

Appetizers

- Mussels Marinara**
Sautéed mussels in marinara sauce 13.99
- Clams on the Half Shell** 1/2 dozen 12.99
- Shrimp Cocktail** Six jumbo shrimp served with our special cocktail sauce 15.99
- Fresh Mozzarella, Tomato & Fresh Basil** 10.99
- Artichoke Heart with Vinaigrette** 10.99
- Fried Mozzarella Sticks** with marinara sauce 10.99
- Clams Casino** 1/2 dozen 13.99
- Fried Calamari** served with lightly spiced pesto marinara sauce 13.99
- Jumbo Buffalo Wings** Hot or mild with bleu cheese dressing or garlic parmigiana 13.99
- Arancini (4)** Served with marinara 11.99

- Stuffed Roasted Peppers** Stuffed with prosciutto and fresh mozzarella in balsamic vinaigrette 12.99
- Baked Asparagus** Wrapped with roasted pepper, prosciutto and fresh mozzarella in balsamic vinaigrette 12.99
- Cozze Ala Angela** Mussels with tomatoes, leeks and white wine cream sauce 13.99
- Steamed Clams** 1/2 dozen 13.99
- Grilled Marinated Portobello Mushrooms** 9.99
- Chicken Fingers** Served with honey mustard dressing 11.99
- Zucchini Fritti** Fried zucchini with lemon and marinara sauce 11.99

Sampler

Chicken fingers, mozzarella sticks, onion rings, served with marinara sauce 12.99

Homemade Soups

- Crock of French Onion**
With melted mozzarella cheese 6.99
with meal 5.99

Soup du Jour 5.99

- Tortellini in Brodo**
Cheese filled tortellini served in flavorful broth 6.99 • with meal 5.99

Salads

- Tuscany Salad**
Sliced turkey, mozzarella cheese, olives and roasted peppers 14.99
- Tessara Salad**
Chicken, shrimp (1), scallops (2), prosciutto and Swiss cheese 18.99
- Cobb Salad**
Grilled marinated chicken breast, bacon, chunky bleu cheese, roasted peppers, olives 16.99
- House or Caesar Salad**
Served with homemade croutons and our own Caesar dressing 12.99
With grilled chicken breast 13.99
With grilled salmon 16.99
With grilled shrimp (4) 16.99

- Mediterranean Salad**
Fresh mozzarella cheese, olives, artichoke hearts, roasted peppers, and tomato 15.99

- Tuna Salad Platter**
over Garden Salad 14.99

- Italian Salad**
Combination of prosciutto, mozzarella cheese, roasted peppers, and olives 14.99

- Buffalo Salad**
Lightly breaded chicken tenders with buffalo sauce, chopped bacon and cheddar cheese 14.99

Dressings:

Balsamic Vinaigrette • Caesar • Honey Mustard • Bleu Cheese • Ranch
Thousand Island • Creamy Italian • Fat Free Italian • French

