

antipasti.**Buon appetito!****CALAMARI FRITTI** . 14.5CRISPY FLASH FRIED CALAMARI, PARMESAN CHEESE, BASIL, PEPPERONCINI
| W/ ALMOND SCALLION AIOLI & THAI MARINARA |**GARLIC KISSES** . 7.50A NY STANDARD, PIZZA DOUGH WRAPPED INTO KNOTS, SOFT INSIDE, CRISPY OUTSIDE
| W/ LOTS OF GARLIC BUTTER! |**INSALATA DI BARBABIETOLE** . 14GOLDEN BEETS, W/ ARUGULA, GOAT CHEESE, MARCONA ALMONDS, DRIED CRANBERRIES, MANDARIN
ORANGES, RED ONION & CILANTRO
| TOSSED IN A PROSECCO ORANGE VINAIGRETTE**BURRATA & FRUIT** . 14.5FRESH MOZZARELLA BURRATA, BREADED & LIGHTLY FRIED
| W/ FRESH SEASONAL BERRIES & FRUIT, CHERRY TOMATOES BASIL & BALSAMIC GLAZE**CAESAR SALAD** . 11.25CHOPPED ROMAINE LETTUCE WITH CREAMY CAESAR DRESSING, CROUTONS & PARMESAN CRISPS
| CONTAINS RAW PASTEURIZED EGG & ANCHOVY | ADD GRILLED CHICKEN 4.95 | ADD GRILLED PRAWNS 7 |Ⓟ **INSALATA TEDESCOS** . 13BABY GREENS, TOASTED ALMONDS, WATERMELON RADISH, APPLES, FIGS, STRAWBERRIES, GOAT
CHEESE, POMEGRANATE VINAIGRETTE
| GRILLED CHICKEN 4.95 | GRILLED PRAWNS 7 |Ⓟ **MISTO SALAD** . 8.95BABY GREENS, TOMATO, BLACK GARBANZOS, PEPPERONCINI, WATERMELON RADISH & CROUTONS
| BALSAMIC, BLOOD ORANGE OR POMEGRANATE VINAIGRETTES, RANCH, BLEU CHEESE |**PASTA FAGIOLI** . 6.5TRY OUR TRADITIONAL PASTA & CANNELLINI BEAN SOUP W/ TOMATOES, PANCETTA, GARLIC IN
CHICKEN BROTH
| FINISHED WITH PESTO |**entrée.****SCAMPI & PETTINE CON CAPELLI** . 35.95TWO LARGE NEW BEDFORD MA. SEA SCALLOPS & PRAWNS, SAUTÉED W/ ASPARAGUS & MIXED
VEGETABLES, GARLIC, SHALLOT, BASIL, CHILI FLAKES, WHITE WINE & MAITRE D' BUTTER
| OVER CRISPY FRIED ANGEL HAIR PASTA |**FILET MIGNON CON CREMA DI ARACHIDI AL BRANDY** . 42TENDER 6OZ. FILET MIGNON*, FLAME BROILED, SERVED W/ ITALIAN BRANDY, THAI PEANUT SAUCE,
SPASH OF CREAM, SCALLIONS, FINISHED W/ OUR MATRE'D BUTTER
| PARMESAN POTATOES & VEGETABLE MEDLEY |* **PESCE DEL GIORNO** . MARKET

| FRESH FISH, CHANGES DAILY |

PAN SEARED PORK CHOP . 26.95THAI STYLE MARINATED THICK BONE-IN PORK CHOP, CHILI MARINARA GLAZE
| W/ TWICE COOKED SESAME GARLIC POTATOES & VEGETABLE MEDLEY |Ⓞ **PICATTA CHICKEN OR VEAL** . 24.95 | 29.95FILETS OF CHICKEN OR VEAL W/ HERBS, WHITE WINE, CAPERS & LEMON BUTTER
| SERVED WITH VEGETABLE MEDLEY, W/ TWICE COOKED SESAME GARLIC POTATOES & VEGETABLE
MEDLEY (SUBSTITUTE SIDE OF PASTA + \$1.5) |**NEW** **SPICY CRAB ESSENCE GNOCCHI & SOFT SHELL CRAB FRITO, WITH SPINACH** . 27.95HOUSE MADE MASCARPONE & RICOTTA GNOCCHI W/ SPINACH, GARLIC, BASIL, & SPICY CRAB ESSENCE
CREAM SAUCE, PARMESAN & MANCHEGO CHEESE
| TOPPED WITH FRIED SOFT SHELL CRAB

18% GRATUITY ADDED TO PARTIES OF SIX OF MORE

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

(CONTINUED...)

