
<b>ARANCINI ALLA VODKA</b> crispy fried risotto ball filled with beef ragu and fontina cheese, vodka sauce, basil, pecorino	16	<b>WEST PHILLY BAKED CLAMS</b> ol' school original from overbrook, 1 dozen middleneck clams baked with garlic & estate olive oil <b>GF</b>	16
<b>FRITTO MISTO</b> crispy fried calamari, shrimp, carrot, pickled cherry peppers, lemon aioli, san marzano tomato sauce	22	<b>TUNA TARTARE</b> sushi grade blue fin tuna, avocado mousse, soy vinaigrette, wonton chips	23

## PASTA

<b>SHORT RIB AGNOLOTTI'S</b> home made delicate pasta pillows filled with ricotta and spinach, short rib gravy, basil, parmigiano reggiano	30	<b>FETTUCCHINI BOLOGNESE</b> slowly braised beef ragu, pancetta, sofrito, garnished with mortadella, basil, freshly grated imported parmigiano reggiano	28
<b>HOME MADE CAVATELLI</b> herbed tomato butter, garlic, pancetta, pecorino romano, micro basil, a Teca favorite	28	<b>RIGATONI AI FUNGHI</b> Kennett Square forest mushrooms, porcini mushrooms, creamy cacio e pepe sauce	30
<b>LOBSTER RAVIOLI</b> garnished with gulf shrimp, lobster brandy crema	30	<b>LINGUINE ALLO SCOGLIO</b> sautéed gulf shrimp, clams, mussels, calamari, san marzano tomatoes, garlic, basil	31
<b>ANGRY CRAB SPAGHETTI</b> Sicilian - style crab gravy, lump crab, chili flakes, garlic, basil	MP	<b>BUCATINI ZOZZONA</b> imported guanciale, Italian sausage, red onion, fresh tomato, pecorino romano "carbonara style"	31

## ENTRÉES

<b>FAROE ISLAND SALMON</b> fregola sarda, artichokes, sun dried tomato, scallop vermouth sauce, micro basil	32	<b>PAN FRIED PORK CUTLET</b> sakura farms premium pork cutlet, roasted sweet peppers, long hots, brûléed onions & provolone	30
<b>MEDITERRANEAN BRANZINO</b> seared alla plancha, pasta e fagioli, escarole, bay scallops, mussels, vermouth sauce	38	<b>FILET MIGNON</b> grilled goz filet, potato puree, broccoli wedge, herb compound butter, merlot wine reduction <b>GF</b>	56
<b>NORTH PACIFIC SWORDFISH</b> grilled, tomato orzo pasta, sauteed zucchini, lemon butter sauce emulsion	37	<b>CHICKEN ALLA PARMIGIANA</b> pounded thin, breaded and pan-fried, free-range chicken breast, mozzarella, san marzano tomato, basil	28
<b>VEAL PICCATA</b> sautéed "milk fed" medallions, creamy parmigiano polenta rustica, white wine, lemon & caper sauce	32	<b>FREE RANGE CHICKEN SALTIMBOCCA</b> prosciutto, fontina cheese, mushrooms, sweet garlic sage jus, housemade fettuccine	31
<b>TUSCAN BEEF BURGER</b> premium house blend, hickory smoked bacon, cooper sharp cheddar, chianti- braised onions, lettuce, tomato, brioche bun, salsa rosa, french fries	23	<b>CHICKEN CUTLET CAESAR</b> crispy, pan fried, breaded chicken breast, caesar salad, shaved parmigiano reggiano, lemon	23

## INSALATA

<b>CAESAR SALAD</b> crisp romaine, shaved pecorino, croutons, classic caesar dressing	14
<b>TECA TONNATA</b> imported tuna, tricolore salad, olives, tomato, cucumber, pecorino romano, hard-boiled egg, balsamic <b>GF</b>	18
<b>DI BRESAOLA</b> thinly-sliced dried cured filet mignon, arugula salad, cherry tomatoes lemon, parmigiano reggiano <b>GF</b>	19
<b>ICEBERG WEDGE</b> iceberg, radicchio, cherry tomato, bacon, creamy gorgonzola, red onion <b>GF</b>	15
<b>CHOPPED ANTIPASTO</b> chopped lettuces, fresh tomato, cucumber, olive, artichoke, roasted peppers, beans, cured meats, burrata cheese, shallot oregano vinaigrette <b>GF</b>	18
<b>ROASTED BEETS &amp; RICOTTA</b> oven roasted golden and red beets, whipped ricotta, hot honey, pistachio, radicchio, basil <b>GF</b>	18

