

ANTIPASTI

Minestrone

seasonal vegetable soup 6.00

Misto di Fagioli e Olive

kalamata olive tapenade, white bean purée,
spiced olives 5.00

Antipasto Misto

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

Mozzarella di Bufala

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

Insalata Farrauto

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

Barbavietolla

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

PANINI E INSALATE

Salumi

sopressata, prosciutto cotto, arugula,
caramelized onion, provolone, dijon aioli,
baguette parisienne 11.00

Piadina di Verdura

grilled zucchini, roasted peppers, fresh mozzarella,
spinach, basil pesto, pressed flat bread 10.00

Salmone Schiacciata

grilled 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,
crostini 7.00
with grilled chicken or shrimp 11.00

Pollo Balsamico Bianco

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

PIZZETTE

Margherita

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

Caprese

mozzarella di bufala, eggplant,
Jersey tomato, basil 15.00

Perfetta

fontina, arugula, Prosciutto di parma,
grana padano, lemon zest,
organic extra virgin olive oil 13.00

Insalata di Pizza

mixed greens, diced tomatoes,
red onions, grilled chicken, mozzarella,
balsamic vinaigrette 14.00

Salsiccia

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

Funghi e Uova

black truffle and wild mushrooms, spinach,
brown egg, smoked mozzarella, béchamel 14.00

Fico

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

PASTA

Penne all' Arrabbiata

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

Linguine Vongole

littleneck and chopped clams, white wine,
garlic, organic extra virgin olive oil,
red pepper flakes, scallions 15.00

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, béchamel 15.00

Penne Pecorino

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

Conchiglie Balsamico

chicken, asparagus, balsamic reduction,
cream 14.00

*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.