Pasta

Served with soup du jour or salad

- Rigati Con Broccoli** Olive oil, mushroom, and broccoli in a white wine garlic sauce 21.99
- Eggplant Parmigiana** With mozzarella cheese and marinara sauce, served with spaghetti 19.99
- Homemade Baked Lasagna** Baked with fresh meat, layered pasta, ricotta, mozzarella, parmesan cheese and our own marinara sauce 19.99
- Penne or Spaghetti** with marinara sauce 17.99
With Meatballs or Italian Sausage 19.99
- Fettuccine Con Pollo** Grilled chicken breast with wild mushrooms in creamy herb sauce 21.99
- Fettuccine Al Salmone** Fresh boneless salmon confits with leeks in creamy brandy sauce 24.99
- Fettuccine Alfredo** The traditional way 20.99
with Grilled Chicken 22.99 • with Shrimp (6) 27.99
- Tortellini Con Broccoli** Olive oil, sundried tomatoes, broccoli and white wine garlic sauce 21.99
- Ravioli Di Caprino** Cheese ravioli with sundried tomatoes, zucchini, tomato and cream sauce 21.99
- Ravioli Al Salmone** Cheese ravioli with boneless salmon confits and dill cream sauce 24.99
- Tortellini Alfredo** The traditional way 22.99
with Grilled Chicken 24.99 • with Shrimp (6) 28.99
- Fettuccine Gorgonzola** with wild mushrooms and creamy gorgonzola cheese sauce 21.99
- Penne Vodka** With prosciutto in creamy pink sauce 21.99
with Grilled Chicken 23.99 • with Shrimp (6) 28.99
- Penne Siciliana** Sundried tomatoes, wild mushrooms, scallions, olives and olive oil in white wine garlic sauce 20.99
- Rigati Messina** Pencil points, tomato, eggplant, green and red peppers, and basil in olive oil, topped with mozzarella 21.99
- Linguini with Clam Sauce** Red or White sauce 22.99
- Linguini ala Tessara** Clams, mussels, red peppers and olives with white wine garlic sauce 21.99
- Rigati Con Asparagus** Pencil points with sundried tomatoes, asparagus and Italian sausage cubes in white wine garlic sauce 21.99
- Cheese Ravioli Parmigiana** 19.99
with Meatballs or Italian Sausage 21.99
- Linguini with Lump Crabmeat** Wild Mushrooms, sundried tomatoes and herbs in white wine cream sauce 27.99
- Rigati Con Pollo** Pencil points with chicken chunks, asparagus, sundried tomatoes, in white wine garlic and herbs sauce 22.99



Steaks & Chops



Served with soup du jour or salad

Roast Prime Rib with Au Jus 29.99

Center-Cut Pork Chops 25.99

Smothered Steak

Charcoal flame-broiled New York strip sirloin steak with sautéed peppers, onions, mushrooms and mozzarella cheese 34.99

Filet Mignon Au Poivre

Mixture of crushed greens, pink and black peppercorns with cream mustard brandy sauce 41.99

Steak Au Poivre "Magnum"

New York strip sirloin steak, mixture of crushed greens, pink and black peppercorns with cream mustard brandy sauce 35.99

Tournedo Ala Rossini

Medallions of filet mignon wrapped with bacon and topped with artichoke hearts in port wine mushroom sauce, served with potato and green beans 34.99

New York Sirloin Steak

Charcoal flame broiled steak, au jus 33.99

Filet Mignon

Charbroiled to your taste, au jus 40.99

Garlic Steak

Charcoal flame broiled New York strip sirloin steak with roasted garlic and virgin olive oil 34.99

Surf & Turf

Lobster Tail and filet mignon 50.99

Pork Tenderloin Marsala

Sautéed medallions of pork with mushrooms and Marsala wine, served with rice and green beans 22.99

Steak Ferrara

Pan-seared New York Sirloin (1 lb.) with lump crabmeat in a creamy brandy mustard sauce, served over spinach 40.99

Tournedo Eiffel

Medallions of filet mignon wrapped with bacon, with jumbo, crabmeat, wild mushrooms, tarragon and sage in Madeira cream sauce, served with asparagus over grilled eggplant 37.99

Veal

All Natural Veal ❖ Served with soup du jour or salad

Veal Parmigiana

Lightly breaded veal, melted mozzarella cheese, fresh marinara, served with spaghetti 26.99

Veal Marsala

With mushrooms, marsala wine, served with rice and green beans 28.99

Veal Piccata

Capers, garlic white wine sauce, served with rice and green beans 30.99

Veal Ala Genoa

Sautéed veal with artichoke hearts, mushrooms and white wine garlic sauce, served with rice and green beans 29.99

Veal Spinach

Sautéed veal scaloppine with sundried tomatoes, in mushroom Marsala wine sauce, served with rice and green beans 29.99

Veal Ala Senese

Sautéed veal scaloppine, jumbo crabmeat and sundried tomatoes in lemon white wine garlic sauce, served over fettuccine 32.99

Veal Ala Merline

Sautéed veal and two jumbo shrimp with garlic white creamy tomato sauce, served with rice and green beans 31.99

Veal Francaise

Sautéed veal dipped in egg batter and lemon butter sauce, served with rice and green beans 30.99

