

CHEF'S TERESA SPECIALS

STARTERS

ANTIPASTO MISTO DI TERESA

Fresh mozzarella burrata, roasted bell peppers,
Parma prosciutto and eggplant al funghetto

GAMBERONI ALLA NAPOLETANA

Tiger shrimp sautéed with garlic, arugula and cannellini beans and chopped mozzarella.

SIGNATURE PASTAS

FUSILLI CALABRESI WITH SAUSAGE AND EGGPLANTS

Homemade egg fresh fusilli with eggplant, homemade sausage
and touch of cream.

GNOCCHI WITH FRESH SALMON AND ZUCCHINE

Handmade gnocchi with fresh Atlantic salmon,
zucchini in pink vodka sauce and dill.

RISOTTO WITH PORCINI AND SHRIMP

Arborio rice with porcini mushrooms, tiger shrimp and seasonal veggies.

ORECCHIETTE WITH BROCCOLI E GARLIC

Homemade egg fresh shell shape pasta with sautéed broccoli
with garlic, chili pepper and extra virgin olive oil.

LOBSTER FETTUCCINE

Fresh egg fettuccine with cherry tomatoes, marinara, mussels,
clams and cold water 7oz lobster tail.

MAIN COURSES

BEEF OSSOBUCO WITH FETTUCCINE

Braised beef shank in red wine, celery, garlic, carrots, onions, marinara sauce
and served with fettuccine tossed in the cooking sauce.

LAMB CHOPS WITH CHIANTI SAUCE

Grilled rack of lamb in Chianti wine reduction sauce served with
sautéed veggies and mashed potato.

SEABASS PICCATA

Alaskan sea bass with lemon and cappers sauce
served garlic spaghetti and seasonal vegetables.

DESSERTS

TIRAMISÙ

Ladyfingers dipped in Italian espresso coffee, layered with mascarpone cheese

DESSERT OF THE DAY (ASK SERVER)

CANNOLO SICILIANO

Ricotta cream with chocolate chips in cannoli shells

CHOCOLATE MOUSSE CAKE

DOLCE "ITALIA MIA"

Ladyfingers dipped in aromatic sugar syrup, layered with mascarpone cheese and topped with mixed berries

LIMONCELLO CAKE

CARROT CAKE

CHEESE CAKE

GELATI & SORBETTI

LEMON SORBET

GELATO VANIGLIA

AFFOGATO AL CAFFÈ

Vanilla gelato with a shot of espresso

GELATO CIOCCOLATO

GELATO SPUMONE

GELATO FRAGOLA (STRAWBERRIES)

GELATO AL CAFFÈ' (COFFEE)

COFFEE

CAPPUCCINO

SINGLE ESPRESSO

DOUBLE ESPRESSO

CAFFÈ ESPRESSO

CAFFÈ AMERICANO

Regular or decaffeinated American coffee

AFTER DINNER

LIMONCELLO

GRAPPA DI TIGNANELLO

AMARO AVERNA

AMARO LUCANO

BAILEYS

CHOCOLATE MARTINI

C O L D A P P E T I Z E R S

ANTIPASTO ITALIA MIA

Organic mixed greens, Italian salami, pepperoni, mushrooms, artichokes, olives, shaved Parmigiano-Reggiano and drizzled with balsamic-olive oil. 17.⁹⁵

TAGLIERE DI SALUMI E FORMAGGI

A selection of imported Italian cold cuts and cheese, served with jam and fresh seasonal fruit. For Two. 19.⁹⁵ For Four 34.⁹⁵

CAPRESE

Fresh mozzarella, tomatoes, pesto, basil in balsamic-olive oil. 13.⁹⁵

with Parma Prosciutto add 3.⁹⁵

PROSCIUTTO E BURRATA

Fresh mozzarella cheese filled with shreds of mozzarella soaked in cream, arugula and sliced tomatoes, drizzled with balsamic-olive oil. 17.⁹⁵

