

## ANTIPASTI

### CALAMARI 19

Lightly breaded fried calamari, thinly sliced zucchini, hot cherry peppers served with marinara

### MOZZARELLA FRITTO 16

Hand-breaded and fried whole milk mozzarella, marinara, basil and parmesan

### MUSSELS 17

Sautéed in your choice of garlic white wine, spicy fra diavolo, or lemon pesto cream sauce served with housemade grilled focaccia bread

### TERESA'S ARANCINI 16

Arborio rice ball stuffed with sharp provolone cheese and seasoned ground beef topped with marinara, pecorino romano and fresh basil

### CHARRED GRILLED OCTOPUS 19

Marinated, vinegar peppers, baby potatoes, spicy Calabrian chili lemon white wine

### TUNA TARTARE 19

Diced sushi-grade tuna, avocado everything seasoning, truffled ponzu sauce, crushed crispy potato chips, citrus aioli

### GRANDE ANTIPASTO ITALIANO 31

Serves 4-6 guests, Chef's selection of imported meats and cheeses and marinated vegetables

### TERESA'S SIGNATURE MEATBALL 18

Three of our famous brick oven-baked meatballs topped with herbed whipped ricotta

### BURRATA 17

Fresh burrata cheese, pepperonata, arugula salad, EVOO, aged balsamic vinegar

**Add Proscuitto di Parma 6**

### EGGPLANT ROLLATINI 18

Thinly sliced eggplant rolled with spinach and ricotta baked with mozzarella and marinara

### SHRIMP SCAMPI CROSTINI 23

Three sautéed jumbo shrimp, spinach, and cherry tomatoes, lemon garlic white wine sauce over grilled bread

### CRAB CAKE 18

Housemade lump crabcake served with a lemon pesto aioli and marinated vine ripe tomatoes

### TUFFI BRUSCHETTA 16

Trio of bruschetta toppings, eggplant caponata, truffle honey whipped ricotta, marinated vine ripe tomatoes served with crispy flatbread

## CRUDO

### SHRIMP COCKTAIL 19

Three colossal shrimp, house-made citron horseradish cocktail sauce

### LITTLENECKS

Served with traditional accompaniments

**Half Dozen 16 Dozen 30**

### OYSTERS

Served with traditional accompaniments

**Half Dozen 16 Dozen 30**

\*These items are cooked to order and may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Please inform your server if anyone in your party has a food allergy. 7% Massachusetts sales tax is added to all prices. 20% gratuity is applied to parties of six, or more. All menu items are subject to change due to seasonality and availability. Prices are subject to change without notice.

## ZUPPA E INSALATE

### TERESA'S ITALIAN WEDDING SOUP 10

Escarole, chicken, vegetables, mini meatballs, pasta

### TERESA'S CHOPPED ANTIPASTO 17

Baby greens and romaine, imported salami, sharp provolone, artichokes, roasted red peppers, cherry tomatoes, red onion, olives, pepperoncini tossed in Nana's red wine vinaigrette dressing

### CAESAR 14

Hearts of romaine, housemade Caesar, topped with our garlic parmesan crunch toasted panko breadcrumbs

### APPLE GORGONZOLA 15

Baby greens, granny smith apples, gorgonzola, cherry tomatoes, shaved red onion, crushed honey peanuts and housemade balsamic vinaigrette

### ARUGULA CAPRESE 15

Sliced vine ripe tomatoes, fresh mozzarella, arugula, fresh basil, EVOO, balsamic reduction

### ADD-ONS:

Grilled Marinated Chicken 9

Balsamic BBQ Steak Tips\* 14

Grilled Salmon\* 12

(3) Grilled Marinated Shrimp 14

Lump Crab Cake 14

## TERRA E MARE

### PORK CHOPS\* 31/39

Choice of one or two chops, vinegar peppers, roasted potatoes, balsamic vinegar reduction

### STEAK TIPS\* 30

Marinated in our house sweet barbecue sauce served with your choice of two sides

### RIBEYE 16 OZ\* 46

Grilled, garlic mashed potatoes and sautéed broccoli rabe, red wine demi, truffle butter

### STEAK FRITES 10 OZ\* 36

Grilled, sliced hanger steak served with arugula salad, truffle parmesan fries and chimichurri

### SALMON LIVORNESE\* 33

Kalamata olives, and caper white wine tomato sauce over sautéed garlic spinach

### PAN-ROASTED COD\* 40

Served over creamy lobster lemon basil parmesan risotto topped with oreganata breadcrumbs

