appetizers

CALAMARI FRITTI 14.5

CRISPY FLASH FRIED CALAMARI, PARMESAN CHEESE, BASIL, PEPPERONCINI

- W/ ALMOND SCALLION AIOLI & THAI MARINARA | -

FRIED BURRATA & FRUIT 13.95

CREAMY FRESH MOZZARELLA CHEESE, BREADED & LIGHTLY FRIED - W/ FRESH SEASONAL FRUITS, PINE NUTS, TOMATOES, BASIL & BALSAMIC GLAZE \mid -

GARLIC KISSES 7.25

A NY STANDARD, PIZZA DOUGH WRAPPED INTO KNOTS, SOFT INSIDE, CRISPY OUTSIDE - W/ LOTS OF GARLIC BUTTER! | -

INSALATA TEDESCOS 12.95

BABY GREENS, TOASTED ALMONDS, WATERMELON RADISH, APPLES, FIGS, STRAWBERRIES, GOAT CHEESE, POMEGRANATE VINAIGRETTE
- GRILLED CHICKEN 4.95 | GRILLED PRAWNS 7 | -

MISTO SALAD 8.95

BABY GREENS, TOMATO, BLACK GARBANZOS, PEPPERONCINI,
WATERMELON RADISH & CROUTONS
- BALSAMIC, BLOOD ORANGE OR POMEGRANATE VINAIGRETTES,
RANCH, BLEU CHEESE | -

CAESAR SALAD 11.25

CHOPPED ROMAINE LETTUCE W/ CREAMY CAESAR DRESSING,
CROUTONS & PARMESAN CRISPS
- GRILLED CHICKEN 4.95 | GRILLED SHRIMP 7 | -

PASTA FAGIOLI 6.5

TRY A CUP OF OUR TRADITIONAL PASTA & CANNELLINI BEAN SOUP W/
TOMATOES, PANCETTA, GARLIC IN FRESH CHICKEN BROTH
- FINISHED WITH PESTO | -

– entrées -

SCAMPI & PETTINE CON CAPELLI 35.95

TWO LARGE NEW BEDFORD MA. SEA SCALLOPS & PRAWNS, SAUTÉED W/ ASPARAGUS & MIXED VEGETABLES, GARLIC, SHALLOT, BASIL, CHILI FLAKES, WHITE WINE & HERB BUTTER

- OVER CRISPY FRIED ANGEL HAIR PASTA | -

FILET MIGNON CON CREMA DI ARACHIDI AL BRANDY 39.95

TENDER 6OZ. FILET MIGNON*, FLAME BROILED, SERVED W/ ITALIAN BRANDY, THAI PEANUT SAUCE, SPLASH OF CREAM, SCALLIONS, FINISHED W/ OUR MATRE'D BUTTER

- PARMESAN POTATOES & VEGETABLE MEDLEY -

CHICKEN PARMESANO 23.95

BREADED CHICKEN BREAST W/ POMODORO SAUCE, MOZZARELLA & PARMESAN CHEESE, FINISHED IN OUR PIZZA OVENS
- W/ FETTUCCINE MARINARA & DAILY VEGETABLE | ADD A 2ND PIECE FOR \$3 | -

PICATTA CHICKEN OR VEAL 23.95 | 29.95

FILETS OF CHICKEN OR VEAL W/ HERBS, WHITE WINE, CAPERS & LEMON BUTTER

- SERVED WITH VEGETABLE MEDLEY, PARMESAN TRUFFLED POTATOES (SUBSTITUTE SIDE OF PASTA + \$1.5) | -

PAN SEARED PORK CHOP 26.95

THAI STYLE MARINATED THICK BONE-IN PORK CHOP, CHILI MARINARA GLAZE

- W/ TRUFFLE ESSENCE PARMESAN POTATOES & VEGETABLE MEDLEY | -

GNOCCHI BOLOGNESE 27.95

HOUSE MADE RICOTTA AND MASCARPONE GNOCCHI WITH OUR RICH BOLOGNESE SAUCE

- WITH ROMANO CHEESE AND BUTTER | -

CAPELLI ROMANTICA (OUR #1 SELLER) 23.95

ANGEL HAIR PASTA, ARTICHOKE HEARTS, POMODORO, GARLIC, BASIL, TEAR DROP TOMATOES, PECORINO ROMANO & BUTTER, TOPPED WITH PINE NUTS

- | ADD GRILLED CHICKEN 4.95 | GRILLED PRAWNS 7 | FRIED SOFT SHELL CRAB 6 | -

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

SPAGHETTI CARBONARA BASTARDI 23.95

PANCETTA, FRESH PECORINO ROMANO, CREAM, EGGS, BUTTER & SNAP PEAS

- GRILLED CHICKEN 4.95 | GRILLED PRAWNS 7 | FRIED SOFT SHELL CRAB 6 | -

LASAGNE DEL NORD 21.95

NORTHERN ITALIAN STYLE LASAGNA, LAYERED WITH ALFREDO & BOLOGNESE SAUCE, FRESH NOODLES, RICOTTA, MOZZARELLA, PARMESAN, & PROVOLONE CHEESE