CARPACCIO DI MANZO

Beef carpaccio topped with arugula, capers, shaved Parmigiano Reggiano ... drizzled with lemon-olive oil. 15.⁹⁵

"consuming raw or under cooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness"

BRUSCHETTA TRADIZIONALE

Toasted bread topped with chopped tomatoes, garlic, and fresh basil. 6.⁹⁵

BRUSCHETTA TOSCANA

Toasted bread topped with garlic, roasted peppers, olives and capers. 8.⁹⁵

BRUSCHETTA CAPRESE

Toasted bread topped with chopped tomatoes, mozzarella cheese, and fresh basil. 7.⁹⁵

GARLIC BREAD

Toasted bread with garlic and parmesan cheese. 5.⁹⁵

H O T A P P E T I Z E R S

POLENTA CON FUNGHI & GORGONZOLA

Soft polenta topped with gorgonzola cheese, finished with sautéed mushroom and a touch of white truffle oil. 15.⁹⁵

MELANZANE ALLA PARMIGIANA

Baked Eggplant, with mozzarella cheese, Parmigiano-Reggiano, and tomato sauce. 14.⁹⁵

POLPETTE DELLA MAMMA

(3 pieces/serving – 6 oz) Homemade 100% prime beef & veal meatballs, braised in tomato sauce. 8.⁹⁵

SALSICCE FATTE IN CASA

Homemade sausage: 40% pork, 40 % beef & 20% veal, braised in tomato sauce. 8.⁹⁵

FRITTO DI CALAMARI

Baby squid, lightly floured and deep fried, served with marinara sauce. 16.⁹⁵

Add Shrimp. 4

CALAMARI TERESA

Calamari sautéed with roasted garlic, white wine, chopped tomatoes, and marinara sauce. 16.⁹⁵

COZZE & VONGOLE FRADIIVOLO

Fresh seasonal mussels, Manila clams, sautéed with roasted garlic, white wine, chopped tomatoes, and spicy marinara sauce. 16.⁹⁵

CARCIOFINI AL FORNO

Oven-roasted artichoke hearts filled with mozzarella, parsley, black olives, garlic and Parmigiano-Reggiano. 14.⁹⁵

SOUP & SALADS

WITH CHICKEN \$3.95 WITH GRILLED SALMON \$7.95 WITH SHRIMP \$5.95

SOUP OF THE DAY 7.⁹⁵

INSALATA DELLA CASA

Mixed greens, arugula, apple slices, goat cheese, celery, sage, mint, cranberries, orange, and raisins...drizzled with lemon-olive oil. 13.⁹⁵

INSALATA DI CESARE

Romaine lettuce, shaved Parmigiano-Reggiano, croutons, with homemade Caesar dressing. 9.⁹⁵

With Fried Calamari add \$4

INSALATA TRICOLORE

Mixed greens, arugula, red beets, mushrooms, shaved Parmigiano-Reggiano, caramelized walnuts... drizzled with house vinaigrette-olive oil. 12.⁹⁵

INSALATA DI SPINACI & PERE

Organic spinach, sliced pears, sweet gorgonzola cheese, caramelized walnuts, drizzled with balsamic and olive oil dressing. 11.⁹⁵

INSALATA MISTA

Mixed greens, romaine lettuce, julienne cabbage white and black, julienne carrot drizzled with balsamic and olive oil. 7.⁹⁵

SIDES

FRENCH FRIES

7.⁹⁵

with Truffle oil add \$1

BROCCOLI WITH GARLIC

7.⁹⁵

MASHED POTATO

7.⁹⁵

SEASONAL VEGETABLES

7.⁹⁵

ASPARAGI GRATINATI

8.⁹⁵

SAUTEED MUSHROOMS

7.⁹⁵

EGGPLANT FUNGHETTO

7.⁹⁵

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PASTA

GLUTEN FREE PENNE \$3 WITH CHICKEN \$3.95 WITH VEGETABLES \$4.95 WITH SHRIMP \$5.95

PENNE GUSTOSE **VEGETARIAN**

Penne pasta with sautéed mushrooms, fresh spinach, light cream Alfredo sauce, and gorgonzola cheese. 17.⁹⁵