Veal Alicia

Sautéed veal scaloppine with jumbo crabmeat and wild mushrooms in vodka cream tomato sauce, over linguini 32.99

Fresh Seafood

Served with soup du jour or salad

Broiled Filet of Salmon

with fresh herbs and lemon, potato and green beans 26.99

Broiled Filet of Flounder

with fresh herbs and lemon, potato and green beans 29.99

Broiled Bassa or Tilapia

with fresh herbs and lemon, potato and green beans 22.99

Tessara Broiled Lump Crabcakes

with fresh herbs and lemon, potato and green beans 28.99

Flounder Francaise

Filet of flounder dipped in egg batter and lemon sauce, served with rice and green beans 29.99

Broiled Seafood Combination

Crabcake, shrimp, scallops, salmon, potato and green beans 34.99

Shrimp Scampi

Garlic and white wine sauce, over linguini 28.99

Shrimp Fra Diablo

Sautéed shrimp (hot or mild), in tomato white wine garlic fennel sauce, over linguini 28.99

Iberian Fantasia

Shrimp, scallops, and sausage, flamed with vodka in a spicy tomato cream sauce, over angel hair pasta 31.99

Salmon Romantica

Grilled filet of salmon, lump crabmeat, artichoke hearts, and pink peppercorn white wine lemon dill sauce, with grilled asparagus 32.99

Broiled Stuffed Bassa

Stuffed with fresh lump crabmeat imperial stuffing, fresh herbs and lemon, served with potato and green beans 25.99

Seafood Mariciats

Lobster, shrimp and scallops in a brandy light cream saffron sauce, served over linguini 41.99

Broiled Stuffed Filet of Flounder

Stuffed with fresh lump crabmeat imperial stuffing, fresh herbs and lemon, potato and green beans 29.99

Broiled Stuffed Shrimp

Stuffed with fresh lump crabmeat imperial stuffing, fresh herbs and lemon, served with potato and green beans 30.99

Broiled Stuffed Salmon

Stuffed with fresh lump crabmeat, imperial stuffing, fresh herbs and lemon, potato and green beans 30.99

Twin Lobster Tails

Two 6 oz. lobster tails, fresh herbs, lemon, served with potato and green beans 51.99

Stuffed Mushrooms

Stuffed with fresh lump crabmeat imperial stuffing, fresh herbs and lemon, potato and green beans 24.99

Fish & Chips

Served with French fries and our special cocktail sauce 20.99

Seafood Fra Diablo

6 oz lobster tail, shrimp, scallops, and mussels, sautéed in Marinara sauce (hot or mild), served over linguini 39.99



Light Fare

Served with soup du jour or salad

Angel Hair Primavera

Served with fresh garden vegetables, mushrooms, sundried tomatoes and basil with choice of red or white sauce 21.99
(Substitute gluten-free pasta \$2 extra)

Vegetarian Delight

Seasoned grilled vegetables 21.99

Grilled Chicken Primavera

Served with grilled tomatoes, scallions, zucchini, eggplant, asparagus and basil 22.99

Chicken

Served with soup du jour or salad

Tessara Sweet Cracker Chicken

Breast of chicken lightly breaded with Ritz® crackers, white wine lemon sauce, served with rice and green beans 22.99

Chicken Parmigiana

Breast of chicken, lightly breaded, melted mozzarella cheese, fresh marinara sauce, served with spaghetti 22.99

Charcoal Broiled Chicken Breast

Marinated with fresh basil, garlic, virgin olive oil, served with rice and green beans 21.99

Rosemary Chicken

Sautéed breast of chicken with fresh rosemary, spinach, sundried tomatoes, fresh basil, garlic white wine sauce, served over linguini 22.99

Chicken Valentino

Breast of chicken with prosciutto, mushrooms, asparagus and fresh cream, topped with fresh mozzarella, served over linguini 25.99

Chicken Florentine

Sautéed chicken breast with spinach, mushrooms, garlic white wine sauce, and mozzarella cheese, over angel hair 23.99

Chicken Piccata

Sautéed breast of chicken with capers, garlic white wine sauce, served with rice and green beans 22.99

