



Theresa's

Modern Twist on Classic Italian 

BREAKFAST

SUNRISE CONTINENTAL	15	MORNING BERRY SMOOTHIE	10
Fresh Baked Muffin, Danish, Croissant Preserves, Honey, Butter Juice Selection Coffee Tea or Hot Chocolate		Raspberry, Strawberry, Blueberry, Banana Non-Fat Yogurt, Orange Juice	
LOX & BAGEL	18	OATMEAL	10
Norwegian Smoked Salmon Bermuda Onion Capers Sliced Tomatoes Dill Cream Cheese		Roasted Walnuts Raisins Brown Sugar Cinnamon	
AVOCADO TOAST	10	DRY CEREAL	6
Crushed Avocado Goat Cheese Tomato Cilantro Roasted Garlic Olive Oil Add 2 Free-Range Eggs Any Style		Milk Strawberries Bananas	
AMERICAN BREAKFAST	18	ASSORTED FRUIT PLATE	12
Two Eggs Any Style: Scrambled Over Easy Over Medium Over Hard Poached		Seasonal Fresh Fruit	
<i>Choice of Meat:</i> Bacon Breakfast Sausage Turkey Sausage	8	TOAST	
<i>Choice of Toast:</i> White Seven Grain Rye Sourdough English Muffin		White	3
BUILD YOUR OMELETTE OR SCRAMBLE	16	Seven Grain	3
<i>Choice of Meat:</i> Ham Pork Sausage Smoked Salmon Bacon		Rye	3
<i>Choice of Vegetables:</i> Spinach Tomato Bell Peppers Mushrooms		Sourdough	3
<i>Choice of Cheese:</i> Cheddar Jack Goat		English Muffin	3
CLASSIC EGGS BENEDICT	16	SIDES	
Poached Eggs Canadian Bacon English Muffin Hollandaise Sauce		Avocado	4
BELGIAN WAFFLE	14	Bacon	4
Fresh Strawberries Whipped Cream Pure Maple Syrup		Breakfast Sausage	4
		One Egg Any Style	4
		Over Easy Over Medium	
		Over Hard Scrambled Poached	
		Breakfast Potatoes	4
		Fruit Cup	6

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LUNCH

CALAMARI Lemon Aioli and Marinara	12	CHICKEN SANDWICH Grilled Breast Bacon Avocado Mixed Greens Pesto Aioli	16
TRUFFLE PARMESAN FRENCH FRIES	12	MEDITERRANEAN GRILLED VEGETABLE WRAP	14
MINISTRONE	9	Balsamic and Herb Marinated Vegetables House Made Hummus Spinach Tortilla	
SEASONAL SOUP	9	VEAL PARMAGIANA	23
CAESAR SALAD	12	Side of Penne Marinara	
SPINACH SALAD Bacon Crumble Blue Cheese Toasted Pecans Warm Bacon Vinaigrette	16	WINTER PRIMAVERA	18
ARUGULA SALAD Blackberry Vinaigrette Goat Cheese Candied Walnuts Pomegranate Seeds	16	Campanile Pasta Butternut Squash Mushroom Spinach	
GARDEN SALAD Mixed greens Heirloom Cherry Tomatoes Rainbow Carrots Cucumber Shaved Red Onion Balsamic Vinaigrette	15	FETTUCCINI Garlic Parmesan Cream Sauce	16
CHEESEBURGER Roasted Garlic Aioli Lettuce Tomato Shaved Red Onion Monterey Jack Cheese	17	RAVIOLI Chef's Selection	18
		Add: Chicken 6 , Shrimp 8 , Salmon 10	

DESSERT

PISTACHIO CHEESECAKE	12
CHOCOLATE RASPBERRY TRUFFLE	12
NY STYLE CHEESECAKE with Homemade Wild Berry Compote	12
PEANUT BUTTER MOUSSE with Chocolate Ganache and Bruleed Bananas	12
GELATO Vanilla Chocolate Strawberry	10

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DINNER

FOR THE TABLE (SHAREABLE)

