



ANTIPASTI

Bruschetta Platter

Spicy Giardinera, mascarpone, basil
Brie, roasted grape, fig, honey balsamic
Chorizo, mint ricotta, orange/fennel jam
Artichoke, goat cheese, pesto, truffle honey
Classic tomato parmesan
Choose 4 types 17

Carpaccio - Rowe Farms beef, shaved parmesan & truffle oil 15

Chioppino – shrimp, calamari, octopus, tomato, chili 16

Grilled Calamari - olives, capers, anchovies, brown butter 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

Arugula – Teca pickles, baby carrots, white balsamic and Truffled honey 13

Caprese - vine-ripened tomato, buffalo mozzarella 12

Spinach - pink grapefruit, quail egg, pancetta, grainy mustard vinaigrette 11

Caesar - romaine, creamy garlic dressing, anchovy, Parmigiano-Reggiano, pancetta 9

SOUP

Minestrone - pesto parmesan bruschetta 8

Cipollata – pancetta, mozzarella crostini 9

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 15

Buffalo mozzarella, fontina, Parmigiano-Reggiano, ricotta

Frutti de Mare 18

Grilled shrimp, octopus, artichoke, lemon, basil

Carne Calzone 18

Bolognese, Italian bacon, prosciutto, goat cheese, cipollini

Pianta 17

Quattro Formaggi with rapini, mushrooms, peppers, asparagus

Margherita 14

Vine tomato, buffalo mozzarella, basil

Diavolo 16

Meatballs, roasted mushrooms, pepperoncini, chili, arugula

Add prosciutto 6 Add veal meatballs 6

PASTA

Agnolotti - goat cheese and truffle whipped potato, broccolini, toasted pine nuts, vermouth and parmesan cream 21

Crocchi - rapini, pork belly, Amatriciana, grilled king oysters 20

MAINS

Halibut – pan-fried on a basil peperonata 28

Salmon - melted greens, roasted garlic and parmesan minestrone

Carne del Giorno - daily creation from the butcher's block