CANNELLONI TRADIZIONALE 21.95

TWO FRESH CREPES FILLED W/ BEEF, CHICKEN, VEAL, SPINACH & PARMESAN CHEESE

- TOPPED W/ MARINARA, ALFREDO & PROVOLONE CHEESE | -

EGGPLANT PARMESANO 21.95

SOAKED IN BUTTERMILK, DIPPED IN LENTIL FLOUR, TOPPED WITH POMODORO, MOZZARELLA

& PARMESAN CHEESE

- W/ FETTUCCINI MARINARA & VEGETABLES -

after dinner

TORTA BAROZZI 8.95

FLOURLESS, RICH CHOCOLATE & ALMOND TORTE W/ A TOUCH OF ESPRESSO & RUM

- W/ ORANGE CARAMEL, VANILLA FIG BALSAMIC -

TIRAMISU 9.95

OUR SIGNATURE DESSERT, THE PERFECT CLOUD OF MASCARPONE & WHIPPED CREAM CUSTARD

- ESPRESSO SOAKED LADY FINGERS, TOPPED W/ COCOA AND MARSALA CARAMEL -

LEMON SEMIFREDDO 7.5

HALF ICE CREAM, HALF MOUSSE, DELICIOUS, REFRESHING TANGY LEMON

CLASSIC CANNOLI 7.95

TWO TRADITIONAL WAFER SHELLS STUFFED W/ RICOTTA CHEESE, MASCARPONE, TOUCH OF LEMON, WHIPPED CREAM
- WITH CHOCOLATE CHIPS -

ESPRESSO CARAMEL PANNA COTTA 7.95

LAYERED, CREAMY EGG-LESS CUSTARD W/ ESPRESSO CARAMEL BOTTOM AND COFFEE VANILLA TOP

MENU SUBJECT TO CHANGE

specialty pizza •

14" PIZZA

NEW YORKER 24

WHOLE MILK MOZZARELLA, RICOTTA, PEPPERONI, ITALIAN SAUSAGE, TOMATO SAUCE & BASIL

- FINISHED WITH AN ATTITUDE! -

QUATTRO FORMAGGI CON CARNE 24

FOUR CHEESE & ITALIAN MEATS - PROSCIUTTO, COPPA, SOPRESSATA, SALAMI, FRESH TOMATO SAUCE, MOZZARELLA, PROVOLONE, ROMANO & PARMESAN

VERDURA 24

CHEESES -

MARINATED ARTICHOKES, PLUM TOMATOES, MUSHROOMS, SPINACH, **BROCCOLLINI SWEET PEPPERS**

- RED SAUCE, GARDEN FRESH BASIL, THYME, SAGE & PARMESAN, TOUCH OF HONEY -

GLUTEN FREE PIZZA CRUST 12" ONLY +.75

build a pizza -

14" PIZZA

MEDIUM 14 INCH PIZZA 18

- PLAIN W/ CHEESE & SAUCE -

PIZZA TOPPINGS

| PEPPERONI | GRILLED CHICKEN | SAUSAGE | SOPPRESSATA | PROSCIUTTO HOUSE CURED BACON ONION OLIVES | JALAPENO | ANCHOVY | PESTO | TOMATO | MEATBALLS | BROCCOLLINI | GARLIC | FIGS | BELL PEPPER | MUSHROOM | GOAT CHEESE | ARUGULA | ARTICHOKES | SPINACH |

- MEDIUM + \$1 LARGE + \$1.5 PER TOPPING -

signature martinis & manhattans **----**

2 PACK

LA BELLA BACCA KIT TWO FOR 19.95 DEEP EDDY LEMON VODKA, FRESH RASPBERRY LIQUEUR - FRESH LEMON W/ LEMON SUGAR RIM -

> LA BELLA VITA KIT TWO FOR 19.95 DEEP EDDY LEMON VODKA, LIMONCELLO - FRESH LEMON W/ LEMON SUGAR RIM -

OLIVA BLU KIT TWO FOR 19.95 **GREY GOOSE VODKA**

- DIRTIED W/ OLIVE JUICE & BLEU CHEESE STUFFED OLIVES -

SPASSO KIT TWO FOR 19.95 DEEP EDDY ORANGE VODKA, CRÈME DE PÊCHE - FRESH LEMON W/ A TOUCH OF BLOOD ORANGE OLIVE OIL -

STEVE MCQUEEN KIT TWO FOR 19.95 BULLEIT 95 RYE, GRAND MARNIER, SWEET VERMOUTH - W/ LUXARDO CHERRY -

LIEUTENANT COLUMBO KIT TWO FOR 19.95 ANGEL'S ENVY BOURBON, SWEET VERMOUTH - CHERRY BARK VANILLA BITTERS -

MARTINIS ARE MADE TO ORDER. SEALED. PACKAGED OVER ICE. READY TO POUR AND ENJOY!

MUST BE OVER 21 TO PURCHASE ANY ALCOHOL. MUST BE TRANSPORTED IN TRUNK OF CAR

7201

TEDESCOS

SEQUIM WASHINGTON

210 W WASHINGTON ST

SEQUIM WA 98382

360-504-3821

ONLINE: TEDESCOSFRESH.COM









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