



SIDES

- Grilled Asparagus | 9
- Broccoli Rabe | 9
- Brussels Sprouts & Bacon | 9
- Creamed Spinach & Kale | 9
- Rosemary Fries | 9
- Parmigiano Truffle Fries | 11
- Truffle Mashed Potatoes | 11

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	Reading
Capicola	Toma
Picante	Three Sisters
Finocchiona	La Tur

APPETIZERS

- SOUP OF THE DAY** | **14**
- BURRATA** - cherry tomato, prosciutto, 25year aged balsamic vinegar, crostini | **19**
- OCTOPUS** - fingerling potato, smoked paprika, garlic, olives, red watercress | **25**
- GREEN P.E.I. MUSSELS** - cilantro, tomato, garlic, coconut milk, white wine, crostini | **18**
- TUNA TARTARE** - mango, avocado, potato chips, ginger sesame dressing, sesame seeds | **19**

SALADS

- WATERMELON SALAD** - mango, dragon fruit, lime vinaigrette, feta, mint, pistachios | **17**
- HEIRLOOM TOMATO SALAD** - strachiatella cheese, basil, garlic, sweet peppers | **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**
- BABY KALE CAESAR** - baby romaine, Parmigiano, croutons, pickled red onion | **16**

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

PASTA + RISOTTO

- CACIO E PEPE** - linguini, Pecorino, Parmigiano, black pepper, basil crunch | **15/25**
- SHRIMP SCAMPI** - spaghetti, shrimp, garlic, cherry tomato, white wine, parsley | **19/29**
- FETTUCCINE BOLOGNESE** - beef bolognese, ricotta, Parmigiano, basil | **18/28**
- CORN RISOTTO** - Parmigiano, mint, english peas | **22/32**
- VEGETABLE RIGATONI** - pesto, cherry tomato, squash, pearl onion, Parmigiano | **18/28**
- CAVATELLI** - mushrooms, pancetta, cream, truffle | **21/31**
- LOBSTER DIABLO** - caserecci pasta, spicy lobster-tomato sauce, cherry tomato, lobster | **26/36**

ENTREES

- TESSA WAGYU BURGER** - caramelized onion, applewood bacon, fontina, rosemary fries | **21**
- HALF CHICKEN** - pan roasted vegetables, lemon couscous | **30**
- SEARED SCALLOPS** - asparagus, cherry tomato, confit potato, orange buerre blanc | **38**
- GRILLED BRANZINO** - broccoli rabe, fingerling potato, fennel, pimento coulis | **33**
- ATLANTIC SALMON** - grilled asparagus, marble potatoes, mustard dill sauce | **31**
- 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**

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

DRINKS

ON TAP

EBBS BREWING
WATERMELON | 8
Hard Seltzer, 5.0%
Brooklyn, New York

WOLFFER ESTATE NO. 139 | 9
Dry Rose Cider, 6.9%
Long Island, NY

LOGICAL CONCLUSION
BY THREES BREWING | 8
New England Pale Ale, 7.0%
Brooklyn, NY

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

CATSKILL GRASS WAGON | 8
Hazy Session Ale, 4.8%
Livingston Manor, NY

DOGFISH HEAD 90 MINUTE | 8
Imperial IPA, 9.0%
Lewes, Delaware

VELTINS | 8
Pilsner, 4.8%
Meschede, Germany

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

ESTRELLA GALICIA | 8
Lager, 5.5%
Hijos de Rivera, Spain

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

LAGUNITAS | 8
IPA, 6.2%
Petaluma, California

COCKTAILS | 15

CLASSICS

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

MANGO MOJITO - *Angostura White Oak Rum, Mint, Mango, Lime*

MEZCAL NEGRONI - *El Silencio Mezcal, Campari, Carpano Sweet Vermouth*

ROSE SPRITZ - *Aperol, Moulin de Gassac Rose, Grapefruit, Pierre Ferrand, Vanilla*

ESPRESSO MARTINI - *Vodka 6100, Espresso, Amaretto, Mr. Black, Amarula Cream*

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

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

STANDARDS

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

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

BLOOD ORANGE G&T - *Brokers London Dry Gin, Blood Orange, Maraschino, Lemon, Tonic*

POMEGRANATE MARTINI - *Vodka 6100, Pama, Lime, Basil, Egg White*

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

WATERMELON MARTINI - *Pineapple-Infused Vodka 6100, Watermelon, Basil, Pierre Ferrand, Lime*

SEASONALS

#TBT AVOCADO MARGARITA - *Avocado-Infused Corralejo Reposado, Pierre Ferrand, Lime, Agave*

ENDLESS SUMMER - *El Silencio Mezcal, Tanteo Jalapeno Tequila, Kiwi, Lime, Elderflower*

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

TROPIC TURN UP - *El Silencio Mezcal, Passion Fruit, Basil, Lime*

WINES

SPARKLING

PROSECCO - *Della Scala, Veneto, Italy* NV | **14**

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

CHAMPAGNE - *Lanson “Le Black Label Brut,” Champagne, France* NV | **26**

ROSÉ

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

WHITE

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

VINHO VERDE - *Casal Garcia, Minho, Portugal* 2020 | **13**

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

PECORINO - *Camillo Montori D’Abruzzo, Colli Aprutini IGT, Italy* 2019 | **15**

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 - *Harkin, Central Coast, California* 2019 | **15**

RED

PINOT NOIR - *Boen, Sonoma, California,* 2019 | **17**

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

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

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

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

CHIANTI CLASSICO RISERVA - *Tenuta ‘IL Poggiolo,’ Monteriggioni, Italy* 2015 | **18**

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

AFTER TE RS

DESSERTS

- CHERRY JUBILEE SUNDAE** - *vanilla ice cream, pistachio, chocolate pearls, whip cream* | **13**
- COCONUT CUSTARD** - *vegan, sesame cream & toffee, banana, caramel, hazelnut* | **13**
- OLIVE OIL CAKE** - *fresh peaches, raspberries, zabaglione, pistachios* | **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 -*white peach, 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

- NIEOPORT 20 YR | 18
- GRAPPA**
- TOSOLINI CIVIDINA | 17
- BRANDY**
- STRAVECCHIO BRANCA | 18
- REMY MARTIN 1738 | 21
- ARMAGNAC DE MONTAL VS | 17

AMAROS

- MELETTI | 17
- AVERNA 16
- FERNET BRANCA | 17
- MONTENEGRO | 18

CORDIALS

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

GINS

- BROKERS LONDON DRY | 17
- HENDRICKS | 18
- EMPRESS 1908 | 17
- PLYMOUTH | 19

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
- MT GAY MASTERS | 28

IRISH WHISKEY

- JAMESON | 17

BOURBON

- FOUR ROSES | 17
- WOODFORD RESERVE | 19
- BULLEIT | 18
- BLANTON'S | 21
- MAKER'S MARK | 18
- WIDOW JANE 10 YEAR | 23

RYE

- RITTENHOUSE | 17
- SAZERAC | 18
- MICHTER'S | 19

SCOTCH

- DEWAR'S WHITE | 17
- JOHNNY WALKER BLACK | 21
- JOHNNY WALKER BLUE | 42
- LAPHROIGH 10 YEAR | 19
- MACALLAN 12 YEAR | 22
- LAGAVULIN 16 YEAR | 29
- OBAN 14 YEAR | 24
- BALVENIE 15 YEAR | 31