TEDESCOS

SEQUIM WASHINGTON

11
est**classics.** GLUTEN & EGG FREE PASTA + \$2.5Ⓟ **TORTELLINI PIEDMONTESE** · 23.95FRESH FIVE CHEESE TORTELLINI IN RICH MARINARA CREAM SAUCE, W/ FRESH GREEN ONIONS, PARMESAN CHEESE, BUTTER, BASIL & PARSLEY
| | ADD GRILLED CHICKEN 4.95 | GRILLED PRAWNS 7 | FRIED SOFT SHELL CRAB 6 |Ⓟ **CAPELLI ROMANTICA (OUR #1 SELLER)** · 23.95ANGEL HAIR PASTA, TOSSED IN POMODORO WITH ARTICHOKE HEARTS, GARLIC, BASIL, TEAR DROP TOMATOES, PECORINO ROMANO & BUTTER, TOPPED WITH TOASTED MARCONA ALMONDS
| | ADD GRILLED CHICKEN 4.95 | GRILLED PRAWNS 7 | FRIED SOFT SHELL CRAB 6 |**SPAGHETTI CARBONARA BASTARDI** · 24.95PANCETTA, FRESH PECORINO ROMANO, CREAM, EGGS, BUTTER & SNAP PEAS
| GRILLED CHICKEN 4.95 | GRILLED PRAWNS 7 | FRIED SOFT SHELL CRAB 6 |**from the oven.****LASAGNE DEL NORD** · 23.95

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

CANNELLONI TRADIZIONALE · 23.95TWO FRESH CREPES FILLED W/ BEEF, CHICKEN, VEAL, SPINACH & PARMESAN CHEESE
| TOPPED W/ MARINARA, ALFREDO & PROVOLONE CHEESE | SERVED WITH FRESH VEGETABLE MEDLEY |Ⓟ **EGGPLANT PARMESANO** · 23.95SOAKED IN BUTTERMILK, DIPPED IN LENTIL FLOUR, TOPPED WITH POMODORO, MOZZARELLA & PARMESAN CHEESE
| W/ FETTUCINI MARINARA & VEGETABLES |**CHICKEN PARMESANO** · 23.95BREADED CHICKEN BREAST W/ POMODORO SAUCE, MOZZARELLA & PARMESAN CHEESE, FINISHED IN OUR PIZZA OVENS
| W/ FETTUCINE MARINARA & DAILY VEGETABLE | ADD A 2ND PIECE FOR \$3 |14 INCH PIZZA
specialty pizza.**QUATTRO FORMAGGI CON CARNE** · 24

FOUR CHEESE & ITALIAN MEATS

| PROSCIUTTO, COPPA, SOPRESSATA, SALAMI, FRESH TOMATO SAUCE, MOZZARELLA, PROVOLONE, ROMANO & PARMESAN CHEESES |

NEW YORKER · 24WHOLE MILK MOZZARELLA, RICOTTA, PEPPERONI, ITALIAN SAUSAGE, TOMATO SAUCE & BASIL
| FINISHED WITH AN ATTITUDE! |**VERDURA** · 24MARINATED ARTICHOKEs, PLUM TOMATOES, MUSHROOMS, SPINACH, BROCCOLLINI SWEET PEPPERS
| RED SAUCE, GARDEN FRESH BASIL, THYME, SAGE & PARMESAN, TOUCH OF HONEY |14 INCH PIZZA
build a pizza.**MEDIUM 14 INCH PIZZA** · 19

| PLAIN W/ CHEESE & SAUCE |

PIZZA TOPPINGS

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

| \$1 PER TOPPING

GLUTEN FREE CAULIFLOWER CRUST, 12 INCH +.75