

MOTHER'S DAY

ANTIPASTI

CALAMARI FRITTO 14

Hand-breaded and deep fried with hot cherry peppers, side of homemade marinara and asiago dressing

BRUSCHETTA 10

Flatbread with marinated tomatoes, mozzarella cheese and baby arugula

MOZZARELLA FRITTO 10

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

TERESA'S SIGNATURE MEATBALLS 14

Brick oven baked meatballs topped with mozzarella cheese, whipped ricotta, basil pesto

ANTIPASTO SALAD 17

Romaine, artichokes, roasted red peppers, marinated mushrooms, red onion, pepperoncini, mustard balsamic dressing, assorted meats and cheeses

TERESA'S FAMOUS HOMEMADE ARANCINI 12

Rice ball stuffed with provolone and ground beef, topped with tomato sauce

TERESA'S SAMPLER 18

Assortment of fried calamari, toasted ravioli, zucchini, and mozzarella, served with a side of homemade marinara sauce

CAPRESE 12

Beef steak tomatoes, buffalo mozzarella, basil, balsamic, EVOO

MUSSELS 16

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

BURRATA 17

Arugula, shaved parmesan, prosciutto di parma, marinated tomatoes, finished with a balsamic glaze and extra virgin olive oil

SPECIALITÀ

GRILLED 16 oz NY SIRLOIN 42

Served with mixed seasonal vegetables and mashed potatoes

HONEY HAM 30

Boar's Head sweet sliced ham topped with a brown sugar glaze served with mixed seasonal vegetables and mashed potatoes

LOBSTER AND SHRIMP SAFRON 38 RISOTTO WITH PEAS

HADDOCK PICCATA FUSSILI 29

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

VEAL CHOP MILANESE 46

Arugula, tomatoes, shaved red onion, citrus aioli

BAKED SCALLOPS 35

Baked in sherry cream sauce, served with seasonal vegetables and mashed potatoes

SECONDI PIATTI

LOBSTER RAVIOLI 34

Lobster filled ravioli served in a sherry tomato cream sauce and sauteed scallops

TERESAS TRIO 26

Two large stuffed shells, two homemade meatballs, one chicken parmigiano cutlet, tomato sauce and mozzarella cheese

CHICKEN BROCCOLI FUSILLI 25

White wine butter sauce or Alfredo

BOLOGNESE 26

Classic style bolognese sauce with a blend of pork, beef, and veal, homemade fusilli

SHRIMP SCAMPI 28

Sautéed shrimp, plum tomatoes and fresh garlic tossed in a lemon white wine sauce, homemade fusilli

POLLO MILANO 25

Hand-breaded breast of chicken with Panko crumbs, topped with a light tomato cream sauce, homemade fusilli

FRUTTI DI MARE 36

Shrimp, mussels, calamari, chopped clams, sautéed with tomatoes and basil in a your choice of light tomato sauce or fra diavolo served with fusilli

GLUTEN FREE AND CHILDREN OPTIONS AVAILABLE UPON REQUEST ORDERING OFF OUR CLASSIC DINNER MENU IS NOT AVAILABLE TODAY

Consuming raw or uncooked meats, poultry, seafood, shellfish or eggs may increase a risk to your health. 7% Mass tax is added to all prices. 20% gratuity is added to parties of 6 or more. Please inform your server of any and all allergies. Due to a high volume of guests no substitutions please.