

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

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

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

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

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

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



 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
MANGO JALAPENO MARGARITA
Azteca Azul Blanco, Agave, Fresh Lime Juice, Fresh Mango Puree 16
ENDLESS SUMMER
Nolet’s Gin, Fresh Lemon & Watermelon Puree, Home-made basil syrup 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 15

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-style Witbier	10
MODELO Pilsner-style Lager	8
PERONI Lager	8
VICTORY “Brotherly Love” Hazy IPA	8
COORS LIGHT Lager	6
MAINE BEER CO. “Lunch” IPA	11
MICHELOB ULTRA Light Lager	6
LEVANTE BREWING “Birra” Pilsner	6
Blue Moon Belgian-style Witbier	7
STELLA ARTOIS Pilsner	8

BOTTLED BEER

SIERRA NEVADA PALE ALE	6
ALLAGASH WHITE	6
YUENGLING LAGER	5
CORONA EXTRA	6
MILLER LIGHT	5
HEINEKEN	6
BIRRA MORETTI	6.5
MANABREA BIONDA Blonde Lager	6.5

JOINUSFOR
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	13
PALOMA DEL SOL as mocktail	13

WINES BY THE GLASS

	GL.	BTL.
SPARKLING		
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) Girlan, 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
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