

APPETIZERS & SOUPS

The perfect way to begin...

FRESH GLOBE ARTICHOKE

Served hot with drawn butter or cold with homemade mustard sauce 11.99

JUMBO SHRIMP COCKTAIL

With homemade cocktail sauce 15.99

JUMBO LUMP CRABCAKE

No filler, just delicious lump crab and a creamy crab sauce 18.99

CALAMARI

Hand-dipped rings and tentacles. Served with our tasty house-made Neapolitan sauce 12.99

RAFFINATO ARTICHOKE HEARTS

Wrapped in prosciutto and baked in imported herb cheese 11.99

MOZZARELLA AND TOMATO

Fresh mozzarella and sliced tomatoes in a balsamic vinaigrette 8.99

POTATO PEELERS

Thin potato skins topped with bacon and melted cheese 9.99

CAPRESE FLATBREAD

Tomatoes, Neapolitan sauce, fresh basil, and mozzarella and Romano cheeses 10.99

Garlic Bread

Fresh minced garlic 6.99

COCONUT SHRIMP

Butterflied, hand-dipped fan tailed shrimp with spicy sweet chili glaze 12.99

TESTA'S BRUSCHETTA

with tomatoes, mozzarella, and basil 8.99

ANTIPASTO

Ham, Genoa salami, capicola, provolone, roasted peppers, black olives, and anchovies served with Italian vinaigrette 12.99

TOMATO AND ONION INSALATA

Layered beefsteak tomatoes with red onion, crumbled Gorgonzola cheese, and balsamic vinaigrette 8.99

MUSSELS MARINARA

Native Maine cold water mussels steamed in homemade marinara and chianti sauce - Seasonal

EGGPLANT TESTA

Rollatini-style, stuffed with a Parmesan and ricotta cheese blend, topped with Neapolitan sauce and mozzarella 9.99

SOUPS

FRENCH ONION

Baked in a crock loaded with onions and provolone cheese 8.99

GAZPACHO SOUP

Fresh garden vegetables cup 4.99 bowl 6.99

CREAM OF CRAB

House specialty full of crab cup 7.99 bowl 9.99

SALADS

DRESSING CHOICES:

Citrus Vinaigrette · Honey Dijon · Italian · Ranch
Balsamic Vinaigrette · Thousand Island · Blue Cheese

Substitute spinach or add fresh avocado to any salad 2.49

GARDEN SALAD

Mixed field greens, tomatoes, carrots, and croutons with your favorite dressing 8.99

CHEF SALAD

Julienne turkey, ham, Swiss cheese, and a sliced hard boiled egg over our garden salad 14.99

CHAR GRILLED SALMON OR AHI TUNA

Over our garden salad with lemon, olive oil, and sesame seeds with soy sauce 18.99

GRILLED PORTOBELLO MUSHROOM AND FRESH MOZZARELLA

Over our garden salad with roasted red peppers and balsamic vinaigrette 15.99

GORGONZOLA SALAD

Our fresh garden salad with apples, raisins, walnuts, Gorgonzola cheese, carrots, tomatoes, and croutons with balsamic vinaigrette 14.99
With shrimp or chicken 18.99

SOUTHERN FRIED CHICKEN SALAD

Romaine lettuce topped with crispy fried chicken breast, a three-cheese blend, bacon, carrots, and tomatoes with ranch dressing 15.99

TESTA'S CRAB TOMATO

Lump crabmeat salad nestled into a vine-ripened tomato, served with a fresh fruit medley or garden greens 21.99

TUNA SALAD PLATTER

Solid white tuna salad over leaf lettuce, garnished with a hard-boiled egg and served with a fresh fruit medley or garden greens 14.99

CAESAR SALAD

Fresh romaine, croutons and our homemade Caesar dressing 11.99
With blackened chicken 15.99
With seared tuna or chilled shrimp 17.99

TESTA'S CHICKEN SALAD

Homemade chicken salad over leaf lettuce served with a fresh fruit medley or garden greens 14.99

CHOPPED RAINBOW KALE SALAD

Kale, basil, spinach, walnuts, raisins, grape tomatoes, and avocado topped with feta cheese and a side of balsamic vinaigrette 14.99

SALAD WEDGE

Iceberg, tomatoes, and bacon with crumbled Gorgonzola cheese 8.99

FLORIDA STONE CRABS (seasonal)

Fresh Cracked and Served Chilled with our homemade Mustard Sauce
Appetizer or Entree size Market price

TAKE HOME A BIT OF TESTA'S

FAMOUS STRAWBERRY PIE 31
TANGY KEY LIME PIE 31
TESTA'S T-SHIRTS 25
COCONUT CAKE 29
CHOCOLATE CAKE 29
OLIVE TAPENADE 8

TESTA'S GIFT CERTIFICATES MAKE A DELICIOUS GIFT

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

THE BUTCHER'S BLOCK

Served with your choice of baked potato, yellow saffron rice, crisp fries, or vegetables. Comes with our olive tapenade bread basket.