Chicken & Shrimp Marco Polo

Sautéed breast of chicken, jumbo shrimp, fresh broccoli, mushrooms, Marsala wine and mozzarella cheese over linguini 27.99

Chicken Marsala

Breast of chicken sautéed with fresh mushrooms and pimientos in a Marsala wine sauce, served with rice and green beans 22.99

Pollo Ai Carciofi

Sautéed breast of chicken with wild mushrooms and artichoke hearts in white wine lemon sauce, served with rice and green beans 23.99

Chicken Francaise

Sautéed breast of chicken dipped in egg batter and lemon butter sauce, served with rice and green beans 22.99

Chicken Portuguese

Sautéed breast of chicken with mushrooms, scallions, fresh marinara sauce over linguini 22.99

Chicken Asparagus

Sautéed breast of chicken, wild mushrooms, chopped asparagus and red wine brown sauce over linguini 22.99



Charbroiled Burgers



Served with lettuce and tomato on a Kaiser roll
with French Fries or Sautéed Green Beans

Sweet Potato Fries or Onion Rings \$2.99 • Side Salad add \$4.99

Homemade Beef Hamburger

with lettuce and tomato 13.99

Cheeseburger

with lettuce and tomato 14.99

Tessara Burger

Sautéed peppers, onions, mushrooms, mozzarella cheese, lettuce and tomato 15.99

Texas Burger

Bacon, cheddar cheese, BBQ sauce, lettuce and tomato 15.99

Mexican Burger

Jalapeño peppers with cheddar cheese, onion, lettuce and tomato 15.99

Bacon Cheeseburger Deluxe

with bacon, onion, lettuce and tomato 15.99

Smokehouse Burger

Homemade Angus beef burger with thick cut bacon, sautéed onion, melted sharp cheddar cheese, and BBQ sauce 15.99

Kids' Menu

For children 12 and under

Spaghetti & Meatball 11.99

Chicken Parmigiana with Spaghetti 13.99

Grilled Cheese with French Fries 11.99

Chicken Fingers with French Fries 12.99

Penne Vodka with prosciutto in a creamy pink sauce 12.99

Cheeseburger with French Fries 12.99

Cheese Ravioli with fresh marinara sauce 11.99

Penne Marinara 10.99

Fettuccine Alfredo 12.99

PLEASE ASK ABOUT OUR VEGETARIAN & GLUTEN FREE OPTIONS

Tessara's Wine Selections

Red Wine

	GLASS	BOTTLE
J. Lohr "Seven Oaks", Cabernet Sauvignon.....	10.00	35.00
Cupcake Merlot.....	9.00	34.00
19 Crimes Cabernet Sauvignon.....	9.00	34.00
Bodega Norton 1895 Malbec.....	8.50	32.00
3 Thieves Pinot Noir.....	10.00	34.00
Casillero del Diablo Carmenera.....	9.00	34.00
Jordan Cabernet Sauvignon, Alexander Valley...		85.00
Stags Leap Cabernet Sauvignon Alexander Valley.....		65.00
Simi "Landslide" Cabernet Sauvignon, Alexander Valley.....		65.00
Ruffino Ducale Gold Riserva Chianti, Italy.....		65.00
Rodney Strong Merlot, Sonoma.....		43.00

White Wine

Kendall Jackson Chardonnay.....	9.00	34.00
Brancott Sauvignon Blanc.....	8.50	32.00
Stemmari Moscato.....	8.50	30.00
Ruffino "Lumina" Pinot Grigio.....	8.50	32.00
Schmitt Sohne QBA Riesling.....	8.50	32.00
Jordan Chardonnay.....		65.00
Hess Collection Chardonnay.....		43.00
Louis Jadot Pouilly-Fuisse.....		43.00
Santa Margherita Pinot Grigio.....		40.00

Blush Wine

Beringer White Zinfandel.....	8.50	28.00
Juliette Rose.....	10.00	34.00

House Wine

	GLASS	1/2 CARAFE	CARAFE
Chardonnay.....	8.00	16.99	30.99
Pinot Grigio.....	8.00	16.99	30.99
Cabernet Sauvignon.....	8.00	16.99	30.99
Merlot.....	8.00	16.99	30.99
White Zinfandel.....	8.00	16.99	30.99
Chianti Ruffino.....	8.50	17.99	31.99
Red Sangria.....	8.00	17.99	31.99
White Sangria.....	8.00	17.99	31.99

