

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>	

Operations Charges: A taxable 20% Staff Service Charge is added to parties of 6 or more and distributed entirely to service staff performing the service.

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

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

Fresh Pasta

Spaghetti	26
<i>Meatballs, Tesoro Red Sauce, Pecorino Romano</i>	
Fettuccine v	29
<i>Wild Mushrooms, Chives, Truffle Cream</i>	
Rigatoni	29
<i>Braised Short Rib, Basil, Stracciatella, Tesoro Red Sauce</i>	
Orecchiette	27
<i>Italian Sausage, Tomato, Garlic, Spinach, Parmesan, Parsley, Red Chili</i>	

Meats & Fish

Pan-Seared Chilean Sea Bass N	55
<i>Citrus-Saffron Braised Fennel, Tomato, Basil, Pesto</i>	
Wild Salmon	39
<i>Zucchini & Tomato Fregola, Black Olives, Basil, Parmesan Air</i>	
Prime Striploin N	64
<i>Eggplant Caponata, Rosso Demi-Glace</i>	
Tesoro Chicken Marsala	37
<i>Wild Mushrooms, Provolone, Spinach, Marsala Wine Sauce</i>	
Veal Chop Parmigiana	62
<i>Caramelized Mozzarella, Pepperoni Pomodoro</i>	

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