

TESTA

Italian Ristorante



ROSSA

Authentic. Made from
Scratch.

Appetizers

GARLIC KNOTS V / PO
(5) knotted baked bread, seasoned, parmesan, garlic finishing salt, olive oil, marinara **\$8**

CALAMARI
Flash fried squid in olive oil, homemade marinara & gremolata **\$17**

TOMATO & BURRATA V / GFØ
Garlic roma tomatoes, burrata, crostini, basil, olive oil **\$15**

WHIPPED RICOTTA V / GFØ
Whipped ricotta cheese, cherry tomatoes, onions, roasted red peppers, olives, garlic, olive oil, herbs, salt, lemon, grilled baguette **\$14**

MEATBALLS
Classic homemade meatballs served on top of marinara and house made ricotta **\$15**

Sandwiches

*All sandwiches served on house hoagies

MEATBALL
Meatballs, marinara, burrata **\$15**

VEGAN SAUSAGE P / GFØ
Vegan sausage, vegan parmesan cheese, pesto, roasted red peppers, arugula, gremolata **\$16**

SAUSAGE GFØ
Sausage, provolone cheese, pesto, roasted red peppers, dressed arugula, gremolata **\$15**

HOUSE GFØ
Capicola, salami, pepperoni, roasted red peppers, mozzarella, lettuce, tomatoes, goddess dressing **\$16**

CHICKEN CUTLET SANDWICH
Hand breaded fried chicken cutlet, burrata, pesto, vodka sauce **\$16**

Salads

CAESAR
Romaine, breadcrumbs, parmesan, lemon zest, caesar dressing, crostini **\$8/15**

CAPRESE V
Heirloom tomato, pesto, burrata, balsamic reduction, lemon zest, basil, garlic oil, finishing salt **\$9/17**

HOUSE SALAD VØ
Romaine lettuce, roasted red peppers, capicola, parm, pine nuts, white balsamic or green goddess dressing **\$9/17**

PANZANELLA V
Toasted Ciabatta bread, red wine vinaigrette, fresh mozzarella, onion, basil, fresh tomato **\$8/15**

Pastas

SPAGHETTI
Spaghetti, parmesan & baguette **\$13**
Sauce : Marinara, Alfredo, Bolognese, Vodka, Aribiatta, Pesto
Add Protein: Meatball, Pulled Chicken, Calabrese Sausage, Vegan sausage **\$16**

MANICOTTI V
Pasta filled with ricotta, marinara, three cheese blend, pesto, baked cheese on top **\$17**

RAVIOLI V
Stuffed ravioli, with 4 cheese or beef, marinara, parmesan, gremolata, breadcrumbs, olive oil **\$18**

CHICKEN RADIATORE
Pulled chicken, pesto, bechamel, pine nuts, parmesan **\$18**

SHRIMP SCAMPI
Shrimp sauteed in olive oil, angel hair pasta, fresh herbs, crushed red peppers, white wine butter sauce **\$21**

CREAMY SAUSAGE AND PEA FARFALLE
Sauteed calabrese sausage, peas, creamy garlic parmesan sauce, farfalle pasta **\$20**

SHRIMP ARRABIATA
Rigatoni pasta, spicy marinara and skewered grilled shrimp **\$19**

Pizzas

12" or 16" *Seasoned and finished with olive oil
*Gluten free crust 12" only, available upon request

NEW JERSEY V	\$13/
Gently sweetened tomato sauce, parm, basil	18
MARGARITA V	\$14/
Marinara, basil, burrata, olive oil, finishing salt	19
TESTA ROSSA	\$17/
Pepperoni, salami, capicola ham, chili flake, mozzarella blend	22
SPINACH FUNGHI V	\$17/
Mushrooms, spinach, mozzarella blend, bechamel, parmesan	22
SALSICCA P	\$17/
Vegan sausage, mushrooms, roasted red peppers, vegan cheese	22
SHRIMP PIZZA	\$18/
Bechamel, shrimp, herbs, parmesan, and lemon	23
CHICKEN GORGONZOLA	\$17/
Pulled chicken, thinly sliced yukon potatoes, bechamel, gorgonzola, chives	22
ROASTED RED PEPPER V / P	\$14/
Marinara, roasted red peppers, thinly sliced yukon gold potatoes, parmesan, basil	19
CHICKEN PESTO	\$17/
Bechamel, cheese blend, roasted red pepper, spinach, pesto, shredded chicken, basil oil, parm beads & chili flakes	22
MEATBALL PARMESAN PIZZA	\$17/
Marinara, homemade meatballs, fresh mozzarella, basil, parmesan	22

BUILD YOUR OWN PIZZA **\$17/**
CHOOSE 3 TOPPINGS *EACH ADDITIONAL \$3 **22**
*Gremolata on request

Sauce : Marinara, Sweet Tomato, Bechamel, Pesto, Olive Oil

Cheese : Mozzarella Blend, Parmesan, Burrata, Gorgonzola, Fresh Mozz, Ricotta, Vegan Cheese

Protein : Pepperoni, Capicola, Salami, Calabrese Sausage, Pulled Chicken, Meatballs, Vegan Sausage

