

TEDESCOS



## STARTERS.

### **GARLIC KISSES** • 8.50

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

### **CALAMARI FRITTI** • 14.5

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

### **GF CARPACCIO** • 11.95

THE ITALIAN TRADITIONAL CLASSIC, BEEF CRUDA\* SLICED PAPER-THIN  
| drizzled w/ yuzu (japanese lemon) dressed arugula, capers & fresh cracked black pepper, shaved parmesan |

### **PASTA FAGIOLI** • 6.5

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

### **SOUP OF THE DAY** • 6.5

## SALADS.

### **v 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 W/ ANCHOVY, CROUTONS & PARMESAN CRISP  
| add grilled chicken 4.95 | add grilled prawns 7 | |

### **INSALATA TEDESCOS** • 13.5

BABY GREENS, TOASTED ALMONDS, WATERMELON RADISH, APPLES, FIGS, STRAWBERRIES, GOAT CHEESE W/ POMEGRANATE VINAIGRETTE  
| add grilled chicken 4.95, add grilled prawns 7 | |

## ENTRÉE.

### **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 |

### **MARSALA CHICKEN OR VEAL** • 24.95 | 29.95

CHICKEN OR VEAL FILETS, SMOTHERED IN MARSALA WINE & MUSHROOMS W/ BUTTERY DEMI-GLACE  
| served with vegetable medley & fettuccini |

### **GF 6 OZ. FILET MIGNON CAMELLIZZATO** • 45

FLAME BROILED FILET\* W/ CARAMELIZED SHALLOTS, GARLIC, HOUSE CURED PANCETTA, CHIANTI & BUTTER DEMI-GLACE  
| w/ vegetable medley & parmesan truffle essence potatoes |

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

### **GF MAPLE LEAF DUCK BREAST** • 32.95

PAN SEARED CRISPY DUCK BREAST W/ PORT GLACE DE VIANDE  
| w/ truffle essence parmesan potatoes & mixed vegetable | maple leaf farms is an indiana based co. - ducks are raised in a cage free, organic environment |

### **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 |

### **SPICY CRAB ESSENCE GNOCCHI & SOFT SHELL CRAB** • 27

HOUSE MADE MASCARPONE & RICOTTA GNOCCHI W/ SPINACH, GARLIC, BASIL, & SPICY CRAB ESSENCE CREAM SAUCE & PARMESAN  
| topped w/ tobiko & fried tempura shell crab |

COMPLIMENTARY BREAD IS INCLUDED WITH EVERY MEAL.  
ADDITIONAL SERVINGS ARE AVAILABLE FOR A SMALL CHARGE

DINNER.

# CLASSICS.

GLUTEN & EGG FREE PASTA + \$2.5

## SPAGHETTI CARBONARA · 24.95

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

| add grilled chicken 4.95 | grilled prawns 7 |

## ✓ 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 |

## PAPPARDELLE BOLOGNESE · 24.95

SLOW-SIMMERED BEEF AND PORK RAGÙ, TOSSED WITH WIDE RIBBONS OF FRESH PAPPARDELLE NOODLES, FINISHED WITH PARMIGIANO-REGGIANO. FENNEL & PECORINO ROMANO

## ✓ TORTELLINI AL PESTO DI FORMAGGIO · 24.95

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 · 24.95

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 |

# FROM THE OVEN.

## LASAGNA ASIATICO · 24.95

RICH & SPICY THAI INFLUENCED ALFREDO, BOLOGNESE & FIVE CHEESES, BAKED TO PERFECTION

| ricotta, parmesan, romano, provolone & mozzarella w/ fresh vegetable medley | |

## 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 | |

## CHICKEN PARMESANO · 24.95

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 | |

## ✓ EGGPLANT PARMESANO · 23.95

SOAKED IN BUTTERMILK, DIPPED IN LENTIL FLOUR, TOPPED W/ POMODORO, MOZZARELLA & PARMESAN CHEESE

| w/ fettuccini marinara & fresh vegetables | |

# SPECIALTY PIZZA.

## QUATTRO FORMAGGI CON CARNE · 28

FOUR CHEESE & ITALIAN MEATS

| prosciutto, sopressata, salami, red sauce, mozzarella, provolone, romano & parmesan |

## BIANCA PRIMA CON POLLO · 28

WHITE PIZZA W/ PARMA PROSCIUTTO, FIGS, GRILLED MARINATED CHICKEN, RICOTTA, GARLIC, MINI BELL PEPPER

| finished with balsamic glaze drizzle |

## NEW YORKER · 28

WHOLE MILK MOZZARELLA, RICOTTA, PEPPERONI, ITALIAN SAUSAGE

| red sauce & basil |

## ✓ VERDURA · 28

MARINATED ARTICHOKEs, PLUM TOMATOES, MUSHROOMS, SPINACH, BROCCOLINI & SWEET PEPPERS

| red sauce, garden fresh basil, thyme, sage & parmesan, touch of honey |

# BUILD A PIZZA.

12" GLUTEN FREE CAULIFLOWER CRUST +1.50

## 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 |

18% GRATUITY ADDED TO PARTIES OF SIX OF MORE