

Teresa's

EASTER MENU

Antipasti

Calamari Fritto \$13 Hand-breaded and deep fried with hot cherry peppers, served with a side of homemade marinara and asiago dressing

Eggplant Rollatini \$11 Eggplant stuffed with spinach and ricotta cheese, topped with a creamy tomato sauce

Bruschetta \$10 Flat bread topped with marinated tomatoes, mozzarella cheese and baby arugula

Mozzarella Fritto \$9 Hand-breaded and fried, topped with fresh basil and homemade marinara

Teresa's Signature Meatballs \$11 Brick oven baked meatballs topped with mozzarella cheese, whipped ricotta and basil pesto

Teresa's Famous Homemade Arancini \$10 Rice ball stuffed with provolone and ground beef, topped with tomato sauce

Teresa's Sampler \$15 Fried Calamari, toasted ravioli, zucchini, and mozzarella, served with a side of homemade marinara sauce

Caprese \$10 Beefsteak tomatoes, buffalo mozzarella, basil, balsamic and olive oil

Garlic bread with cheese \$7 Served with a side of our homemade marinara sauce

Mussels \$14 PEI Mussels sautéed in your choice of garlic white wine or marinara

Insalata

Antipasto Salad \$14 romaine, artichokes, roasted red peppers, marinated mushrooms, pepperoncini's, red onion with a mustard balsamic dressing topped with meats and cheeses

Baby Spinach Salad \$9 Baby spinach topped with warm brick oven roasted Tuscan vegetables

Wedge Salad \$10 Iceberg lettuce, beefsteak tomatoes, red onions, apple wood smoked bacon asiago fresco dressing

Caesar Salad \$9 Hearts of romaine, sundried tomatoes, tossed with our homemade Caesar dressing

Burrata \$15 Served with baby greens, shaved parmesan, prosciutto Di Parma, marinated tomatoes, finished with a balsamic glaze and extra virgin olive oil

Apple Gorgonzola Salad \$11 Mixed greens, Granny smith apples, gorgonzola cheese, sliced tomatoes, red onions and candied peanuts, tossed with our homemade balsamic vinaigrette

Arugula Salad \$11 Baby arugula, shaved parmesan, tomatoes, tossed with our homemade lemon olive oil dressing

Easter Favorites

Teresa's Prime Rib \$38/\$16* (Kids) 16 oz. Slow roasted prime rib of beef, horseradish & herb crusted, topped with rosemary au jus

Honey Ham \$28/\$14 (Kids) Boar's Head sweet sliced ham topped with a brown sugar glaze.

Surf & Turf \$ 34 8 oz. prime rib of beef paired with grilled shrimp topped with rosemary au jus

Maple Glazed Salmon \$27 Pan seared maple glazed salmon

Baked Stuffed Haddock \$28 Lump crab stuffed haddock topped with house made hollandaise sauce

Served with mixed seasonal vegetables and garlic mashed potatoes

Lobster Ravioli \$30 Sea scallops, shrimp, broccoli and plum tomatoes sautéed in garlic and olive oil served over lobster filled ravioli in a creamy lobster sauce

Teresa's Trio \$22/\$26 Two Large stuffed shells, two homemade meatballs and a chicken parmigiano cutlet topped with our homemade tomato sauce and mozzarella cheese/ substitute for veal

Chicken Broccoli Fusilli \$23 Tossed in a white wine butter sauce or creamy Alfredo sauce

Bolognese \$23 Gourmet homemade style bolognese sauce with a blend of pork, beef, and veal, served with homemade fusilli

Shrimp Scampi \$25 Farm raised shrimp, plum tomatoes and fresh garlic tossed in a lemon white wine sauce, served with homemade fusilli

Pollo Milano \$24 Hand-breaded breast of chicken with Panko crumbs, topped with a light tomato cream sauce served with homemade fusilli

Twin Pork Chops \$27 Center cut, bone-in pork chops served with vinegar peppers and roasted potatoes

Fruti Dimare \$32 Scallops, Shrimp, Mussels, Chopped clams, sautéed with tomatoes and basil in a light tomato sauce or Fra Diavolo served with fusilli

ASK YOUR SERVER FOR GLUTEN FREE OPTIONS

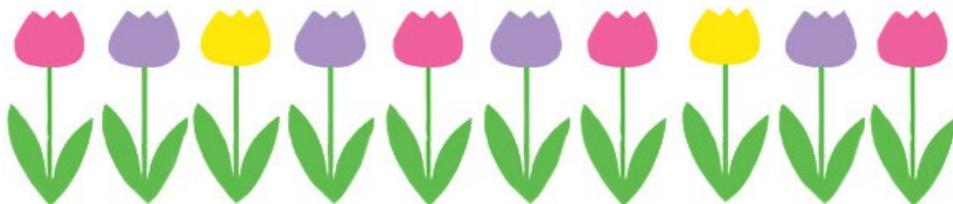
Dessert

Peach or Strawberry Short Cake \$7

Chocolate Lava Cake \$7

Tiramisu \$7

Cannoli's \$4.50



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 applied to parties of 6 or more

PLEASE INFORM YOUR SERVER BEFORE ORDERING OF ANY ALLERGIES IN YOUR PARTY
Due to the volume of Customers no Substitutions