TORTELLINI ALL' EMILIANA

Fresh homemade beef and Italian ham filling served with a creamy Parmigiano-Reggiano cheese sauce, Italian ham and green peas. 17.⁹⁵

LINGUINE CON SALSICCIA

Homemade sausage 40% prime pork, 40% beef & 20% veal, braised in tomato sauce. (1 piece/serving - 6 oz) 16.⁹⁵

MACARONI ALLA NORMA **VEGETARIAN**

Macaroni pasta, sautéed with fried eggplant, fresh basil, ricotta cheese in marinara sauce. 17.⁹⁵

PENNE AL PESTO DI RUCOLA CON STRACCETTI CARNE

Penne pasta with arugula pesto, chopped beef sautéed with garlic, red wine, chopped tomatoes, and shaved Parmigiano-Reggiano. 18.⁹⁵

LINGUINE ALLA CARBONARA

Linguine pasta with bacon, onion, egg yolk, pecorino and Parmigiano-Reggiano cheese, and black pepper. 16.⁹⁵

PENNE FRADIAVOLO

Penne pasta with garlic, chili, basil, medium spicy marinara sauce, and shrimp. 18.⁹⁵

CAPELLINI ALLA CHECCA **VEGETARIAN & VEGAN**

Angel hair pasta with garlic, fresh diced tomatoes, marinara sauce, and basil. 16.⁹⁵

Add Chicken 3.⁹⁵

PENNE PRIMAVERA **VEGETARIAN & VEGAN & GF**

Fresh gluten & egg free penne with mixed vegetables, garlic and extra virgin olive oil. 21.⁹⁵

LINGUINE MARECHIARO

Linguine pasta with calamari, mussels, clams, shrimp, scallops, sautéed with white wine in marinara sauce. 26.⁹⁵

LINGUINE ALLE VONGOLE

Linguine pasta with Manila clams in their shell, sautéed with olive oil, garlic, white wine, and fresh parsley. 20.⁹⁵

RAVIOLI DI PORCINI **VEGETARIAN**

Large Mushroom ravioli with served with sage butter sauce. 18.⁹⁵

RAVIOLI DI ARAGOSTA

Large Lobster ravioli served in a creamy pink sauce. 24.⁹⁵

RAVIOLI DI CARNE CON MARINARA

Large beef ravioli served in Marinara sauce and fresh basil. 17.⁹⁵

RAVIOLI GORGONZOLA E PERE **VEGETARIAN**

Large cheese ravioli with fresh Ricotta filling in gorgonzola and pear sauce. 19.⁹⁵

RAVIOLI CON MARINARA **VEGETARIAN**

Large cheese ravioli with marinara sauce. 17.⁹⁵

FETTUCCINE ALFREDO **VEGETARIAN**

Fettuccine pasta sautéed with classic homemade Alfredo sauce. 17.⁹⁵

TRENETTE ALLA GENOVESE **VEGETARIAN**

Flat noodles with homemade basil pesto, pine nuts, and shaved Parmigiano-Reggiano cheese. 17.⁹⁵
Add Shrimp 5.⁹⁵

SPAGHETTI CON POLPETTE

(3 pieces/serving - 6 oz) Homemade 100% prime beef & veal meatballs, braised in tomato sauce. 19.⁹⁵

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PASTA FATTA IN CASA

HOMEMADE PASTA

GNOCCHI AL BAFFO

Homemade potato dumplings served with Bolognese meat sauce, fresh mozzarella cheese, sautéed mushrooms, and Parmigiano-Reggiano cheese. 21.⁹⁵

GNOCCHI ALLA SORRENTINA **VEGETARIAN**

Homemade potato dumplings served with fresh mozzarella cheese, marinara sauce, and basil. 19.⁹⁵

PAPPARDELLE MARE & MONTI AL TARTUFO

Homemade egg pasta with assorted field mushroom and porcini, pan-seared scallops, in a white truffle and brandy cream sauce. 24.⁹⁵

