

Bread

Sea Salt Focaccia	5
<i>Rosemary, Extra Virgin Olive Oil, Aceto Balsamico, Crushed Black Pepper</i>	

Sharable Plates

Citrus Roasted Olives GF, V, N	7
<i>Red Peppers, Marcona Almonds</i>	
Tesoro Bruschetta	15
<i>Compressed Melon, Prosciutto, Stracciatella, Lemon Oil, Balsamic Glaze</i>	
Chargrilled Octopus GF	19
<i>Olives, Parmesan Crisp, Gremolata, Piperade Sauce</i>	
Meatballs	18
<i>Mascarpone Polenta, Tomato, Basil, Parmesan, Fresh Herbs</i>	
Tuna Crudo GF, N	21
<i>Castelvetrano Olives, Capers, Meyer Lemon, Pistachios, Pear</i>	
Antipasto N	39
<i>Cured Meats, Artisanal Cheeses, Fruit Jam, Almonds, Pickled Vegetables</i>	

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

A 20% discretionary gratuity will be added to parties of six (6) or more.

Additional ingredients may be a part of certain dishes, please share any dietary restrictions with your server prior to ordering.

GF-Gluten Free | **SF**-Shellfish | **N**-Nuts | **V**-Vegetarian | **VG**-Vegan

Salads

Ricotta & Fig GF 16
*Grapes, Prosciutto, Mixed Lettuces,
White Balsamic Dressing*

Roasted Beets V, N 16
*Arugula, Goat Cheese, Pistachios,
Basil, Lemon Vinaigrette*

House Greens 18
*Romaine, Radicchio, Bocconcini, Parmesan,
Pepperoncini, Salami, Cherry Tomatoes,
Black Olives, Croutons, Red Wine Vinaigrette*

Caprese V, GF, N 18
*Local Heirloom Tomato, Mozzarella,
Basil Pesto, Aceto Balsamico*

Pizzas

Cauliflower crust (GF) is available on request

Classic Cheese V 22
San Marzano Tomatoes, Mozzarella

Fig & Gorgonzola V, N 24
Fresh Rosemary, Local Honey, Crushed Pistachios

Arugula & Prosciutto 24
San Marzano Tomatoes, Mozzarella, Parmesan

Calabrese 24
*Calabrian Chili Salami, San Marzano Sauce,
Mozzarella, Fresh Basil, Pecorino*

Ricotta & Black Truffle V 26
*Wild Mushrooms, Confit Garlic,
Chives, Cream Sauce*

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Fresh Pasta

Spaghetti 26
Meatballs, Tèsoo Red Sauce, Pecorino Romano

Fettuccine v 29
Wild Mushrooms, Chives, Truffle Cream

Rigatoni 29
*Braised Short Rib, Basil, Stracciatella,
Tèsoo Red Sauce*

Orecchiette 27
*Italian Sausage, Tomato, Garlic, Spinach,
Parmesan, Parsley, Red Chili*

Meats & Fish

Pan-Seared Chilean Sea Bass N 55
*Citrus-Saffron Braised Fennel, Tomato,
Basil, Pesto*

Wild Salmon 39
*Zucchini & Tomato Fregola, Black Olives,
Basil, Parmesan Air*

Prime Striploin N 64
Eggplant Caponata, Rosso Demi-Glace

Tesoro Chicken Marsala 37
*Wild Mushrooms, Provolone, Spinach,
Marsala Wine Sauce*

Veal Chop Parmigiana 62
Caramelized Mozzarella, Pepperoni Pomodoro

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Side Dishes 12

Chef's Seasonal Risotto v

Wild Mushrooms, Parmesan, Butter

Truffle Smashed Potatoes v

Chives, Black Truffle Crema

Steamed Asparagus v

Lemon & Basil Oil, Smoked Pecorino

Brussels Sprouts N

*Bacon, Basil, Parmesan, Pine Nuts,
Mint Pesto*

Desserts 11

Tiramisu

*Coffee Crémieux, Lady Finger Biscuit,
Mascarpone*

Pistachio Pain De Gêne N

Chocolate Mousse

Profiterole

*Vanilla Ice Cream, Brandy,
Strawberry Confit, Vanilla Foam*

Siracusa Lemon Tart

Shortbread, Orange Blossom – Maple Blueberries

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