

APPETIZER.

MISTO SALAD 8.95

BABY GREENS, TOMATO, BLACK GARBANZOS, PEPPERONCINI, WATERMELON RADISH & CROUTONS
| balsamic, blood orange or pomegranate vinaigrettes, ranch, bleu cheese

INSALATA TEDESCOS

BABY GREENS, TOASTED ALMONDS, WATERMELON RADISH, APPLES, FIGS, STRAWBERRIES, GOAT CHEESE, POMEGRANATE VINAIGRETTE
| add grilled chicken | grilled prawns 7

CAESAR SALAD 11.25

CHOPPED ROMAINE LETTUCE W/ CREAMY CAESAR DRESSING W/ ANCHOVY, CROUTONS & PARMESAN CRISP
| grilled chicken 4.95 | grilled prawns 7

CALAMARI FRITTI 14.5

CRISPY FLASH FRIED CALAMARI, PARMESAN CHEESE, BASIL, PEPPERONCINI, ORANGE ESSENCE
| w/ almond scallion aioli & thai marinara

GARLIC KISSES 7.50

A NY STANDARD, PIZZA DOUGH WRAPPED INTO KNOTS, SOFT INSIDE, DRENCHED IN GARLIC BUTTER
| w/ side of marinara

PASTA FAGIOLI 6.5

TRY OUR TRADITIONAL PASTA & CANNELLINI BEAN SOUP
| w/ tomatoes, pancetta, garlic, in chicken broth, finished w/ house made pesto

ENTRÉE.

GLUTEN & EGG FREE PASTA + 2.50

CAPELLI ROMANTICA 25.95

(OUR #1 SELLER) ANGEL HAIR PASTA, TOSSED IN POMODORO W/ ARTICHOKE HEARTS, GARLIC, BASIL, HEIRLOOM TOMATOES, PECORINO ROMANO & BUTTER
| topped with toasted almonds | add grilled chicken 4.95 | grilled prawns 7 |

TORTELLINI AL PESTO DI FORMAGGIO 23.95

FRESH CHEESE TORTELLINI W/ HOUSE MADE MACADAMIA PESTO SAUCE
| topped w/ bocconcini (fresh mozzarella pearls), & baby tomatoes |
| add grilled chicken 4.95 | grilled prawns 7 |

ALFREDO ASIATICO 23.95

THAI INFLUENCED CREAMY ALFREDO SAUCE, LEMONGRASS, THAI BASIL, PARMESAN CHEESE, BUTTER, RED SERRANO CHILI
| classic alfredo available on request | add grilled chicken 4.95 | add grilled prawns 7 |

SPAGHETTI PICCOLA POLPETTA 23.95

SPAGHETTI W/ BITE SIZE MEATBALLS & MARINARA SAUCE
| pecorino romano & basil |

SCAMPI CON CAPELLI 29.95

PAN SEARED PRAWNS, SAUTÉED W/ ASPARAGUS, MIXED VEGETABLES, GARLIC, SHALLOT, BASIL, CHILI FLAKES, WHITE WINE & MAITRE D' BUTTER
| over crispy fried angel hair pasta |

FILET MIGNON WITH CRIMINI MUSHROOMS 39.95

FIRE GRILLED 6OZ. FILET MIGNON* WITH SAUTÉED MUSHROOMS IN A CHIANTI DEMI GLAZE SAUCE
| w/ parmesan truffle essence fried potatoes, vegetable medley |

GF FANTASTICA COSTOLETTA DI MAIALE 26.95

THICK BONE-IN PORK CHOP IN A THAI STYLE MARINADE, PAN SEARED & FINISHED W/ A CHILI MARINARA GLAZE
| served w/ vegetable medley & parmesan truffle essence potatoes |

FROM THE OVEN.

