



Antipasti

Crespelle al Forno

Crisp chive crepes stuffed with roasted wild mushrooms and truffled fresh ricotta

Eleven

*** Filetto Piccolo**

5 oz Bone in filet garnished with fire roasted peppers and parmigiano reggiano

Twelve

Vongoline

Wellfleet littleneck clams sautéed in a white wine, San Marzano tomato broth, garnished with grilled homemade crostini

Sixteen

***Tonno Siciliano**

Our signature Sashimi grade Yellow Fin Tuna Tartare, served on homemade flatbread, lightly dressed arugula, and basil oil

Seventeen

Capesante Veneziane

Cider glazed native sea scallops, served with a smoked corn ragu, garnished with baby arugula and pickled radish salad

Twelve

Tresca Misti

Intriguing chef's selection of imported meats, cheese and chilled seafood

Twenty-two

Zuppa di Pomodoro

Heirloom tomato soup garnished with parmigiano crostini and basil leaves

Nine

Polpette di Vitello

Tresca signature Crispy veal meatballs served with pomodoro and poached garlic and herbs dipping sauces

Fifteen

Pasta Fatta a Mano

~All pasta is hand made daily~

~Available in Half Order~

Tagliatelle Bolognese

Traditional northern style veal and pork ragout enriched with pancetta and tomatoes

Twenty-three

Spaghetti con Vongole

Homemade spaghetti pasta tossed with local Wellfleet Clams, finished in a spicy tomato sauce, garnished with crunchy herbed bread crumbs

Twenty-eight

Pasta della Sera

Please ask your server about this evening pasta addition

Priced Daily

Risotto con Aragosta

Imported Carnaroli rice tossed fresh Maine Lobster, garden peas, Finished in a sweet pea puree, garnished with crispy mint

Thirty

Rigatoni Norma

Rigatoni pasta tossed with roasted eggplant, San Marzano tomatoes, and fresh basil, topped with shaved ricotta salata

Twenty

Linguini con Gamberoni

Hand-cut Linguini tossed with garlic shrimp, tomato, white wine finished with lemon-thyme butter and olio santo

Twenty-four

*Indicates consuming raw or under-cooked foods may increase your risk of food-borne illness,
~Please inform your server if you or anyone in your party has a food allergy~



Piatti Principali

**** Filetto di Manzo***

Aged Black Angus tenderloin finished with Tresca's homemade steak sauce, roasted garlic mashed potatoes, and grilled asparagus *Thirty-two*

Vitello Osso Bucco

Traditional style braised veal shank served roasted garlic mashed potatoes, finished with a hearty tomato vegetable ragu *Thirty-five*

Pollo Romano

Grilled, marinated chicken breast cutlet topped with arugula and grilled vegetables, served with creamy corn and sage polenta *Twenty-five*

Cioppino Amalfi

Lobster, shrimp, calamari, local shellfish, and white fish simmered in saffron tomato broth, garnished with grilled herb crostini *Thirty-three*

**** Agnello Sardo***

Free Range Roasted rack of lamb finished with an oven cured tomato and herb salsa, roasted potatoes and summer vegetables *Thirty-seven*

**** Costata di Vitello***

Naturally raised milk-fed veal rib chop, served with sautéed broccoli rabe and lemon scented extra virgin olive oil *Thirty-nine*

**** Maiale Abbruzzese***

Double thick Niman Ranch pork chop, slowly roasted with pancetta, garnished with sweet and sour peppers and hand-cut fries *Twenty-nine*

**** Selvaggio della Sera***

*Our chef has hand selected tonight's game special.
Please ask your server.* *Market Price*

Pesce della Sera

*Our chef has hand selected tonight's fish or shellfish selections.
Please ask your server* *Market Price*

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Insalate

Insalata Melissa

Leaf spinach tossed with goat cheese, walnuts, and a warm pancetta dressing

Twelve

Caesar con Tartufi

Classic Romaine salad with white truffle Caesar dressing

Eleven

Insalata Romano

Baby arugula, oven cured tomatoes and grilled asparagus tossed with sherry vinaigrette and shaved parmigiano

Nine

Insalata Campo

Mixed baby lettuces, shaved cucumber, and oven cured tomatoes tossed with red wine vinaigrette

Nine

Formaggi

Formaggi Assortiti

Chef's selection of imported artisanal cheeses with fresh fruit

Sixteen

Contorni

Broccoli rabe with garlic and lemon

Grilled asparagus with shaved pecorino

Sautéed mushrooms with shallot and oregano

Fried russet potatoes with parmigiano and truffle oil

Herb roasted potatoes

Creamy corn and sage polenta

Roasted garlic mashed potatoes

\$8 each

Gift Certificates Available

Private and Semi-private Rooms Available

Massimo Tiberi ~ General Manager & Wine Director

Cameron Keating ~ Executive Chef

A 20% gratuity will be added for parties of six or more