

ANTIPASTI

BROWN BUTTER POINT JUDITH CALAMARI 19

Spicy tomato, lemon, basil, fresh spinach, grilled bread

CRAB CAKE 19

House-made lump crab cake, lemon basil aioli, vine-ripened tomatoes

MUSSELS 19

Sautéed in your Choice of Garlic White Wine, Spicy Fra Diavolo or Lemon Pesto Cream Sauce, served with grilled bread

CHARRED GRILLED OCTOPUS 21

Sweet peppers in vinegar, roasted baby potatoes, Calabrian chili lemon white wine

TUNA TARTARE 21

Diced Sushi-Grade tuna, avocado everything seasoning, truffle ponzu sauce, shoestring potato chips, citrus aioli

GRANDE ANTIPASTO ITALIANO 34

Serves 4-6 Guests

Chef's selection of imported meats, imported cheeses and marinated vegetables

BURRATA 17

Fresh 8 oz burrata cheese, pepperonata, baby arugula, Spanish Columela EVOO, aged balsamic vinegar

Add Prosciutto Di Parma 7

TERESA'S ITALIAN WEDDING SOUP 10

Escarole, chicken, vegetables, mini meatballs, pasta

CAESAR 14

Hearts of romaine, house-made Caesar, topped with our garlic parmesan crunch toasted panko breadcrumbs

HOUSE SALAD 13

Romaine, cherry tomatoes, cucumbers, red onion, olives, balsamic vinegar

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

SEAFOOD PLATTER 55

3 Shrimp, 3 Oysters, 3 Littlenecks,
1 Lobster Tail

TERRE E MARE

LIVORNESE SWORDFISH 34

Kalamata olives, capers, white wine tomato sauce, fresh garlic spinach, white anchovies

PAN-ROASTED CHILEAN SEA BASS 49

Served over creamy lobster lemon basil parmesan risotto, oreganata breadcrumbs

SEARED ATLANTIC SALMON 34

Parsnip puree, grilled asparagus

BRAISED SHORT RIBS 45

Creamy polenta, grilled asparagus

14 OZ NY STRIP 63

Creamy polenta, broccoli rabe, barolo reduction

SURF AND TURF 65

8 oz Filet Mignon and two grilled tiger shrimp, mushroom sugo, grilled asparagus

16 OZ RIBEYE 57

Whipped garlic mashed potatoes, grilled asparagus, barolo reduction, herbs and truffle butter

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

*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.

CLASSICI

PARMIGIANO CHOICES

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

EGGPLANT 25 CHICKEN 27 VEAL 33

GNOCCHI SORENTINA ALLA NORMA 25

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

CHICKEN BROCCOLI ZITI 27

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

CHICKEN OR VEAL MARSALA 30 / 33

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

CHICKEN OR VEAL PICCATA 30 / 33

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

LOBSTER FRA DIAVOLO 38

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

CIOPPINO 42

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

PASTA CHOICES: Rigatoni, Penne, Spaghetti
Gluten Free Penne, Fusilli or Pappardelle Add 2

TERESA'S IS YOUR DESTINATION FOR MEMORABLE CELEBRATIONS

Inquire today about our numerous, contemporary private dining spaces. Our team is eager to assist you with planning a picture-perfect event.

Private reservations are on-going
for spring and summer events!



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