

ANTIPASTI

Minestrone

seasonal vegetable soup 6.00

Insalata Farrauto

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

Focaccia Calda

ricotta, goat cheese, prosciutto cotto, tomato sauce 7.00

Antipasto Misto

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

Cozze e Noce di Cocco

sautéed Prince Edward Island mussels, roasted garlic, grape tomatoes, white wine, coconut milk, saffron, garlic crostini 10.00

Misto d'Olive

tapenades of kalamata and cerignola olives, assortment of spiced olives 5.00

PIZZETTE (individual pizzas)

Margherita

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

Ortolana

spinach, eggplant, zucchini, roasted tomatoes, ricotta, mozzarella, garlic, organic extra virgin olive oil 12.00

Perfetta

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

Insalata di Pizza

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

Americana

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

Uova

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

Rollatini

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

PANINI E INSALATE

Di Pollo

grilled chicken breast, roasted red peppers, goat cheese, arugula, baked baguette 10.00

Speck

smoked prosciutto, fresh mozzarella, basil pesto, arugula, truffle oil, pressed piadina 10.00

Salmone Schiacciata

grilled king salmon, olive pesto, tomato, red onion, mixed greens, Schiacciata Bread 10.00

Funghi

grilled marinated portobello mushroom, smoked gouda, spinach, sun-dried tomato pesto, pressed ciabatta 9.00

Insalata di Pollo e Orzo

grilled chicken, orzo, mixed greens, sweet red onions, marinated olives, ricotta salata, sun-dried tomato vinaigrette 11.00

Insalata Cesare

romaine lettuce, olive oil, lemon, garlic, anchovy, toasted bread 7.00
with grilled chicken or shrimp 11.00

Pollo Balsamico Bianco

grilled chicken breast, mixed greens, red onion, fennel, grape tomato, shaved grana padano, kalamata olives, white balsamic vinegar, organic extra virgin olive oil 13.00

PASTA

Penne all' Arrabbiata

plum tomato sauce, garlic, fresh pepperoncino, fresh basil 9.00
with sautéed chicken or shrimp 12.00

Linguine Vongole

clams, white wine, garlic, organic extra virgin olive oil, red pepper flakes, scallions 12.00

Penne Integrale

whole wheat pasta, roasted eggplant, low fat ricotta, plum tomato basil sauce 14.00

Lasagna Bolognese

Simply Grazin' COGF beef, plum tomato sauce, mozzarella, herbs, béchamel 15.00

Penne Pecorino

bay scallops, shrimp, roma tomato, spinach, roasted garlic, pecorino cheese 14.00

Conchiglie Balsamico

shell shaped pasta, chicken, asparagus, balsamic cream 14.00

*Please notify your server
if you have any food allergies.*

*Teresa Caffè is committed to using fresh,
local ingredients as much as possible.*

We use anti-biotic and hormone free chicken

*All bread varieties supplied by the
Witherspoon Bread Company.*

18% Gratuity added to parties of 6 or more