



ANTIPASTI

Bruschetta Platter

Spicy Giardinera, mascarpone, basil
 Brie, roasted grape, fig, honey balsamic
 Fennel, roasted mushroom, fontina, tomato
 Artichoke, goat cheese, pesto, lemon preserve
 Classic tomato parmesan
 Choose 4 types 17

Carpaccio - Rowe Farms beef, shaved parmesan & truffle oil 15

Frito Misto – shrimp, calamari, octopus, anchovy aioli 16

Grilled Calamari - olives, capers, anchovies, brown butter 14

“Carne e Pianta” Allow the Chef to create a tantalizing selection of cured meats, vegetables, roasted olives and grilled bread, ideal for the table to share in classic Italian fashion.

Minimum of 4 people 18 per person

SALADS

All salad offerings are available family style

Minimum of 4 people. 10 per person

Arugula – candy cane beets, dates, baby carrot, port 13

Caprese - vine-ripened tomato, buffalo mozzarella 12

Spinach - cubed gorgonzola, pumpkin brittle, grain mustard 11

Caesar - romaine, creamy garlic dressing, anchovy, Parmigiano-Reggiano 9

Fig – prosciutto, beet greens, honey and sea salt 14

SOUP

Minestrone - pesto parmesan bruschetta 8

Cipollata – pancetta, mozzarella crostini 9

FLAT BREADS

Classic Italian thin crust pizza, baked in our wood-stone oven.

In 1998 the Italian government formally recognized Neapolitan pizza worthy of preservation and granted it D.O.C. status (Denominazione di Origine Controllata), which specifies the legally permitted ingredients and methods of preparation necessary to produce authentic Neapolitan pizza. Our Italian pizzas are made with traditionally recognized ingredients.

Piante 15

rapini, mushrooms, peppers, asparagus, fontina

Frutti de mare 18

shrimp, grilled octopus, artichoke, lemon basil

Carne Calzone 17

Bolognese, Italian bacon, prosciutto, goat cheese, cipollini

Margherita 14

vine tomato, buffalo mozzarella, basil

Diavolo 15

meatballs, roasted mushrooms, pepperoncini, chili, arugula

Add prosciutto 6 Add veal meatballs 6

PASTA

Agnolotti - sweet potato and mascarpone. Mushrooms, arugula, goat cheese, truffle 21

Pappardelle – oxtail & caramelized onions, topped with butternut squash & chanterelle mushrooms, (sage brown butter) 20

Lasagne - sausage-prosciutto Bolognese, Parmigiano-Reggiano 19

Spaghetti - homemade tomato sauce with giant veal meatballs 18

Risotto - shrimp, calamari, octopus, lemon and tomato gremolata 28

MAINS

Halibut – pan-fried on a basil peperonata 28

Salmon - swiss chard, roasted garlic and parmesan minestra 26

Carne del Giorno – daily creation from the butcher’s block.

Breast of Chicken – gnocchi, rapini, pork belly Amatriciana, grilled king oysters 28

Rack of Lamb – olive oil poached fingerlings, balsamic grilled asparagus, roasted garlic jus 44

Striploin –black olive mash, chanterelles, sunchoke and cipollini jus 37

FOR THE TABLE

“The Art of Sharing” is a time-honored Italian tradition that brings friends and family together to celebrate love, laughter, conversation and food. The menu at Teca is designed so that guests can enjoy dining in classic Italian fashion. We hope your evening at Teca is marked by joy and gusto.

Nonna’s Platter

margherita flatbread, agnolotti with mushrooms and goat cheese
 spaghetti and veal meatballs
 Minimum of 2 people 24 per person

Pescatore’s Platter

pan-fried halibut with peperonata, salmon with swiss chard and minestra, frutti de mare flatbread
 Minimum of 2 people 34 per person

Cacciatore’s Platter

beef striploin with black olive mash and roasted mushrooms, breast of chicken with gnocchi and rapini, carne calzone
 Minimum of 2 people. 39 per person



JW MARRIOTT.
HOTELS & RESORTS

Prices do not include applicable taxes or gratuity
 Parties of 8 or more will have an automatic 18% gratuity

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THE ROSSEAU
RESORT & SPA