TESSA

SHARE PLATES

BRUSCHETTA - *truffled ricotta, fresh figs, local honey, aged balsamic* | **18**

BLISTERED SHISHITO PEPPERS - *sea salt, lemon* | **13**

TESSA MEATBALLS - *house ground, pomodoro, baby arugula, Parmigiano crisp* | **18**

CAULIFLOWER FRITTO - *basil jalapeno aioli* | **15**

TAPAS BOARD - *a selection of four, six, or eight served with crackers* | **16 / 24 / 32**

SALUMI	CHEESE
Prosciutto Capicola	*Reading La Tur*
Bresola Finocchiona	*Three Sisters Toma*

APPETIZERS

SOUP OF THE DAY | **14**

BURRATA - *cherry tomato, prosciutto, 25year aged balsamic vinegar, crostini* | **19**

TUNA TARTARE- *mango, scallions, ginger sesame dressing, sesame seeds, wonton chips* | **21**

GREEN P.E.I. MUSSELS - *cilantro, tomato, garlic, coconut milk, white wine, crostini* | **20**

OCTOPUS - *fingerling potato, smoked paprika, garlic, olives, red watercress* | **25**

SALADS

BABY KALE SALAD - *delicata squash, toasted pumpkin seeds, gorgonzola, figs* | **18**

BEET SALAD - *goat cheese & feta whip, hazelnuts, blood orange, citrus thyme dressing* | **17**

TESSA SALAD - *cucumbers,cherry tomato, olives, dried cherries, sunflower seeds, crispy chickpeas* | **17**

CAESAR SALAD - *baby romaine, Parmigiano, croutons, pickled red onion* | **16**

ADD CHICKEN | **6** **ADD SHRIMP** | **12** **ADD SALMON** | **15**

HOUSEMADE PASTA + RISOTTO

CACIO E PEPE - *linguini, pecorino, black pepper, basil crunch, Parmigiano foam* | **15/25**

RIGATONI - *eggplant marinara, herbs, buffalo mozzerella* | **18/28**

SHRIMP SCAMPI - *spaghetti, shrimp, garlic, cherry tomato, white wine, parsley* | **19/29**

FETTUCCINE - *lemon wine sauce, sweet italian sausage, broccolini, red pepper flakes,* | **18/28**

BRAISED BEEF RISOTTO - *celery root, fontina, pear, carrots* | **22/32**

CAVATELLI - *mushrooms, pancetta, cream, truffle* | **21/31**

LOBSTER DIABLO - *caserecci pasta, spicy lobster-tomato sauce, cherry tomato, lobster* | **26/36**

ENTREES

WAGYU BURGER - *8oz burger,caramelized onion, bacon, fontina cheese, rosemary fries* | **25**

HALF CHICKEN - *pan roasted vegetables, lemon couscous* | **32**

SEARED SCALLOPS - *asparagus, cherry tomato, confit potato, orange buerre blanc* | **38**

GRILLED BRANZINO - *broccoli rabe, fingerling potato, fennel, pimento coulis* | **33**

ATLANTIC SALMON - *cauliflower puree, multi colored romanesco, crispy onions* | **34**

HANGER STEAK FRITES - *tomato chimichurri, crispy shallot, hand cut fries* | **34**

LONG ISLAND DUCK BREAST- *parsnip puree, chippolini onions, cherries, port reduction* | **36**

BERKSHIRE PORK CHOP - *gigante beans, baby kale, pork jus* | **38**

NY STRIP STEAK - *truffle mashed potatoes, peppercorn cream sauce* | **55**

SIDES

Grilled Asparagus | 10
lemon wheels

Brocolli Rabe | 10
garlic, chilli flakes

Crispy Brussel Sprouts | 10
bacon, apple,
parmesean horseradish cream

Creamed Spinach & Kale | 10

Rosemary Fries | 10

Parmigiano Truffle Fries | 11

Truffle Mashed Potatoes | 11

Consuming raw or undercooked fish, shellfish, eggs or meat increases the risk of food bourne illnesses.
Prior to ordering, kindly inform your server of any and all allergies, plus their severity.

