

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

Cozze e Noce di Cocco sautéed Prince Edward Island mussels, roasted garlic, grape tomato, white wine, coconut milk, saffron, garlic crostini 10.00

Focaccia Calda ricotta, goat cheese, prosciutto cotto, tomato sauce 7.00

Antipasto Misto assortment of artisanal cured meats and cheeses, spiced olives, membrillo, honey candied walnuts 13.00

Polpette *Simply Grazin'* COGF beef 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 10.00

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

Americana *Simply Grazin'* COGF beef meatballs, organic sausage, pepperoni, mushrooms, bell peppers, onions 13.00

Ortolana spinach, eggplant, zucchini, roasted tomatoes, ricotta, mozzarella, garlic, olive oil 12.00

Rollatini Cherry Grove Farm brie cheese, cauliflower, spinach, smoked bacon, tomato sauce 12.00

Insalata di Pizza mixed greens, diced tomatoes, red onions, balsamic vinaigrette, grilled chicken, mozzarella 12.00

Uova prosciutto cotto, Cherry Grove Farm egg, mushroom, mozzarella, tomato sauce 12.00

PASTA E PIATTI VARI

Penne all' Arrabbiata plum tomato sauce, garlic, fresh pepperoncino, fresh basil 12.00
with sautéed chicken or shrimp 16.00

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

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

Conchiglie Balsamico shell shaped pasta, chicken, asparagus, balsamic cream 16.00

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

Cavatelli Salsiccia organic hot sausage, asparagus, kalamata olives, smoked mozzarella, tomato sauce 18.00

Lasagna Bolognese *Simply Grazin'* COGF beef, plum tomato sauce, herbs, béchamel 18.00

Ravioli di Zucca butternut squash stuffed pasta, pancetta, roasted chestnuts, sage broth, crumbled amaretti 19.00

Risotto allo Scaglio Arborio rice, shrimp, calamari, mussels and bay scallops, lite tomato sauce, chili flakes 21.00

Spaghetti alla Puttanesca kalamata olives, capers, chili flakes, anchovy, tomato sauce, fresh parsley 17.00

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

Salmone Calvofiore grilled salmon, cauliflower and spinach au gratin, sundried tomato pesto 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.*

Teresa Caffè uses anti-biotic and hormone free chicken

18% Gratuity added to parties of 6 or more. Please notify your server if you have any food allergies.