Toppings : Mushrooms, Roasted Red Peppers, Spinach, Roma Tomatoes, Kalamata Olives, Castelvetrano Olives, Potatoes, Basil, Pinenuts, Chives, Onions, Balsamic Reduction

Dinners

CHICKEN MARSALA	\$19
Breaded chicken medallions, mushrooms, garlic, onions, sweet marsala wine, spaghetti	
CHICKEN PARMESAN	\$18
Breaded chicken, mozzarella, spaghetti, marinara, basil	
EGGPLANT PARMESAN V	\$17
Breaded eggplant, mozzarella, spaghetti, marinara, basil	
SHRIMP SCAMPI	\$21
Shrimp sauteed in olive oil, angel hair pasta, fresh herbs, crushed red peppers, white wine butter sauce, basil	
SAUSAGE AND PEPPERS	\$20
Grilled Calabrese sausage, spaghetti, marinara, and roasted red peppers	
SALMON PUTTANESCA	\$23
Char grilled salmon, spaghetti, garlic, anchovy, kalamata olives, castelvetrano olives, capers, grape tomato, and marinara	
CHICKEN PICCATA	\$19
Pan seared chicken breast, spaghetti, lemon caper butter sauce, vegetable	
TUSCAN RIBEYE	
Lemon and fresh herb marinated char grilled ribeye, roasted yukon potatoes	
\$MKT PRICE	
RISOTTO	
Rotating feature, ask your server about this weeks!	
\$ MKT PRICE	

V/V0=Vegetarian /Vegetarian Option
GF/GFO=Gluten Free /Gluten Free Option
P= Vegan

Visit the Whole Family

The Old Goat - 2434 Eastern Ave SE Grand Rapids
The Electric Cheetah - 1015 Wealthy St SE Grand Rapids
Uncle Cheetah's Soup Shop - 1133 Wealthy St SE Grand Rapids
Uncle Cheetah's Soup Shop and Bakery - 850 Forest Hills Ave. SE Grand

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



DRINKS & DESSERTS

**Ask your server about our featured items!*

Wine

WHITE WINE

- Villa Rosa Moscato D'Asti, Italy \$9/34
- Willamette Valley "Whole Cluster" Rose, OR \$13/50
- Te Henga Sauvignon Blanc, New Zealand \$9/34
- Powers "Unoaked" Chardonnay \$13/50
- Raeburn Chardonnay, Sonoma \$12/46

RED WINE

- Parducci Small Lot Pinot Noir, Mendocino \$9/34
- Avalon Cabernet, CA \$7/26
- Trivento Malbec, Argentina \$8/30
- Bell'agio Chianti, Italy \$12/46
- Carpineto Dogajolo, Italy \$9/34
- Blend of Sangiovese/Cabernet \$10/38
- Banfi Chianti Classico, Italy \$12/46

HOUSE WINE \$6 glass / \$22 bottle

FoxBrook

- Cabernet
- Merlot
- Chardonnay
- Pinot Grigio

Seltzers & Such

- House Made - Red Sangria \$10
- House Made - Frozen "Peach" Bellini \$8
- Long Drink / Zero \$6
- Forbidden Fruit Cherry Cider, MI \$6
- Modelo Especial, Mexico \$5
- PBR, WI \$4
- Arbor Brewing Euchre Pilsner, MI \$7
- New Holland Tangerine Space Machine NEIPA, MI \$7

Draft

- Bells (Seasonal), MI \$7
- Bells Two Hearted IPA, MI \$7
- Alaskan Amber, AK \$6
- Founders Solid Gold Lager, MI \$7
- Founder's All Day IPA, MI \$7
- Miller Lite, WI \$5
- Peroni, Italy \$5
- Painted Turtle Cider, MI \$6

Cocktails

Strawberry Basil Mule \$13

Grey Goose Vodka, fresh lime, muddled strawberries, fresh basil, ginger beer

Midnight Manhattan \$12

Knob Creek Rye, Averna Amaro, house brandied cherries, black walnut bitters

A Cocktail You Can't Refuse \$11

Monkey Shoulder Scotch, Lazzaroni Amaretto, walnut bitters, brown sugar rim

Negroni Sanguinella \$13

Hendrick's Gin, Combier Blood Orange Liqueur, Campari, Lunetta Prosecco

Rose Without Thorn \$12

Hendrick's Gin, fresh lemon juice, aquafaba, house rose-cardamom syrup

Cranberry Plum Sour \$12

1776 Bourbon, Lazzaroni Amaretto, cranberry juice, house sour mix, plum jam

Agrodolce \$12

Knob Creek Bourbon, Campari, sweet vermouth, orange peel

Sodas & N/A

- Electric Cheetah Root Beer \$3 *no refills
- Coke Products \$3
- San Pellegrino \$5
- Italian Soda \$5
- Heineken 0.0 \$6
- Athletic Brewing Free Wave Hazy IPA \$6
- Gruvi Dry Secco \$6
- Gruvi Bubbly Rose \$6

Sparkling

- Lunetta Prosecco, Italy \$8

Dessert

TIRIMISU	\$8
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LEMON CAKE	\$8
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SPUMONI GELATO GF	\$8
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CANNOLI	\$8
CHOCOLATE CHIP OR PISTACHIO	