DRINKS

COCKTAILS | 15

CLASSICS

ANEJO OLD FASHIONED - *El Jimador Anejo, Demerara, Angostura & Orange Bitters*

CIDER MULE - *VDKA 6100, Red Jacket Apple Cider, Pierre Ferrand Dry Orange, Lemon, Ginger Beer*

MEZCAL NEGRONI SOUR - *El Silencio, Campari, Carpano Sweet Vermouth, Blood Orange, Egg White*

RHAPEROL SPRITZ - *Aperol, Wiggle Rhubarb Liqueur, Dom Paul Buisse Cremant Blanc, Vanilla*

ESPRESSO MARTINI - *VDKA 6100, Espresso, Mr Black, Amarula, Walcher Amaretto*

GINGER BERRY MARGARITA - *Corralejo Tequila, Combier Cassis, Lemon, Fever Tree Ginger Beer*

UWS MANHATTAN - *Raisin-Infused Rittenhouse Rye, Carpano Sweet Vermouth, Cinnamon Bitters*

PENICILLIN - *Copper Dog Scotch, Laphroiag 10-Year Scotch, Canton Ginger Liqueur, Honey, Lemon*

STANDARDS

JALA BACK - *Tanteo Jalapeno Tequila, Aperol, Lemon, Elderflower*

GARDEN MARTINI - *VDKA 6100, Cucumber, Basil, Lime*

BLOOD ORANGE G&T - *Plymouth Gin, Blood Orange, Maraschino Liqueur, Lemon, Tonic*

349 - *4 Roses Bourbon, Averna Amaro, Honey, Lemon, Fever Tree Ginger Beer*

YAS QUEEN - *Empress 1908 Gin, Choya Yuzu, Amaretto, Lemon*

SEASONALS

LYCHEE 'TINI- *Tito's Vodka, Combier Cassis, Lychee, Basil, Lime*

LEAVES FALLING - *Angostura White Oak Rum, Lemonhart Blackpool Rum, Mint, Basil, Lime*

LA VIDA - *El Silencio Mezcal, Prickly Pear, Fernet Branca, Lemon, Orange Bitters*

RUBY FALLS - *4 Roses Bourbon, Stravecchio Apple Brandy, Grapefruit, Honey, Lemon, Agnostura Bitters*

WEST'S END - *Greenhook Beach Plum Gin, Ancho Reyes Verde Poblano Chile Liqueur, Lime, Club Soda*

ON TAP

GUAVA GOSE | 8
BY COLLECTIVE ARTS
Gose, 4.9%
Ontario, New York

BASE CAMP | 8
BY HUDSON NORTH
Cider, 5.0%
Hudson Valley, NY

SPRINGDALE NITRO BRIG | 8
Mocha Stout, 6.8%
Framingham, Massachusetts

MEL'S EVERYDAY | 8
Lager, 4.8%
Upper West Side, NY

HOFBRAU | 8
HEFE WEISSE DUNKEL
Hefeweizen, 5.5%
Munchen, Germany

CATSKILLS GRASS WAGON | 8
Hazy Session Ale, 4.9%
Livingston Manor, New York

CELEBRATOR DOPPELBOCK | 9
Bock | Lager, 6.7%
Aying, Germany

VELTINS | 8
Pilsner, 4.8%
Meschede, Germany

ALLAGASH WHITE | 8
Wheat Ale, 5.1%
Portland, Maine

LA CHOUFFE | 9
Organic Blonde Ale, 8.0%
Achouffe, Belgium

LAGUNITAS | 8
IPA, 6.2%
Petaluma, California

WINES BY THE GLASS

SPARKLING

CREMANT DE LOIRE ROSE - *Domaine Regenier-David, Loire Valley, France NV* | **15**

PROSECCO - *Della Scala 'Extra Dry Brut,' Veneto, Italy NV* | **14**

CHAMPAGNE - *Lanson "Le Black Label Brut,' Champagne, France NV* | **26**

ROSÉ

GRENACHE - *Moulin de Gassac 'Guilhem', Languedoc-Roussillon, France 2020* | **14**

WHITE

VINHO VERDE - *Casal Garcia, Minho, Portugal 2021* | **13**

PECORINO - *Camillo Montori d'Abruzzo, Colli Abrutini IGT, Italy 2020* | **15**

GAVI DI GAVI - *Villa Sparina, Piedmonte, Italy 2020* | **16**

SAUVIGNON BLANC - *Domaine Paul Buisse, Touraine, France 2020* | **18**

ALBARINO - *Pazo de Lusco, Rias Baixis, Spain 2020* | **16**

GRUNER VELTLINER - *Landhaus Mayer, Niederosterreich, Austria 2019* | **14**

CHARDONNAY - *Haut-Blanville Grand Reserve, Languedoc-Roussillon, France 2018* | **17**

CHARDONNAY - *Harken, Central Coast, California 2020 (Keg)* | **15**

RED

PINOT NOIR - *Mer Soleil by Caymus 'Monterey Reserve,' St. Lucia Highliands, Califronia, 2018* | **18**

