

ANTIPASTI

Bruschetta Platter 19

Spicy *giardinera*, mascarpone, basil
Brie, roasted grape, fig, honey balsamic
Mushroom, *cambozolla*, honey, grape tomato
Classic tomato parmesan

Duck Prosciutto - House-cured prosciutto, fresh mozzarella, *mostarda*,
crostini 16

Tuna Crudo – tartare of yellowfin, herb and sprout salad, candied fennel
and grapefruit 19

Grilled Calamari Pomodoro - olives, capers, anchovies, lemon
and *San Marzano* 14

“Carne e Pianta” for 2 - cured meats, grilled vegetables, Italian cheese
and daily selections served with Teca’s flatbread. Ideal to share in classic
Italian fashion 36

SALADS


All salad offerings are available family style

Minimum of 4 people. 10 per person


Terrina – terrine of sundried tomato, Italian sausage and pesto.
Arugula, basil and fennel salad with *limoncello* 12


Caprese - vine-ripened tomato, buffalo mozzarella 13

Romano - organic leaves, summer blooms, radicchio, endive,
artichoke, Teca pickles. *Vin cotto* vinaigrette 13

 **Caesar** - romaine, creamy garlic dressing, prosciutto *grisini*,
Parmigiano-Reggiano, anchovy 10

SOUP

 **Minestrone** - pesto parmesan bruschetta 9

 **Cipollata** – pancetta, mozzarella crostini 10

FLAT BREADS

Classic Italian thin crust pizza, baked in our wood-stone oven.

In 1998 the Italian government formally recognized Neapolitan pizza worthy of preservation and granted it D.O.C. status (Denominazione di Origine Controllata), which specifies the legally permitted ingredients and methods of preparation necessary to produce authentic Neapolitan pizza. Our Italian pizzas are made with traditionally recognized ingredients.

Quattro Formaggi 16

Buffalo mozzarella, fontina, Parmigiano-
Reggiano, ricotta

Pianta 17

Quattro Formaggi with rapini, mushrooms,
peppers, asparagus

Fruitti Diavolo 19

grilled shrimp, calamari and clams. Spicy tomato

Add prosciutto 6 Add veal meatballs 6


Margherita 16

Vine tomato, buffalo mozzarella, basil


Sausage e Funghi 18


Vine tomato, sweet sausage, wild mushroom, oregano

PASTA/RISOTTO

 **Spaghetti** - San Marzano tomatoes and veal meatballs 21

 **Orecchiette** - pesto, sausage, rapini, garlic foccacia *gremolata* 19

 **Pappardelle** - octopus, calamari and grilled shrimp, diavolo 25

 **Gnocchi** - truffle gnocchi, lemon vodka cream, spinach, pine nuts
and opal basil 20


Daily Garden Risotto - the best of the season. MP

Scallop - braised oxtail, beech, oyster and mushroom risotto, asparagus
and grilled radicchio 38

MAINS

Catch of the Day –MP

Carne del Giorno – daily creation from the butcher’s block. MP

 **Chicken** – pistachio crusted breast stuffed with sun-dried tomato,
prosciutto, buffalo mozzarella and sage with roasted red potato
and spinach 35

Lamb – grilled lamb loin, salad of new potato, baby heirloom tomato,
artichokes, mint and wine vinegar 42

Beef – marinated *hanger* steak, salsa verde, roasted eggplant mash, summer
vegetable parmesan 36

FOR THE TABLE

“The Art of Sharing” is a time-honored Italian tradition that brings friends and family together to celebrate love, laughter, conversation and food. The menu at Teca is designed so that guests can enjoy dining in Classic Italian fashion. We hope your evening at Teca is marked by joy and gusto.

Nonna’s Platter

spaghetti and veal meatballs, Margherita flatbread and mixed
seafood pappardelle diavolo
Minimum of 2 people. 31 per person

Cacciatore’s Platter

hanger steak with salsa verde and eggplant mash, sausage e
funghi flatbread and pistachio crusted chicken with baby
potatoes and chanterelles
Minimum of 2 people. 45 per person