

Teresa's

MOTHER'S DAY 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 Crispy garlic bread topped with marinated tomatoes

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, 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

SHRIMP COCKTAIL \$12 Jumbo shrimp served with a limoncello cocktail 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 balsamic vinaigrette 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, and apple wood smoked bacon with asiago fresco dressing

CAESAR SALAD \$9 Hearts of romaine and shaved parmesan cheese 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

SEASONAL SALAD \$12 Baby spinach, feta cheese, strawberries, blueberries, candied walnuts tossed with a house made strawberry vinaigrette dressing

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

MOTHER'S DAY FAVORITES

TERESA'S PRIME RIB \$38 16 oz. Slow roasted prime rib of beef, topped with rosemary au jus, served with roasted garlic mashed potatoes and green beans

SALMON \$29 Pan seared salmon served over prosciutto, pea and caramelized onion ravioli, in a citrus butter sauce topped with an arugula salad

DIVER SEA SCALLOPS \$32 Pan seared diver sea scallops served over a bed of corn, cherry tomato and shrimp risotto

OSSO BUCCO \$29 Chianti braised pork shank served over vegetables and corn risotto

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 \$23/\$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 \$24 Tossed in a white wine butter sauce or creamy Alfredo sauce

BOLOGNESE \$24 Gourmet homemade style bolognese sauce with a blend of pork, beef, and veal, served with homemade fusilli

LOBSTER FRA DIAVOLO \$29 Lobster meat sautéed with fresh garlic and basil in a spicy cherry tomato sauce, served with homemade fusilli

SHRIMP SCAMPI \$26 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

FRUTI DIMARE \$32 Scallops, shrimp, mussels, calamari, chopped clams, sautéed with tomatoes and basil in a light tomato sauce or fra diavolo served with fusilli

HADDOCK FLORENTINE \$26 Ritz cracker breaded haddock in a lemon white wine sauce with cherry tomatoes and spinach, served with homemade fusilli

SHORT RIB FUSSILI \$26 Braised short rib, spinach, wild mushrooms, marsala wine sauce tossed with homemade fusilli

PLEASE ASK YOUR SERVER ABOUT GLUTEN FREE OPTIONS

CHILDREN'S MENU

(UNDER 12)

PRIME RIB \$16

Served with mashed potatoes and green beans

CHICKEN TENDERS & FRIES \$12

HOMEMADE FUSILLI \$12

Choice of plain, butter, marinara or meatball

DESSERT MENU

CHOCOLATE LAVA CAKE \$7

TIRAMISU \$7

CANNOLI \$4.5

LIMONCELLO CAKE \$7

FRUIT TART \$7

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 VOLUME OF CUSTOMERS * NO SUBSTITUTIONS *