Champagne & Sparkling Wine

Korbel Brut.....	Split 10.00	25.00
Moet & Chandon Imperial.....	1/2 Btl 35.00	75.00
Moletto Prosecco.....	Split 10.00	34.00

Coffees

With Your Favorite Liqueur

Nocello- Amaretto - Frangelico - Kahlua - Bailey's Irish Cream

Jameson, Irish Coffee fresh brewed coffee with Jameson Irish Whiskey, topped with whipped cream 8.50

Tiramisu Latte, Kahlua, Amaretto and Creme de Cocoa with steamed milk and espresso 9.00

Caramel Latte, Licor 43 drizzled with caramel 9.00

Desserts

Cannoli cannoli shell filled with ricotta cheese filling and chocolate chips 5.99

Our Famous Tessara Tiramisa ladyfingers soaked in Kahlua and espresso, layered in a white rum cream 8.99

Chocolate Mousse Cake dark chocolate mousse topped with whipped topping and chocolate shavings 6.99

Dark Chocolate Fudge Layer Cake baked and layered with rich fudge on top, covered with a thin layer of chocolate icing and chocolate chips 7.99

Our Famous Tessara Cheesecake 8.99

Ice Cream vanilla - chocolate 5.99

Taruffo chocolate and vanilla gelato formed around a cherry almond center coated in chocolate 7.99

Cocktails

Cranberry Gin Fizz Beekeeper Dry Gin, mixed with St. Germaine Elderflower Liqueur, cranberry juice and club soda 8.50

Malibu Sunrise light, fresh, fruity cocktail with Malibu Rum, pineapple, orange juice and grenadine 8.00

Cider Sidecar fresh apple cider with Christian Brothers Brandy, triple sec and a splash of ginger ale 9.00

Tessara Lemonade 44 North Huckleberry Vodka, mixed with lemonade and cranberry juice 8.50

Cranberry Margarita white tequila mixed with triple sec, lime juice and cranberry juice 8.50

Perfect Seagrams VO Manhattan Seagrams Canadian Whiskey with sweet and dry vermouth, blended to a classic cocktail 10.00

Maple Old Fashioned Bulleit Rye mixed with a splash of maple syrup and muddled fruit 10.00

Jersey Apple Manhattan Lairds Apple Jack Brandy blended with Apple Pucker Schnapps and cranberry juice 10.00

Martinis

Espresso Martini Stoli Vanilia Vodka, blended with fresh brewed espresso and Kahlua 10.00

Pomegranate Martini Absolut Vodka mixed with triple sec, lime juice and POM 10.00

Scarlet Pear Martini Grey Goose Le Poire Vodka, Peachtree Schnapps, and cranberry juice made into a nice refined cocktail 12.00

Purple Goose Martini Grey Goose Vodka and Chambord Liqueur, shaken to a fine martini 12.00

Personalize Your Cocktail With These Luxury Brands

Vodka

Absolut - Stolichnaya - Ketel One - Grey Goose
Belvedere - Smirnoff - Tito's

Bourbon

Jim Beam - Maker's Mark - Wild Turkey 101
Old Grand Dad - Bulleit - Woodford Reserve

Gin

Bombay Sapphire - Tanqueray Ten - Tanqueray
Beekeeper - Hendricks

Beer

Draft Beer (pints or pitchers)

Stella Artois - Heineken - Miller Lite - Yuengling Lager
Goose Island IPA
5 Additional Rotating Draft Beers
That Change With The Season & Availability

Domestic Bottles

Budweiser - Coors Light - Michelob Ultra - Miller Lite
Sun Adams Lager - Angry Orchard Crisp Apple Cider
Heineken 0.0

Imported Bottles

Amstel Light - Corona - Corona Premier
Guinness Pub Draft Can
Heineken - Heineken Light

Please Ask Your Server About Our Seasonal Specials