

# Teresa's

ITALIAN EATERY

## Antipasti

### FRIED CALAMARI 13

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

### BRUSCHETTA 10

Flatbread topped with marinated tomatoes, mozzarella cheese and baby arugula

### MOZZARELLA FRITTO 9

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

### TERESA'S FAMOUS ARANCINI 10

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

### SAMPLER 15

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

### GARLIC BREAD 7

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

### GF MUSSELS 12

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

### TERESA'S SIGNATURE MEATBALLS 11

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

### GF BURRATTA 15

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

### GF SHRIMP COCKTAIL 9

3 jumbo shrimp cocktail served with a housemade limoncello cocktail sauce

### GF EGGPLANT CAPRESE TOWER 12

Stacked grilled eggplant with vine ripened tomatoes, buffalo mozzarella, basil, served with XV olive oil and drizzled with a balsamic glaze

## Salads

### DRESSINGS

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

### ADD ONS

GRILLED MARINATED CHICKEN 5

GRILLED SHRIMP 6

STEAK TIPS 8

SALMON 10

### GF TERESA'S ANTIPASTO SALAD 14

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

### GF BABY SPINACH SALAD 9

Baby spinach topped with warm brick oven roasted tuscan vegetables

### GF WEDGE SALAD 10

Iceberg lettuce, beefsteak tomatoes, red onions and applewood smoked bacon served with asiago fresco dressing

### CAESAR SALAD 9

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

### GF APPLE GORGONZOLA SALAD 11

Mixed greens, Granny Smith apples, gorgonzola, tomatoes, red onions and candied peanuts, tossed with our homemade balsamic vinaigrette

### GF CAPRESE 10

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

### GF ARUGULA SALAD 11

Baby arugula, shaved parmesan, cherry tomatoes, shaved red onion, with our homemade lemon olive oil dressing

### SEASONAL SALAD MKT

Ask your server for our seasonal salad

## Italiano Classics

### PASTA CHOICES

PENNE OR LINGUINE

(ADD 2) FRESH FUSILLI, PAPPARDELLE OR GLUTEN FREE PENNE

### TERESA'S TRIO 19

Two large stuffed shells, two handmade meatballs and a chicken cutlet topped with our homemade marinara sauce and melted mozzarella cheese

### RAVIOLI AND MEATBALLS 16

Cheese filled ravioli with two handmade meatballs in our homemade tomato sauce

### GNOCCHI SORRENTINA 18

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

### STUFFED SHELLS 15

Three stuffed shells in marinara sauce with two handmade meatballs

### CHICKEN OR VEAL PAPA 21/23

Hand breaded veal or chicken cutlets topped with roasted red peppers, prosciutto, fresh buffalo mozzarella and tomato sauce with your choice of pasta

### CHICKEN / VEAL / EGGPLANT PARMIGIANA

18/21/17

Your choice of breaded chicken, veal or eggplant in tomato sauce, mozzarella cheese with your choice of pasta

### PARMIGIANA COMBINATIONS

Chicken and Eggplant 19 Veal and Eggplant 21  
Veal and Chicken 21

### GF OSSO BUCCO 24

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

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

## Specialties

### PASTA CHOICES PENNE OR LINGUINE

(ADD 2) FRESH FUSILLI, PAPPARDELLE OR GLUTEN FREE PENNE

#### LOBSTER RAVIOLI 26

Bay scallops, shrimp, broccoli, cherry tomatoes sautéed in garlic and olive oil served over lobster filled ravioli in a creamy lobster sauce, served with garlic bread

#### GF SHRIMP SCAMPI 22

Farm raised shrimp, cherry tomatoes and fresh garlic in a lemon white wine sauce with your choice of pasta

#### GF CHICKEN OR VEAL MARSALA 20/23

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

#### GF CHICKEN OR VEAL PICATTA 20/23

Choice of veal or chicken sautéed with artichokes, capers and mushrooms in a lemon white wine sauce with your choice of pasta

#### GF FRUITTI DIMARE 28

Shrimp, scallops, mussels, calamari and chopped clams sautéed with tomatoes and basil in a light tomato sauce or Fra Diabolo. Choice of pasta or risotto

#### GF CHICKEN BROCCOLI ZITI 17

Tossed in a white wine butter sauce or creamy alfredo sauce

#### GF SHORT RIB PAPPARDELLE 24

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

#### GF LINGUINE WITH CLAMS 19

Freshly chopped clams tossed with linguine in your choice of a red or white wine sauce

#### GF BOLOGNESE 19

Gourmet homemade style bolognese sauce with a blend of pork, beef and veal with your choice of pasta

#### GF CHICKEN OR VEAL SALTIMBOCCA 20/23

Fresh sage and mushrooms sautéed in a marsala wine sauce and then baked with prosciutto and provolone cheese

#### POLLO MILANO 19

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

#### GF CARBONARA 18

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

Add Shrimp or Chicken 5

#### GF PENNE VODKA 18

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

Substitute Steak Tips or Shrimp Add 4

#### GF SAUSAGE RABE ORECCHIETTE 21

Sweet Italian sausage, broccoli rabe, roasted red peppers and cannelli beans sautéed in olive oil and garlic, tossed with fresh orecchiette in a white wine and parmigiano sauce

#### GF LOBSTER FRA DIABOLO 26

Fresh lobster meat sautéed with garlic, basil, in a spicy cherry tomato sauce

#### GF PASTA PRIMAVERA 16

Seasonal roasted vegetables in a light pesto sauce tossed with your choice of pasta

Add Shrimp or Chicken 5

## Ocean and Grille

#### GF STEAK TIPS 22

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

#### GF MIXED GRIL 22

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

#### 1/2 LB ANGUS CHEESE BURGER 13

Served with fries

#### GF BONELESS RIBEYE 29

14 oz. Rib eye steak served with mashed potatoes and grilled asparagus topped with a wild mushroom au jus sauce

Add (3) Shrimp 5

#### BAKED HADDOCK 21

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

#### HADDOCK PICATTA 23

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

#### GF SALMON 23

Atlantic fresh pan seared salmon available blackened, lemon pepper, teriyaki, thai chili, or pesto with your choice of two sides

#### GF PORK CHOPS 24

Center cut, bone-in pork chops served with red vinegar peppers and roasted potatoes

#### GF TERESA'S GRILLED CHICKEN 19

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

## Sides

#### FRENCH FRIES 4

#### GF MASHED OR ROASTED POTATOES 5

#### GF TUSCAN VEGETABLES OR BROCCOLI 5

#### GF SAUTEED SPINACH OR BROCCOLI RABE 8

#### GF RISOTTO OF THE EVENING 8

#### GF ASPARAGUS 7

#### HOMEMADE MEATBALLS 5

#### SIDE HOUSE OR CAESAR SALAD 4/6

#### GF COLESLAW 4

#### JUMBO ONION RINGS 5

#### GF SIDE PASTA 7

## Beverages

FOUNTAIN DRINKS (FREE REFILL) 2.89

REGULAR OR CHOCOLATE MILK 1.99

CHILDREN'S DRINKS/JUICE/MILK 1.89

COFFEE/TEA 2.50

CAPPUCCINO 3.25

ESPRESSO 3.00

Ask your server about our delectable dessert selection

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