FRITTO MISTO DI MARE (FRIED MIXED SEAFOOD) 24
Lemon Aioli and Marinara
GRILLED RUSTIC BREAD 12
Chunky Fire Roasted Tomato Sauce and Garlic Butter
ARTISAN CHEESE & CHARCUTERIE BOARD 32
HOUSE MADE MEATBALLS 16
Cheesy Polenta

SEASONAL SOUP

CHEF'S SELECTION 9
MINISTRONE 9

SALAD

SPINACH SALAD 16
Bacon Crumble Blue Cheese Toasted Pecans Warm Bacon Vinaigrette
ARUGULA 16
Blackberry Vinaigrette Goat Cheese Candied Walnuts Pomegranate Seeds
MIXED GREENS 15
Roasted Butternut Squash Caramelized Onion Chili Toasted Pepitas Maple Vinaigrette
WARM CAPRESE 18
Heirloom Tomatoes Fresh Basil Leaves Cracked Black Pepper Balsamic Reduction Burrata EVOO

PASTA

RAVIOLI 18
Chef's Selection
SPAGHETTI AND MEATBALLS 14
FETTUCINI 21
Fennel Cream Roasted Hazelnut
ORECCHIETTE 18
EVOO Roasted Garlic Broccoli Parmesan Chili Flakes

Add On:

Chicken **6** | Shrimp **8** | Salmon **10**

ENTREES

HALIBUT 38
Pan Seared with Lemon Buerre Blanc or Acqua Pazza Arancini Broccoli
TOMAHAWK PORK CHOP 34
Whipped Potatoes Grilled Asparagus Pink Peppercorn Crust
CHICKEN MARSALA 21
Fingerling Potatoes Green Bean Medley
SALMON 32
Fingerling Potatoes Green Bean Medley Orange Fennel Crème

STEAKS

16 OZ RIBEYE 58
14 OZ NY STRIP 56
Sides (choice of two): Whipped Potatoes Grilled Asparagus Roasted Fingerling Potatoes Roasted Garlic Broccoli Arancini Green Bean, Onion, Bell Pepper Medley
<i>Sauces:</i> Red Wine Demi Glace Mushroom Demi Glace Bacon jam Classic Béarnaise Roasted Shallot, Garlic & Herb Butter Hollandaise

DESSERT

TIRAMISU 12
PISTACHIO CHEESECAKE 12
NY STYLE CHEESECAKE 12
with Homemade Wild Berry Compote
CHOCOLATE RASPBERRY TRUFFLE 12
PEANUT BUTTER MOUSSE 12
with Chocolate Ganache and Bruleed Bananas
GELATO 10
Vanilla Chocolate Strawberry

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CHILDRENS' MENU

Children 12 and under

Choice of 1 (one) \$12/person

PASTA

Butter & Parmesan Cheese, Marinara or Meatballs

CHICKEN TENDERS

Choice of French Fries, or Fruit

HAMBURGER ON A BUN

American Cheese, Choice of French Fries or Fruit

GRILLED CHEESE

Whole Bread, American, Fresh Fruit



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REFRESHMENTS

SODA 4

Pepsi | Diet Pepsi | Sierra Mist | Ginger Ale | Dr. Pepper
Lemonade | Iced Tea

JUICES 5

Apple | Orange | Grapefruit | Pineapple | Cranberry

FLAVORED LEMONADES 5

Lavender | Prickly Pear | Peach Mango | Raspberry
Cherry | Strawberry

VIRGIN MOJITO 5

Mint | Simple Syrup | Lime | Soda Water

IT'S ABOUT THYME 5

Honey Infused with Thyme, Tonic Water, and Orange

HOT NOT TODDY 5

Black Tea Infused with Orange Rind, Lemon,
and Warm Spices

RISHI TEAS 5

Blueberry Hibiscus | Chamomile Medley | English
Breakfast | Jade Cloud | Peppermint | Marsala Chai |
Turmeric Ginger | Yuzu Peach

COFFEE 4

Regular or Decaf

ESPRESSO 5

Cappuccino | Latte | Mocha | Americano

Flavors:

Vanilla | Hazelnut | Lavender | Chocolate

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COCKTAILS \$14

THERESA'S TANGY TIPPER

Strawberry Vodka, Aperol, Amaro, Lemon, Rosemary
Refreshing, easy to sip, and fun to say ten times fast

PEPPINO'S REVENGE

Cucumber Tequila, Orange Liqueur, Basil Agave, Serrano, Citrus
Heat it up a little with the serrano, then cool it down with the cucumber

SPA DAY

Gin, Cranberry Agave, Lemon, Champagne
Floral & botanical notes pair well with tart bubbles that tickle the nose

SALVINI'S SIDECAR

Brandy, Grand Marnier, Licor 43, Lemon
Prohibition cocktail that warms the senses and the belly

LIMONCELLO DROP

Vanilla Vodka, Limoncello, Orange Liqueur, Simple Syrup, Lemon
Vanilla and lemon together leave the impression of a fresh baked lemon bar

BELLISSIMA BEE'S KNEES

Gin, Vanilla-Lavender-Pink-Peppercorn Honey, Butterfly Pea Flower Tea, Lemon
This drink will not only take over your tastebuds but also wow you with a magic trick

PINEAPPLE MOJITO

Pineapple Rum, Simple Syrup, Lime, Mint, Bubbles
Perfect for poolside or patio hangouts

MIDNIGHT IN ITALY

Vanilla Vodka, Cold Brew Coffee Liqueur, Amaretto, Irish Cream
Dessert in a glass, our spin on an espresso martini

BLACKBERRY PEACH SMASH

Peach Whiskey, Demerara Syrup, Blackberry, Mint, Lemon, Ginger Beer
For people who don't order whiskey drinks. Peach and blackberry marry well with mint and ginger

OLE SMOKEY

Bourbon, Apple Pie Moonshine, Brown Sugar, Black Cherry, Orange, Bitters
Shine on you crazy diamond, a little something extra in your classic Old Fashioned

BLACK MANHATTAN

Rye Whiskey, Fernet Branca, Bitters, Black Cherry Juice
Swap out the Fernet Branca with Amaro and compare which is best!

Drinking distilled spirits, beers, coolers, wines and other alcoholic beverages may increase cancer risk, and, during pregnancy, can cause birth defects.



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WINE LIST

BY THE GLASS:

WHITES:

	Glass/Bottle
Sparkling Wine NV	\$9/\$32
Voga Diamond Prosecco, Veneto Italy NV	\$11/\$42
Banfi "Centine", Rose Tuscany	\$10/\$38
Banfi "Le Rime" Pinot Grigio, Tuscany	\$10/\$38
Craggy Range Sauvignon Blanc, Martinborough, New Zealand	\$12/\$46
Stags Leap Chardonnay, Napa, CA	\$14/\$54

REDS:

Banfi Chianti Classico, Tuscany	\$10/\$38
Chop Shop Cabernet, Central Coast, CA	\$11/\$42
DeLoach Pinot Noir, CA	\$12/\$46
Seghesio Zinfandel, Sonoma County, CA	\$14/\$50

BY THE BOTTLE:

SPARKLING:

Telmont "Brut Reserve", Champagne NV	\$70
Tattinger "La Francaise Brut", Champagne NV	\$75
Perrier Jouet Belle Epoque 2012, Epernay, France	\$240

ROSE:

Sanford, Central Coast, CA	\$38
Etude, Central Coast, CA	\$40

ITALIAN WHITES

Masiano Delle Venezie Pinot Grigio, Verduzzo	\$38
Tenuta di Nozzole Chardonnay, Tuscany	\$38
Feudo Zirtai Chardonnay, Sicily	\$55

CHARDONNAY

Sonoma Cutrer, Russian River Valley, CA	\$50
Grapehunters, Santa Barbara County, CA	\$52
Neyers, Napa Valley, CA	\$74
Chateau Montelena, Napa Valley, CA	\$120

CABERNET SAUVIGNON:

