

ANTIPASTI E INSALATE

Minestrone seasonal vegetable soup 6.00

Insalata Mista mixed greens with balsamic vinaigrette 6.00

Insalata Cesare romaine lettuce, olive oil, lemon, garlic, anchovy, toasted bread 7.00

Insalata Farrauto spinach, *Terhune Orchard* apples, gorgonzola cheese, toasted pine nuts, balsamic vinaigrette 9.00

Calamari sautéed with hearts of celery, pepperoncino, golden raisins, pine nuts, plum tomato sauce 10.00

Finocchio shaved fennel, steamed asparagus, chili flakes, limoncella 9.00

Mozzarella prosciutto di parma, marinated grape tomatoes, organic extra virgin olive oil, fresh basil 9.00

Antipasto Misti assortment of artisanal cured meats and cheeses, spiced olives, macerated golden raisin compote, honey candied walnuts 13.00

Polpetti *Simply Grazin'* organic grass-fed beef and pork meatballs, pepperonata sauce, gruyere cheese 13.00

Misto d'Olive tapenades of kalamata and cerignola olives, assortment of spiced olives 5.00

PIZZETTE

Margherita fresh mozzarella, ground plum tomatoes, organic extra virgin olive oil, fresh basil 9.50

Perfetta fontina, arugula, prosciutto di parma, grana padano, lemon zest, extra virgin olive oil 12.00

Americana *Simply Grazin'* organic grass-fed beef meatballs, organic sausage, pepperoni, mushrooms, bell peppers, onions 12.00

Ortolana spinach, eggplant, zucchini, roasted tomatoes, ricotta, mozzarella, garlic, olive oil 10.00

Carciofi artichokes, pancetta, gruyere, ground plum tomato, fresh tarragon 11.00

Insalata di Pizza mixed greens, diced tomatoes, red onions, balsamic vinaigrette, grilled *Raised Right* chicken, mozzarella 11.00

Salmone Affumicato smoked salmon, goat cheese, roasted tomato, arugula pesto 11.00

PASTA E PIATTI VARI

Penne all' Arrabbiata plum tomato sauce, garlic, fresh pepperoncino, fresh basil 12.00
with sautéed *Raised Right* chicken 16.00

Linguine Vongole clams, white wine, garlic, olive oil, red pepper flakes, scallions 15.00

Rigatoni whole wheat pasta, roasted eggplant, low fat ricotta, plum tomato basil sauce 16.00

Conchiglie Balsamico shell shaped pasta, *Raised Right* chicken, asparagus, balsamic cream 16.00

Penne Pecorino bay scallops, shrimp, roma tomato, spinach, roasted garlic, pecorino cheese 16.00

Trofie Salsiccia organic hot sausage, asparagus, kalamata olives, smoked mozzarella, tomato sauce 17.00

Lasagna Bolognese *Simply Grazin'* organic grass-fed beef, plum tomato sauce, herbs, béchamel 18.00

Ravioli Caprino goat cheese ravioli, chorizo secco, bell peppers, tomato sauce 18.00

Risotto Gamberi arborio rice, shrimp, mint, fresh peas, grana padano 17.00

Fettucini Pesto basil pesto, shrimp, roasted peppers, ricotta salata 17.00

Pollo Rosmarino sautéed *Raised Right* chicken, wild mushrooms, sundried tomatoes, rosemary, marsala wine, mashed potatoes, sautéed seasonal greens 18.00

Salmone grilled king salmon, cerignola olive tapenade, garbanzo beans, roasted red peppers, red onion, sautéed spinach 21.00

*Teresa Caffè is committed to using fresh, local ingredients as much as possible.
All of our breads are baked fresh daily at our bakery, the Witherspoon Bread Company.
18% Gratuity added to parties of 6 or more. Please notify your server if you have any food allergies.*