

PRIMI

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

PASTA

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

ENTRÉES

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

INSALATA

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

WOOD OVEN PIZZA

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

CONTORNI

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



www.tecanewtownsquare.com

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 PEACH OLD FASHIONED

Bulleit Rye, Home-made Peach 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 BREWING CO. IPA	8
TROEGS "Sunshine Pilsner" Pilsner	8
LEVANTE BREWING "Cloudy & Cumbersome" Hazy IPA	7
BLANCHE DE BRUXELLES "Belgian Witbier"	7
MODELO Pilsner-style Lager.....	8
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
MANABREA BIONDA BLONDE LAGER	6.5

JOIN US FOR
HAPPY HOUR

Tuesday to Friday
4PM-6:30PM

ZERO PROOF

HANK'S ROOT BEER.....	5
HEINEKEN N/A.....	4.5
PHONY NEGRONI.....	7
MOJITO as mocktail.....	12
MOSCOW MULE as mocktail.....	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
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, Ranga Ranga, Marlborough, NZ	14	56

ROSÉ

DRY ROSE, Domaine Saint Mitre 'Cuvee M' Coteaux Varois Rose, Provence, FR	14	56
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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, Pio Cesare, "Il Nebbio", 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