

DINNER
MENU

4:00PM TO 7:00PM

Mothers Day

PRIMI

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

ENTRÉE

SMOKED SALMON CARPACCIO <i>whipped marscapone crema, pickled red onion, capers, brioche toast</i>	18	
BROILED STUFFED SHRIMP <i>lump crab, emulsified caper lemon butter sauce, seasonal vegetables, roasted rosemary potatoes</i>	43	
NORWEGIAN SALMON <i>herb-crusted, dijon mustard sauce, seasonal vegetables, roasted rosemary potatoes</i>	34	GF
RACK OF LAMB <i>oven roasted, mustard and herb crusted, seasonal vegetables, roasted rosemary potatoes</i>	53	GF

DESSERT

RICOTTA CHEESECAKE <i>lemon ricotta, blueberry purée, biscotti crust</i>	13	
TIRAMISU <i>rum soaked lady fingers, espresso marscapone crema</i>	12	
GELATO AND SORBETTO <i>Chefs daily selections</i>	12	GF

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

MEDITERRANEAN BRANZINO <i>filleted & sautéed, fresh tomato, capers, lemon, estate olive oil, seasonal vegetables, roasted rosemary potatoes</i>	42	GF
BRAISED BEEF SHORT RIB <i>barolo wine sauce, seasonal vegetables, roasted rosemary potatoes</i>	42	
PAN-FRIED CHICKEN PARMIGIANA <i>mozzarella, san marzano tomato & basil, penne pomodoro</i>	29	

HOME MADE SPICED APPLE CAKE <i>walnuts, golden raisins, caramel sauce</i>	12	
THE TECA BROWNIE <i>warmed home made brownie, walnuts, fudge, caramel drizzle, vanilla gelato</i>	14	

ZUPPA & INSALATA

ESCAROLE SOUP <i>garnished with mini meatballs and orzo pasta</i>	15	
CAESAR SALAD <i>crisp romaine, shaved pecorino, croutons, classic caesar dressing</i>	15	GF
INSALATA FRUTTI DI MARE <i>chilled & marinated calamari, shrimp, mussels, arugula, lemon estate olive oil</i>	23	GF
TECA TONNATA <i>imported tuna, tricolore salad, olives, tomato, cucumber, pecorino, hard-boiled egg, balsamic</i>	18	GF

PASTA & PIZZA

LINGUINI ALLO SCOGLIO <i>sautéed shrimp, clams, mussels & calamari, garlic, san marzano tomatoes, basil</i>	38	
LOBSTER RAVIOLI <i>garnished with gulf shrimp, lobster brandy crema</i>	35	
ANGRY CRAB SPAGHETTI <i>san marzano crab gravy, lump crab, chili flake, garlic, basil</i>	38	
FETTUCINI BOLOGNESE <i>slow braised tuscan beef bolognese, soffritto, pancetta, savory san marzano tomatoes</i>	32	
MARGHERITA PIZZA <i>san marzano tomato, basil, mozzarella</i>	22	
DIABOLO PIZZA <i>mozzarella, san marzano tomatoes, spicy coppa ham, pepperoni, chilis</i>	22	
FOREST MUSHROOM PIZZA <i>mozzarella, sauteed onions, roasted kennett square mushrooms</i>	22	
TARTUFO E UOVO PIZZA <i>mozzarella, assorted kennett square mushrooms, fontina, truffle essence, egg center</i>	23	



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

GF Gluten Free Menu Option

www.tecanewtownsquare.com