## CONTORNI

GARLIC WHIPPED POTATOES 10

HERB ROASTED POTATOES 10

FRENCH FRIES 8

TRUFFLE PARMESAN FRIES 14

SAUTÉED GARLIC SPINACH 10

MARKET SEASONAL VEGETABLE 10

PENNE OR SPAGHETTI MARINARA 9

ROASTED CAULIFLOWER 10  
Oreganata, Breadcrumbs

SIDE CAESAR SALAD 8

SIDE HOUSE SALAD 8

TRUFFLE WILD MUSHROOM RISOTTO 12

BROCCOLI RABE 12  
Garlic and Chile Flakes

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## TERESA'S CLASSICI

### PARMIGIANO CHOICES

With your choice of pasta, served in Teresa's marinara sauce and topped with mozzarella

EGGPLANT 25 CHICKEN 27 VEAL 30

### TERESA'S TRIO 29

Our famous platter of chicken cutlet, ravioli, and meatball parmesan

### POLLO MILANO 27

Panko-crusted chicken breast topped with our famous Milano tomato cream sauce, your choice of pasta

### RICOTTA RAVIOLI 25

Marinara sauce and one meatball

### GNOCCHI SORENTINA ALLA NORMA 24

Ricotta gnocchi tossed with fresh mozzarella cheese, roasted eggplant, light tomato sauce

### CHICKEN BROCCOLI ZITI 25

Tossed in choice of garlic white wine, aglio e olio or Alfredo sauce

### RIGATONI BOLOGNESE 29

Traditional style ragu of pork, beef and veal, rigatoni topped with fresh burrata cheese

### CACIO E PEPE 24

Roman-style pasta made with pecorino romano and coarse black pepper, spaghetti

### CHICKEN OR VEAL MARSALA 29 / 32

Sautéed mushrooms and ham finished our sweet marsala wine sauce, your choice of pasta

### CARBONARA 27

Applewood smoked bacon, imported ham with egg, cream, parmesan sauce, spaghetti

### CHICKEN OR VEAL PICCATA 29 / 32

Sautéed with mushrooms and artichokes, finished in a lemon caper white wine sauce, with your choice of pasta

### SHRIMP SCAMPI 34

Sautéed jumbo shrimp, cherry tomatoes, spinach and spaghetti in choice of lemon garlic white wine or aglio e olio

### SAUSAGE BROCCOLI RABE 29

Italian sausage sautéed with broccoli rabe, Calabrian chili white wine sauce, homemade fusilli

### LOBSTER FRA DIAVOLO 38

Sautéed fresh lobster meat finished in a spicy tomato sauce tossed with spaghetti pasta and topped with a half Maine lobster tail

### CIOPPINO 48

Shrimp, mussels, scallops, clams, lobster, calamari, light lobster tomato brodo

### SPAGHETTI VONGOLE 29

Sautéed count neck clams with your choice of garlic white wine sauce or red sauce, spaghetti

### SPICY VODKA RIGATONI 27

Sautéed chicken, tomatoes, and onion, spicy Calabrian chili vodka tomato cream sauce

### SHORT RIB PAPPARDELLE 30

Slow braised pulled short rib, spinach, wild mushroom marsala wine sauce, touch of cream

### PASTA CHOICES

Rigatoni, Penne, Spaghetti

Fusilli, Pappardelle, Gluten Free Penne Add 2

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# PIZZE

Brick-Oven Fired | Available as 10" Individual or 16" Pies | 10" Gluten-Free Available

## RED PIZZA

**CHEESE** 16 / 21

**PEPPERONI** 18 / 24

**MARGHERITA** 18 / 24

Red sauce, Leoni fresh mozzarella, fresh basil, extra virgin olive oil

**ABBRUZZI** 19 / 26

Sausage, roasted red pepper, caramelized onions, mozzarella, ricotta, red sauce

**MOLTO MEAT** 19 / 26

Meatball, sausage, pepperoni, imported ham, mozzarella, red sauce

**EGGPLANT** 18 / 24

Red sauce, thinly sliced eggplant, ricotta, pecorino romano, fresh basil

## WHITE PIZZA

**TRUFFLE MUSHROOM** 19 / 26

White pizza, wild mushrooms, mozzarella, caramelized onion, truffle oil, arugula

**BIANCO** 18 / 24

White pizza, mozzarella, ricotta, fontina, parmesan, garlic extra virgin olive oil

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