Oberon Napa County, CA 2017	\$48
Chateau Smith, Washington 2017	\$54
Daou Paso Robles, CA 2018	\$62
Austin Hope, Paso Robles, CA 2019	\$94
Cakebread Cellars Napa Valley, CA 2017	\$164

CALIFORNIA REDS:

Gainey Vineyards Santa Ynez, CA 2017	\$44
Daou "The Pessimist" Red Blend, Paso Robles, CA 2017	\$52
Chateau Montelena Zinfandel, CA	\$78
Cakebread Cellars Merlot, Napa Valley, CA 2017	\$115
Alexander Valley "Cyrus" Red Blend, CA 2019	\$119

ITALIAN REDS:

Mazzei "Ser Lapo" Chianti Classico Riserva, Tuscany 2016	\$70
Le Volte dell Ornellaia, Tuscany IGT 2017	\$75
Il Poggio Rosso Di Montalcino, Tuscany 2017	\$76
Bibi Gaetz "Testamatta Rosso", Tuscany	\$240
Marchesi Antinori "Tiganello" IGT, Tuscany 2016	\$240
Tenuta del Ornellaia Volgheri DOC	\$385

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SUDS \$9

RED TROLLEY - RED IRISH ALE 5.8% ABV

Boldly brewed with a half-ton of caramelized malts giving off rich toffee flavors, notes of dried fruit and a slightly sweet finish

TROPICUS - TROPICAL PALE ALE 5.8% ABV

This ale will fill your beak with a bouquet of grapefruit and blood orange aromas

THE LOOKER - BLONDE ALE 5.0% ABV

Light and refreshing yet is full in flavor. Cascade hops give it a light, floral-citrus aroma to complement the crisp refreshing taste

SUBLIME - MEXICAN LAGER 6.0% ABV

AleSmith has brewed a beer that showcases a grainy, malt-forward sweetness and easy drinkability. Clean and crisp with subdued hop bitterness to balance

ORANGE WHEAT - AMERICAN WHEAT ALE 4.6% ABV

Light and refreshing yet is full in flavor. Cascade hops give it a light, floral-citrus aroma to complement the crisp refreshing taste

SUN DROPS - LOW CAL HAZY IPA 4.0% ABV

This 99-calorie brew is teeming with juicy tropical fruit aromas, big notes of spritzly citrus, and hints of sticky pine

TONY HAWPS - BIRDHOUSE IPA 6.5% ABV

Brewed with Simcoe and Amarillos hops for an earthy pine foundation with balanced notes of tropical orange-citrus and hints of fresh floral flavors

AURORA HOPPYALIS - SAN DIEGO STYLE IPA 7.0% ABV

A light malt profile allows citrusy aromatics and tropical fruit flavors to shine through a hoppy finish

MEDUSA - IMPERIAL MILK STOUT 8.0% ABV

Brewed with organic coconut and cacao nibs for chocolate layers and sweet maple aromas

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SPA TREATS

HONEY YOGURT 14

Vanilla Yogurt | Drizzled with Honey | Accompanied by Seasonal Fruit | Granola

APPLE WALNUT CROSTINI 13

Topped with Sliced Apple | Gorgonzola | Honeycomb | Walnut Crumble | Fresh Thyme

ARTISAN CHEESE BOARD 18

Chef's Selection of Local and Imported Cheese | Fruit | Nuts | Berry Compote | Crackers

ARTISAN CHARCUTERIE BOARD 23

Chef's Selection of Imported Cured Meats | Mustard Selection | French Baguette

BROWNIE A LA MODE 11

House Baked Brownie Topped with Caramel Sauce and Vanilla Ice Cream

PEANUT BUTTER MOUSSE 13

Bruleed Bananas | Chocolate Drizzle

CHOCOLATE COVERED STRAWBERRIES 4/EA.

MEDITERRANEAN GRILLED CRUDITE 14

Bell Peppers | Zucchini | Yellow Squash | Asparagus | Portobello | Cherry Tomato | House-Made Hummus

HOMEMADE WHIPPED CREAM WITH BERRIES AND GRAPES 10

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