## WOOD OVEN PIZZA

<b>MARGHERITA</b> san marzano tomato, basil, fresh mozzarella	18
<b>BEEF SHORT RIBS</b> mozzarella, ricotta, spinach, beef gravy	21
<b>TARTUFO E UOVO</b> kennett square mushrooms, fontina, mozzarella, egg center, truffle essence	21
<b>LA SALSICCIA</b> pork & fennel sausage, caramelized onions, roasted fennel, mozzarella, basil	19
<b>DIABOLO</b> san marzano tomatoes, mozzarella, spicy coppa ham, pepperoni, calabrian chili, basil	20
<b>SAN DANIELE</b> prosciutto, mozzarella, baby arugula, shaved parmigiano	20
<b>CHEESESTEAK PIZZA "WIT"</b> sliced ribeye, sauteed onions, cooper sharp cheddar	22

## CONTORNI

<b>ITALIAN LONG HOTS</b> oven roasted <b>GF</b>	8
<b>ROASTED SWEET BELL PEPPERS</b> <b>GF</b>	8
<b>ASSORTED OLIVES</b> <b>GF</b>	9
<b>SAUTÉED BROCCOLI RABE</b> mild Italian sausage, cannellini beans, garlic, estate olive oil, red chili flakes <b>GF</b>	13
<b>FRIED BRUSSEL SPROUTS</b> pancetta, white balsamic <b>GF</b>	12

**GF** Gluten Free Menu Options are shown as listed.  
Other menu items can be made gluten free upon request

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



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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.

## SIGNATURE COCKTAILS

### CUCUMBER MINT MULE

Ketel One Botanical Cucumber + Mint, Monin Syrup, Home-made lemonade, Ginger Beer 14

### STRAWBERRY RHUBARB MARTINI

Ketel One Vodka, Fresh Strawberry Puree, Basil Syrup, Elderflower Tonic, Rhubarb Bitters, fresh Lemon Juice 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

### PALOMA DEL SOL

Azteca Reposado, Mezcal, Fresh Lime & Grapefruit Juice, Aperol 17

### LAYERS OF LAVENDER

Empress 1908 Pea Flower Gin, Home-made Lavender Syrup, Home-made Lemonade 14

### 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 BRWEING CO. 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 "Road to Victory" IPA .....	8
COORS LIGHT Lager .....	6
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
MILLER LIGHT .....	5
HEINEKEN .....	6
BIRRA MORETTI.....	6.5

JOIN US FOR  
HAPPY HOUR

Tuesday to Friday  
4PM-6:30PM

## NON ALCOHOLIC

HANK'S ROOT BEER.....	5
HEINEKEN N/A.....	4.5
PHONY NEGRONI.....	7
NOJITO.....	12
VIRGIN MULE.....	12
POMEGRANATE MARTINI as mocktail.....	12
STRAWBERRY RHUBARB MARTINI as mocktail.....	12
PALOMA DEL SOL as mocktail.....	12

## WINES BY THE GLASS

### SPARKLING

	GL.	BTL.
BLANC DE BLANC, Simonet "Brut", FR .....	12	48
MOSCATO D'ASTI, Vietti, "Falleto", Piedmont, IT.....	13	52
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) Giralan, Alto Adige, IT .....	18	72
FIANO DI AVELLINO, Luciano Ercolino, Le Grade, 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, Cathedral Cove, Marlborough, NZ .....	14	56

### ROSÉ

DRY ROSE, Mirabeau "Forever Summer", Provence, FR .....	12	48
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### 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, Guidobono, Langhe, Piedmont, IT .....	16.5	66
PINOT NOIR, Circle Creek, Sonoma Coast, CA .....	12.5	50
PINOT NOIR, Migration by Duckhorn Vineyards, Sonoma Coast, CA .....	19	76
SANGIOVESE, Elia Palazzesi, "Lo Spepo", Tuscany, IT .....	12	48
SUPER TUSCAN, Casali di Bibbiano "Argante", Tuscany, IT .....	19	76