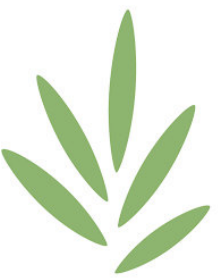




Teresa's

ITALIAN EATERY



ANTIPASTI

FRIED CALAMARI

Crispy fried calamari tossed with hot cherry peppers served with asiago and marinara dipping sauces 12.95

BRUSCHETTA

Flatbread topped with marinated tomatoes, mozzarella cheese and baby arugula 10.95

MOZZARELLA FRITTO

Hand-breaded and fried, topped with fresh basil and our homemade marinara sauce 9.95

TERESA'S FAMOUS ARANCINI

Rice ball stuffed with provolone and seasoned ground beef, topped with our homemade marinara sauce 10.95

SAMPLER

Toasted ravioli, fried zucchini, mozzarella and calamari, served with asiago and marinara dipping sauces 15.95

GARLIC BREAD

Served with toasted ciabatta bread, mozzarella cheese and a side of our homemade marinara sauce 7.95

GF MUSSELS

PEI mussels sautéed in your choice of garlic white wine or marinara sauce 13.95

TERESA'S SIGNATURE MEATBALLS

Brick oven baked meatballs with mozzarella cheese whipped ricotta and basil pesto 12.95

GF BURRATTA

Prosciutto di Parma, vine ripen tomatoes, arugula, homemade crostini, XV olive oil and balsamic glaze 15.95

EGGPLANT ROLLATINI

rolled with spinach, ricotta and parmesan cheese topped with our homemade marinara sauce 11.95

SALADS

DRESSINGS

BALSAMIC VINAIGRETTE, ASIAGO, WHITE ZINFANDEL, CAESAR, BLUE CHEESE, 1000 ISLAND

ADD ONS

GRILLED MARINATED CHICKEN 5.95

GRILLED SHRIMP 6.95

STEAK TIPS 8.95

SALMON 8.95

GF TERESA'S ANTIPASTO SALAD

Hearts of romaine, artichokes, roasted red peppers, marinated mushrooms, tomatoes, pepperoncini, olives and red onion, imported deli meats with a side of balsamic vinaigrette dressing 16.95

GF BABY SPINACH SALAD

Baby spinach topped with warm brick oven roasted tuscan vegetables 10.95

CAESAR SALAD

Hearts of romaine, toasted croutons and parmesan cheese tossed with our homemade caesar dressing 10.95

GF APPLE GORGONZOLA SALAD

Mixed greens, granny smith apples, gorgonzola, tomatoes, red onions and candied peanuts, tossed with our homemade balsamic vinaigrette 11.95

GF CAPRESE

Vine ripened tomatoes, buffalo mozzarella, basil, served with XV olive oil and balsamic glaze 11.95

GF ARUGULA SALAD

Baby arugula, shaved parmesan, cherry tomatoes, shaved red onion, lemon olive oil dressing 11.95

SPECIALTIES

PASTA CHOICES

PENNE OR SPAGHETTI

(ADD 2) FRESH FUSILLI, PAPPARDELLE, GARGANELLI, CRESTE DI GALLO, OR GLUTEN FREE PENNE

LOBSTER RAVIOLI

Lobster filled ravioli served in a sherry tomato cream lobster sauce, fresh baby spinach 25.95

GF SHRIMP SCAMPI

Sauteed shrimp, cherry tomatoes, lemon garlic and olive oil sauce, choice of pasta 22.95

GF CHICKEN OR VEAL SALTIMBOCCA

Choice of chicken or veal sauteed with fresh sage, marsala wine sauce, baked with prosciutto and provolone cheese, with choice of pasta 21.95/23.95

GF FRUTTI DIMARE

Shrimp, scallops, mussels, calamari and chopped clams sautéed with tomatoes and basil in a light tomato sauce or Fra Diavolo with your choice of pasta 28.95

GF SHORT RIB PAPPARDELLE

Slowly braised short rib, spinach, wild mushrooms, marsala wine sauce, touch of cream, tossed with fresh pappardelle pasta 24.95

POLLO MILANO

Hand breaded breast of chicken with panko crumbs, topped with a light tomato cream sauce served with your choice of pasta 19.95

GF CARBONARA

Applewood smoked bacon and ham tossed with your choice of pasta in a fresh cream, butter, egg and parmesan cheese sauce 18.95

GF PENNE VODKA

Sautéed chicken, onions and tomatoes in a spicy tomato vodka cream sauce 18.95

LOBSTER RIGATONI SORENTINO

Fresh lobster meat, burrata cheese, light tomato cream sauce, house made rigatoni 26.95

SPAGHETTI STRACCIATELLA

Fresh spaghetti, pesto, burrata, milano cream sauce 19.95

POLLO MILANESE

Panko crusted chicken, arugula, cherry tomatoes, citrus aioli, shaved parmesan 21.95

SAUSAGE RABE DI GALLO

Sweet italian sausage, broccoli rabe, roasted red peppers, sauteed in oil and garlic, tossed with fresh cresti di gallo pasta in a white wine parmesan sauce 22.95

GF OSSO BUCCO

Chianti braised pork shank with vegetables over your choice of parmesan soft polenta or risotto of the day. When available 25.95

VG BASIL GARGANELLI ALLA NORMA

Roasted eggplant, tomatoes, basil, fresh mozzarella, marinara and basil infused garganelli pasta 19.95



PRIME

GRILLE "19"

