



Small plates for the table

Rosemary Focaccia - Garlic, Parmigiano | 6
House dips, smoked eggplant - ricotta cheese, hummus, lavash bread | 8
Grilled Atlantic rouget - fennel mustard vinaigrette | 9
Crudités & black garlic aioli - radishes, carrots, cucumbers, grilled fennel, asparagus & peppers | 9
Salted cod salad - pickled tomatoes & cucumbers, espelette pepper | 7
Burrata andriese, pickled red peppers & tagiasca olives, extra virgin olive oil | 13
Cauliflower Salad - raisins, pickled red onions, peppers, toasted almonds | 8
Tessa Boards, Artisanal cured meats - or - Local cheese selection | 14

Appetizers

Spring Vegetable Soup - basil pistou, ditalini pasta | 11
Market Salad - escarole, arugula, shaved fennel, radishes, mustard vinaigrette | 12
Chickpea quinoa tabbouleh - fresh garbanzo beans, fava beans, mint & parsley, lemon vinaigrette | 13
Razor clam escabèche - spicy red cabbage slaw, toasted marcona almonds | 14
Venison carpaccio - pistachios, arugula, shaved parmesan, blood orange | 16
Octopus a la plancha - squash lemon caponata, pickled red onions | 17
Braised pork belly provençale - confit turnips & tapenade | 15
Roasted quail - pancetta cotto, cipollini onions, pickled spring garlic | 17

Pasta & risotto

Linguine - Tasmanian pepper & lemon, Parmesan basil crunch | 11/16
Spaccatelli - Maine Lobster Civet, chanterelles, spring onions | 19/29
Ramp cavatelli - Rabbit & Pancetta Ragu, smoked cipollini onion | 16/26
Stuffed shells with swiss chard & spinach, zucchini romesco | 13/21
Green asparagus risotto, sheep ricotta | 13/21
Scallop with lemon risotto, chorizo crust, English peas | 18/28

Entrées

Seared black sea bass - braised fennel & fingerling potatoes, tagiasca olives | 28
Roasted monkfish loin - lentil, quinoa & pancetta pilaf, mustard agrodulce | 27
Duck Duo - crispy breast, leg lasagna, spring carrots, rosemary jus | 34
Roasted free range chicken breast - mashed potato, fava beans, chicken jus | 25
Braised berkshire pork cheeks - pecorino polenta, sundried tomatoes | 27

From the grill

Swordfish - bergamote & caper gremolata, artichoke barigoule | 31
Strip steak - barolo & green peppercorn sauce, braised shallots & charred radicchio | 38
Slow roasted leg of lamb - zucchini succotash, spring garlic, savory lamb jus | 28
Tessa Burger - Angus beef & pancetta, taleggio, house made rosemary fries | 19
Côte de bœuf for two - seared or grilled, baked bone marrow, side of your choice | 48pp

Sides - 8

Spinach & Tuscan Kale	Charred Asparagus, blood orange & almonds
Broccoli Rabe, lemon, garlic, fresh cayenne	Roasted Carrot & bee pollen gastrique
House made fries, rosemary salt	Garlic Mashed Potatoes