TEMPRANILLO - *Bodegas LAN Rioja, Spain 2017* | **16**

MALBEC - *Baron La Rose, Bordeaux, France 2019* | **15**

ZINFANDEL - *'Unshackled Red' by The Prisoner, Central Coast, California 2019* | **19**

NEBBIOLO - *Goy d'Alba, Piedmonte, Italy 2019* | **16**

BAROLO - *Terre di Bo, Piedmonte, Italy 2015* | **19**

CHIANTI CLASSICO RISERVA - *Conti Barbolani 'Il Poggiolo,' Monteriggoni, Italy 2015* | **18**

BOLGHERI - *Donne Fittipaldi, Bolgheri, Italy 2018* | **21**

GRENACHE/SYRAH/MOURVEDRE - *Frequency, Santa Barbara, California 2019* | **16**

CABERNET SAUVIGNON - *No Fine Print, Napa Valley, California 2019* | **17**

AFTERS

DESSERTS

APPLE CRUMBLE - *oatmeal streusel, vanilla ice cream, burbon caramel* | **13**

SPICED PUMPKIN CHEESECAKE - *gingersnap, whipped marscapone, pomagranite* | **13**

COCONUT CUSTARD - *red wine poached pears, sesame foam, hazelnut, vegan* | **13**

OLIVE OIL CAKE - *yogurt mousse, figs, pistachio* | **14**

BAKED ALASKA - *vanilla nut nougat ice cream, passion fruit sauce, flourless chocolate cake* | **14**

BOMBOLONI - *vanilla glazed yeast doughnuts* | **15**

CHOCOLATE TART - *chocolate ganache, hazelnut crunch, vanilla ice cream* | **15**

AFFOGATO - *vanilla ice cream, espresso, biscotti* | **10**

SELECTION OF THREE SCOOPS | **10**

Sorbet - *pear, mango, coconut*

Ice Cream - *vanilla, dark chocolate*

COFFEE

Drip | 4
Espresso | 5
Cappuccino | 6
Cafe Latte | 6

TEA | 6

Mademoiselle Grey
Apricot Ginger
Peppermint
English Breakfast
Chocolate Chai
Passion Green
Chamomile
Apple & Spice

PORTS

FEUERHEERD 10 YR | 14
PALMER 20 YR | 18

BRANDY

STRAVECCHIO BRANCA | 18
REMY MARTIN 1738 | 21
ARMAGNAC DE MONTAL VS | 17

AMAROS

MELETTI | 17
AMARO DELL ETNA | 16
FERNET BRANCA | 17
MONTENEGRO | 18

CORDIALS

AMARULA CREAM | 15
CHOYA YUZU | 14
ANTICA SAMBVCA CLASSIC | 15
ANTICA BLACK SAMBVCA | 15

GINS

HENDRICKS | 18
EMPRESS 1908 | 17
TANQUERAY | 18
FORDS | 17
PLYMOUTH | 19
GREENHOOKS BEACH PLUM | 18

VODKA

BELVEDERE | 19
KETEL ONE | 18
TITO'S | 17
CHOPIN | 18
GREY GOOSE | 19

TEQUILA & MEZCAL

DON JULIO 1942 | 42
DON JULIO ANEJO | 25
CASAMIGOS | 24/21/19
CLASE AZUL | 28/25
LA GRITONA REPOSADO | 18
CINCORO BLANCO | 24
TANTEO JALAPENO | 17
DAHLIA REPOSADO | 18
EL SILENCIO MEZCAL | 17

RUM

GOSLINGS BLACKSTRAP | 18
BACARDI SUPERIOR | 17
LEMONHART BLACKPOOL | 18
COPALLI ESTATE WHITE | 17

IRISH WHISKEY

JAMESON | 17

BOURBON

BIRD DOG 7 YEAR | 17
FOUR ROSES | 17
WOODFORD RESERVE | 19
BULLEIT | 18
BLANTON'S | 21
MAKER'S MARK | 18
WIDOW JANE 10 YEAR | 23
GREAT JONES | 18

RYE

RITTENHOUSE | 17
SAZERAC | 18
MICHTER'S | 19

SCOTCH

DEWAR'S WHITE | 17
JOHNNY WALKER BLACK | 19
JOHNNY WALKER BLUE | 42
COPPER DOG | 17
LAPHROIGH 10 YEAR | 18
MACALLAN 12 YEAR | 22
SPEYBURN 15 YEAR | 24
SPEYBURN 18 YEAR | 31

GRAPPA

TOSOLINI CIVIDINA | 17