ITALIAN EATERY

ALL GLUTEN FREE PASTA DISHES ARE MADE WITH GLUTEN FREE PENNE PASTA *PLEASE SPECIFY BEFORE ORDERING*
CONSUMING RAW OR UNCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE A RISK TO YOUR HEALTH. 6.25% MASS. TAX AND .75% LOCAL TAX (TOTAL 7%) IS ADDED TO ALL PRICES
20% GRATUITY IS APPLIED TO PARTIES OF 6 OR MORE. PRICES SUBJECT TO CHANGE WITHOUT NOTICE
* PLEASE INFORM YOUR SERVER BEFORE ORDERING OF ANY ALLERGIES IN YOUR PARTY

OCEAN AND GRILLE

GF STEAK TIPS

Sirloin tips marinated in our homemade sweet barbecue sauce served with your choice of two sides 23.95

GF MIXED GRILL

Marinated steak tips, boneless chicken breast and italian sausage, served with your choice of two sides 22.95

FILETTO MARSALA

Petit beef tenderloin medallions, sweet marsala wine sauce, wild mushroom and asparagus risotto 29.95

BAKED HADDOCK

Lightly seasoned and dusted with our own seasoned bread crumbs with your choice of two sides 21.95

HADDOCK PICATTA

Fresh baked haddock topped with artichokes, capers and mushrooms in a lemon white wine sauce with your choice of pasta 23.95

GF SALMON

Pan seared atlantic salmon, tomato basil asparagus risotto, roasted red pepper vinaigrette 23.95

GF PORK CHOPS

Center cut, bone-in pork chops served with red vinegar peppers and roasted potatoes
1 chop 18.95 2 chops 24.95

GF TERESA'S GRILLED CHICKEN

Boneless breast of chicken topped with mushrooms, tomatoes, buffalo mozzarella, roasted red peppers and a balsamic wine sauce with your choice of one side 20.95

ROSEMARY BRICK CHICKEN

Lemon rosemary half chicken, garlic mashed potatoes, pan jus, sauteed broccoli rabe 23.95

VEAL PORTERHOUSE CHOP

14oz Veal porterhouse grilled to perfection, mushroom veal demi glace, garlic mashed potatoes 31.95

HADDOCK PIZZAIOLA

Fresh haddock topped with tomato, onion, and mozzarella cheese, served with choice of one side 23.95

ITALIANO CLASSICS

PASTA CHOICES PENNE OR SPAGHETTI

(ADD 2) FRESH FUSILLI, PAPPARDELLE, GARGANELLI, CRESTE DI GALLO, OR GLUTEN FREE PENNE

TERESA'S TRIO

Two large stuffed shells, two handmade meatballs and a chicken cutlet topped with Teresa's famous marinara sauce and melted mozzarella cheese 19.95

GF CHICKEN BROCCOLI ZITI

Tossed in a white wine butter sauce or creamy alfredo sauce 17.95

HOUSE-MADE RAVIOLI'S

Cheese filled ravioli with Teresa's famous marinara sauce 14.95
1 meatball 3.00 / 2 meatballs 5.00 / sausage 5.00

GNOCCHI SORRENTINA

Potato gnocchi in a light tomato sauce with basil and melted fresh mozzarella 18.95

EGGPLANT/ CHICKEN/ VEAL PARMIGIANO

Your choice of breaded chicken, veal or eggplant in Teresa's famous marinara sauce, mozzarella cheese with your choice of pasta
18.95 / 20.95 / 22.95

STUFFED SHELLS

Three herbed ricotta stuffed shells topped with Teresa's famous marinara sauce 12.95
1 meatball 3.00 / 2 meatballs 5.00 / sausage 5.00

PARMIGIANO COMBINATIONS

Chicken and Eggplant 19.95 Veal and Chicken 22.95
Veal and Eggplant 21.95
Served with your choice of pasta

GF BOLOGNESE

Homemade style bolognese sauce with a blend of pork, beef and veal with your choice of pasta 20.95

GF CHICKEN OR VEAL MARSALA

Choice of veal or chicken sautéed with ham and mushrooms in a sweet marsala wine sauce with your choice of pasta
20.95/23.95

GF SPAGHETTI WITH CLAMS

Freshly chopped and littleneck clams tossed with spaghetti, choice of a red or white wine sauce 21.95

CACIO E PEPE

Fresh spaghetti, butter, pecorino romano, cracked black pepper 15.95

Add fresh lobster 9.95

CHICKEN OR VEAL PICATTA

Choice of chicken or veal with artichokes, capers and mushrooms in a lemon white wine sauce with choice of pasta 21.95 / 23.95

SIDES

Choice of side includes fries, mashed and roasted potatoes, side caesar or house salad, tuscan vegetables or broccoli

FRENCH FRIES 4.00

GF MASHED OR ROASTED POTATOES 5.00

SIDE HOUSE OR CAESAR SALAD 6.00

GF TUSCAN VEGETABLES 5.00

GF RISOTTO OF THE EVENING 8.00
With meal additional 3.00

GF SAUTEED SPINACH OR BROCCOLI RABE 8.00

With meal additional 3.00

HOMEMADE MEATBALLS

1 meatball 3.00 / 2 meatballs 5.00

SIDE PASTA

Penne or spaghetti with Teresa's famous marinara 5.00
Fusilli, pappardelle, garganelli, creste di gallo, or gluten free penne add 2.00

GARLIC BROCCOLI 5.00

Teresa's
ITALIAN EATERY

FIND US ON SOCIAL MEDIA!



WWW.TERESASEATERY.COM

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