THE 8 OUNCE CLASSIC

Served over Onion Straws 26.99

THE 12 OUNCE BUTCHER'S CUT

Award winning- over onion straws 38.99

"Tuscan style" melted Gorgonzola and Tuscan spices 41.99

"Surf and Turf" includes 4 signature coconut shrimp 43.99

CHOPPED SIRLOIN

Eight ounces grilled to perfection and topped with our homemade mushroom demi glace 19.99

PORK CHOPS

Two center cut boneless chops served with warm apple compote 24.99

BROILED SPRING CHICKEN

Our unique broiling makes this a Testa favorite 19.99

STEAK FOR TWO

Testa's 30 ounce center-cut sirloin. Served with two broiled beefsteak tomatoes and your choice of two baked potatoes or an order of our special raw fries 86.99

Winner of the Beef Backer Award

Please allow for appropriate cooking time.

Add a Garden or Caesar salad with any entree 6.99

ADD TO ANY ENTREE Seasonal

Sautéed Mushrooms · Creamed Spinach · Grilled Asparagus · Onion Rings

SAVORY SEAFOOD

Served with your choice of potato*, yellow saffron rice*, or vegetable*. Comes with our olive tapenade bread basket.

COCONUT SHRIMP

Butterflied hand-dipped coconut crusted fantail shrimp with spicy sweet chili glaze 23.99

SHRIMP POMODORO

Jumbo shrimp capellini pasta, fresh tomatoes, Neapolitan sauce, and fresh mozzarella 25.99

TESTA'S FRESH CATCH*

Just caught off the coast. Served grilled, broiled, blackened or fried 27.99

PANKO SCALLOPS*

Broiled sea scallops crusted in panko crumbs in chive and white wine butter Seasonal

SHRIMP AND SCALLOPS PLATTER*

Broiled jumbo shrimp and tender scallops Seasonal

SEARED TUNA STEAK*

Fresh tuna seared to medium-rare over vegetables 27.99

JUMBO LUMP CRABCAKES*

Two plump cakes bursting with jumbo lump crabmeat 31.99

SHRIMP AND ARTICHOKE SCAMPI

Jumbo shrimp and artichoke hearts in our scampi sauce over fettuccine 25.99

MUSSELS MARINARA

Steamed native Maine coldwater mussels in our homemade marinara and chianti sauce over fettuccine - Seasonal

FRESH SNAPPER

Your choice from three styles 28.99

Florentine: grilled and served on a spinach bed with sauteed mushrooms

Mediterranean: virgin olive oil, black olives, artichokes, tomato, and garlic

Francaise: in our egg batter and lemon butter

CHILI GLAZED SALMON

Mildly sweet glazed salmon filet 28.99

ITALIAN SPECIALTIES

Served with Olive Tapenade bread basket.
Add a Garden Salad or Caesar Salad 6.99

VEAL CAPRESE

Our Parmesan-cruste d veal with sauteed fresh mozzarella, cherry tomatoes and basil. Served with a side of pasta 26.99

GRANDPA JOE'S CHICKEN CACCIATORE

Savory chicken breast simmered in a robust Bardolino tomato sauce with onions, mushrooms, peppers, black olives, and tomatoes over pasta fettuccine 23.99

GORGONZOLA CHICKEN

Chicken breast sauteed in a light sauce with basil, tomatoes, mushrooms, and imported Gorgonzola cheese over pasta 23.99

ENCRUSTED VEAL

Our Parmesan-cruste d veal topped with a lemon beurre blanc with a side of pasta 26.99

EGGPLANT TESTA

Rollatini-style stuffed with a parmesan and ricotta cheese blend, topped with Neapolitan sauce and mozzarella with a side of pasta 21.99

ZUPPA DE PESCE

Clams, mussels, shrimp, scallops, and our fresh catch sauteed in virgin olive oil, garlic, basil, and tomato sauce with a side of garlic toast - Seasonal

CHICKEN PARMESAN

Served with a side of pasta 23.99

VEAL PARMESAN

Served with a side of pasta 26.99

BEEF AND VEAL TORTELLACCI

Tossed in a cream sherry sauce with fresh sage and shallots 21.99

TESTA'S PASTA

CHOOSE YOUR PASTA

Pasta choices: fettuccine, capellini or penne.
Toppings: pesto, marinara, meat sauce, meatball, Neapolitan, creamy Alfredo, or oil and garlic 21.99

SICILIAN GARDEN PASTA

Penne pasta sauteed with garlic, portobello and button mushrooms, sun-dried tomatoes, broccoli, and artichoke hearts with our signature marinara 22.99

PENNE A LA VODKA

Portobello mushrooms, sun-dried tomatoes, mozzarella, and Romano in our creamy vodka sauce 22.99

LOBSTER FETTUCCINE

Tender Maine lobster in a roasted red pepper Alfredo sauce over fettuccine 28.99

SHRIMP FRA DIAVOLO

This classic combines our spicy diavolo sauce with large shrimp over fettuccine pasta 26.99

FETTUCCINE WITH CLAM SAUCE

Testa's classic recipe. White or red sauce Seasonal

TUSCAN PASTA

Tender shrimp, sweet Italian sausage, spinach, cannellini beans, garlic, and sun-dried tomatoes over fettuccine 25.99

WILD MUSHROOM RAVIOLI

Portobello and crimini mushrooms, fresh egg pasta, and homemade pesto served with garlic toast 21.99

MEDITERRANEAN VEAL

Sauteed veal cutlets with artichoke hearts, olives, tomatoes, and warm goat cheese with a side of pasta 26.99

ADD TO ANY PASTA

Chicken 5.99 · Italian sausage 4.99 · Shrimp 7.99
Garden or Caesar salad 6.99