

## ANTIPASTI E INSALATE

**Minestrone** seasonal vegetable soup 6.00

**Misto di Fagioli e Olive** kalamata olive tapenade, white bean purée, spiced olives 5.00

### **Mozzarella di Bufala**

Prosciutto di Parma, Jersey tomato, basil, micro greens 11.00

**Barbavietolla** roasted beets, avocado, arugula, grapefruit, hazelnuts, sherry vinaigrette 10.00

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

**Calamari** hearts of celery, peperoncino, golden raisins, pine nuts, plum tomato sauce 10.00

**Polpette** *Simply Grazin'* COGF beef meatballs, pepperonata sauce, gruyere cheese 13.00

**Insalata Mista** mixed greens with balsamic vinaigrette 6.00

**Insalata Cesare** romaine lettuce, olive oil, lemon, garlic, anchovy, crostini 7.00

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

## PIZZETTE

**Margherita** ground plum tomatoes, fresh mozzarella, organic extra virgin olive oil, basil 10.00

**Perfetta** fontina, arugula, Prosciutto di Parma, grana padano, lemon zest, extra virgin olive oil 13.00

**Salsiccia** ricotta sauce, organic pork sausage, confit of tomato, caramelized fennel 13.00

**Caprese** tomato sauce, mozzarella di bufala, eggplant, Jersey tomato, basil 15.00

**Fico** gorgonzola, mozzarella, black mission figs, smoked bacon, balsamic reduction 13.00

**Insalata di Pizza** mozzarella, grilled chicken, mixed greens, diced tomatoes,  
red onions, balsamic vinaigrette 14.00

**Funghi e Uova** béchamel, black truffle and wild mushrooms, spinach, brown egg, smoked mozzarella 14.00

## PASTA E PIATTI VARI

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

**Linguine Vongole** littleneck and chopped 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** chicken, asparagus, balsamic reduction, cream 16.00

**Penne Pecorino** bay scallops, shrimp, roma tomato, spinach, roasted garlic, pecorino 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** ricotta stuffed pasta, pancetta, zucchini, tomato, lemon zest, basil 18.00

**Fregola di Mare** shrimp, calamari, littleneck clams, kalamata olives, light tomato sauce, chili flakes 21.00

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

**Salmone** seared Scottish salmon, Jersey corn, peas, smoked bacon, scallions,  
fingerling potato, lemon basil oil 21.00

*Teresa Caffè is committed to using fresh, local ingredients as much as possible.  
All baked goods are made 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.*