

Happy Easter



DINNER MENU

4:00PM TO 7:00PM

PRIMI

AFFETTATI MISTI 5/23
chef's daily selection
of imported cured meats **GF**

FORMAGGI MISTI 5/23
chef's daily selection
of artisanal cheeses **GF**

CHARRED OCTOPUS 23
roasted pepper & garlic hummus,
celery, red onion, gigante beans,
basil lemon vinaigrette **GF**

TUNA TARTARE 23
avocado mousse, soy vinaigrette,
micro cilantro, wonton crisps

BURRATA 19
prosciutto di san daniele,
arugula, roasted beets, candied
walnuts, balsamic reduction **GF**

TRADITIONAL EASTER PIE 14
pepperoni, salami, prosciutto
cotto, ricotta, arugula salad,
balsamic reduction

FRITTO MISTO 22
crispy fried calamari, shrimp,
carrot, pickled cherry peppers,
lemon aioli, san marzano
tomato sauce

CHILLED SHRIMP COCKTAIL 22
house-made cocktail sauce, lemon **GF**

MEATBALL AL FORNO 15
san marzano tomato gravy

ARANCINI ALLA VODKA 16
crispy fried saffron rice ball filled
with beef bolognese, fontina &
pecorino cheese, vodka sauce

ZUPPA & INSALATA

ESCAROLE SOUP 15
garnished with mini meatballs,
orzo pasta

CAESAR SALAD 15
crisp romaine, shaved pecorino,
croutons, classic caesar dressing **GF**

INSALATA FRUTTI DI MARE 22
chilled & marinated calamari,
shrimp, mussels, arugula, lemon
estate olive oil **GF**

TECA TONNATA 18
imported tuna, tricolore salad,
olives, tomato, cucumber, pecorino,
hard-boiled egg, balsamic **GF**

PASTA & PIZZA

LINGUINI ALLO SCOGLIO 38
sautéed shrimp, clams, mussels &
calamari, garlic, san marzano
tomatoes, basil

LOBSTER RAVIOLI 34
garnished with gulf shrimp,
lobster brandy crema

ANGRY CRAB SPAGHETTI 38
san marzano crab gravy, lump
crab, chili flake, garlic, basil

FETTUCCINI BOLOGNESE 32
slow braised tuscan beef
bolognese, soffritto, pancetta,
savory san marzano tomatoes

MARGHERITA PIZZA 22
san marzano tomato, basil,
mozzarella

DIABOLO PIZZA 22
mozzarella, san marzano
tomatoes, spicy coppa ham,
pepperoni, chilis

FOREST MUSHROOM PIZZA 22
mozzarella, sauteed onions,
roasted kennett square mushrooms

TARTUFO E UOVO PIZZA 23
mozzarella, assorted kennett
square mushrooms, fontina, truffle
essence, egg center

ENTRÉE

BROILED STUFFED SHRIMP 43
lump crab, emulsified caper lemon
butter sauce, seasonal vegetables,
roasted rosemary potatoes

NORWEGIAN SALMON 34
herb-crusted, dijon mustard
sauce, seasonal vegetables,
roasted rosemary potatoes **GF**

RACK OF LAMB 53
oven roasted, mustard and herb
crusted, seasonal vegetables,
roasted rosemary potatoes **GF**

MEDITERRANEAN BRANZINO 41
filleted & sautéed, fresh tomato,
capers, lemon, estate olive oil,
seasonal vegetables, roasted
rosemary potatoes **GF**

BRAISED BEEF SHORT RIB 42
barolo wine sauce, seasonal
vegetables, roasted rosemary
potatoes

PAN-FRIED CHICKEN 29
PARMIGIANA
mozzarella, san marzano tomato
& basil, penne pomodoro

DESSERT

RICOTTA CHEESECAKE 13
lemon ricotta, blueberry purée,
biscotti crust

TIRAMISU 12
rum soaked lady fingers, espresso
mascarpone crema

GELATO AND SORBETTO 12
Chefs daily selections **GF**

NEAPOLITAN PASTIERA 13
traditional sweet wheat berry
cake, orange blossom, vanilla

THE TECA BROWNIE 14
warmed home made brownie,
walnuts, fudge, caramel drizzle,
vanilla gelato



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

GF Gluten Free Menu Option

www.tecanewtownsquare.com