CANNELLONI TRADIZIONALE 23.95

TWO FRESH CREPES FILLED W/ A COMBINATION OF BEEF, CHICKEN, VEAL, SPINACH, MASCARPONE & PARMESAN
| topped w/ marinara, alfredo & provolone cheese | w/ fresh vegetable medley |

EGGPLANT PARMESANO 23.95

SOAKED IN BUTTERMILK, DIPPED IN LENTIL FLOUR, TOPPED W/ POMODORO, MOZZARELLA & PARMESAN CHEESE
| w/ fettuccini marinara & fresh vegetables |

CHICKEN PARMESANO 23.95

BREADED CHICKEN BREAST W/ POMODORO SAUCE, MOZZARELLA & PARMESAN CHEESE
| finished in our pizza ovens w/ fettuccine marinara & fresh vegetable | add a 2nd piece for 3.50 |

LASAGNA ASIATICO 23.95

RICH & SPICY THAI INFLUENCED ALFREDO, BOLOGNESE & FIVE CHEESES, BAKED TO PERFECTION
| ricotta, parmesan, romano, provolone & mozzarella w/ fresh vegetable medley |

*CONSUMING RAW OR UNDERCOOKED BEEF
MAY INCREASE YOUR RISK OF FOOD-BORNE ILLNESS

MENU SUBJECT TO CHANGE
12.8.25

SPECIALTY PIZZA.

12" GLUTEN FREE PIZZA CRUST = +1.50

14" PIZZA

NEW YORKER 28

WHOLE MILK MOZZARELLA, RICOTTA, PEPPERONI, ITALIAN SAUSAGE
| red sauce & basil

QUATTRO FORMAGGI CON CARNE 28

FOUR CHEESE & ITALIAN MEATS
| prosciutto, sopressata, salami, red sauce, mozzarella, provolone, romano & parmesan

VERDURA 28

MARINATED ARTICHOKES, PLUM TOMATOES, MUSHROOMS, SPINACH,
BROCCOLINI & SWEET PEPPERS
| red sauce, garden fresh basil, thyme, sage & parmesan, touch of honey

12" GLUTEN FREE PIZZA CRUST = +1.50

BUILD A PIZZA.

14" PIZZA

MEDIUM 14 INCH PIZZA 24
PLAIN W/ CHEESE & SAUCE

PIZZA TOPPINGS

PEPPERONI	GRILLED CHICKEN	HOUSE MADE ITALIAN SAUSAGE			
SOPRESSATA	PROSCIUTTO	HOUSE CURED PANCETTA	RAW ONION		
CARAMELIZED ONION	OLIVES	JALAPENO	ANCHOVY	PESTO	BASIL
TOMATO	MEATBALLS	BROCCOLINI	GARLIC	FIGS	BELL PEPPER
MUSHROOM	GOAT CHEESE	ARUGULA	ARTICHOKES	SPINACH	
1. per topping					

AFTER DINNER.

CREME BRÛLÉE 8.5

EXTRA CREAMY CLASSIC CUSTARD W/ MASCARPONE
| crispy sugar top & fresh berries |

TIRAMISU 9.00

PERFECT CLOUD OF MASCARPONE & WHIPPED CREAM CUSTARD
| espresso soaked lady fingers, topped w/ cocoa and marsala caramel & candied pecan crumbles |

CLASSIC CANNOLI 7.95

TWO TRADITIONAL WAFER SHELLS STUFFED W/ RICOTTA CHEESE,
MASCARPONE, TOUCH OF LEMON, WHIPPED CREAM
| w/ chocolate chips |

LEMON SEMIFREDDO 8

BRIGHT, ZESTY LEMON FLAVORS W/ A SMOOTH & CREAMY TEXTURE
| a semi-frozen Italian dessert: refreshingly light & indulgently rich, delicious |

CHOCOLATE MOUSSE 8

THE ULTIMATE CHOCOLATE FIX. RICH & CREAMY, YET LIGHT AND AIRY
| w/ fresh vanilla bean & a touch of grand marnier |

TAKE OUT MENU

TEDESCOS

ITALIAN FRESH

210 WEST WASHINGTON ST
SEQUIM, WA 98382

360-504-3821

ORDER ONLINE
tedescosfresh.com



VISA