FETTUCCINE ALLA BOLOGNESE

Homemade egg pasta tossed in a classic Bolognese meat sauce (ragù). 19.⁹⁵

LASAGNA ALLA BOLOGNESE

Fresh handmade pasta filled with Bolognese meat sauce, light cream sauce, topped with mozzarella, and Parmigiano-Reggiano cheese. 20.⁹⁵

CANNELLONI TRICOLORE

Fresh handmade pasta rolled and filled with ricotta cheese, spinach, minced beef, served with basil pesto, marinara sauce, light béchamel sauce topped with mozzarella and Parmigiano Reggiano cheese. 22.⁹⁵

PRIVATE DINING SERVICES

- HOLIDAY PARTIES
- PRIVATE LUNCH OR DINNER MEETINGS
- REHEARSAL OR WEDDING RECEPTION DINNER
- BIRTHDAY CELEBRATIONS
- RESTAURANT BUYOUTS

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CHICKEN

SERVED WITH SAUTEED SEASONABLE VEGETABLES

POLLO TERESA

Chicken breast sauteed with white wine light curry cream and sliced apples 23.⁹⁵

POLLO PARMIGIANA

Breaded chicken breast baked in marinara sauce topped with fresh mozzarella and Parmigino Reggiano cheese. 23.⁹⁵ **Add eggplant \$2**

POLLO SALTINBOCCA

Chicken breast sautéed in marsala wine sauce, with fresh sage, imported Parma prosciutto and mozzarella cheese. 24.⁹⁵

POLLO PICCATA

Chicken breast sautéed with lemon and a lemon and caper sauce. 22.⁹⁵

POLLO MARSALA

Chicken breast sautéed in a sweet Marsala wine sauce. 23.⁹⁵ **Add Mushrooms \$1**

BEEF

FILETTO AL PEPE VERDE

10oz filet mignon cooked in a Brandy and green peppercorn sauce. Served with asparagus and baby carrots. 33.⁹⁵

TAGLIATA DI MANZO

7oz Thickly sliced grilled filet mignon served over arugula, and topped with shaved Parmigiano Reggiano, drizzled with balsamic & olive oil. 31.⁹⁵

PORK

FILETTO DI MAIALE CON CAPONATA

Pan seared pork tenderloin sauteed with brandy and fennel seeds and served with caponata. 23.⁹⁵

SEAFOOD

CIOPPINO

Catch of the day, calamari, mussels, clams, shrimp, scallops, sautéed with garlic, white wine, and marinara sauce. 32.⁹⁵

GAMBERONI ALLA LIVORNESE

Jumbo shrimps cooked with olives, capers, garlic and sautéed in a marinara sauce. Served with garlic spaghetti and seasonal vegetables. 24.⁹⁵

FISH

PESCE DEL GIORNO

Fresh catch of the Day... M.P.

SALMONE AI FERRI

Grilled King Salmon filet served with “salmoriglio”, a sauce of minced shallots, herbs, garlic, olive oil and lemon juice. Served with organic greens and seasonal vegetables. 27.⁹⁵

SALMONE PICCATA

Pan seared king salmon filet sautéed in a lemon and caper sauce. Served with seasonal vegetables. 27.⁹⁵

VEAL

SERVED WITH SAUTEED SEASONABLE VEGETABLES

VITELLO SALTINBOCCA

Veal scaloppini sautéed in sweet marsala wine sauce, topped with fresh sage, imported Parma prosciutto and mozzarella cheese. 27.⁹⁵

VITELLO PARMIGIANA

Breaded veal scaloppini baked in marinara sauce topped with fresh mozzarella and Parmigiano Reggiano cheese. 27.⁹⁵ **Add eggplant \$2**

VITELLO PICCATA

Veal scaloppini sautéed in a lemon and caper sauce. 25.⁹⁵

WITH SIDE OF GARLIC OR MARINARA SPAGHETTI ADD \$3

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