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- 13.5
BABY GREENS, TOASTED ALMONDS, WATERMELON RADISH, APPLES, FIGS, STRAWBERRIES, GOAT CHEESE W/ POMEGRANATE VINAIGRETTE
| add grilled chicken 4.95, fried tofu 4.95, grilled prawns 7 |

CAESAR SALAD 11.25
CHOPPED ROMAINE LETTUCE W/ CREAMY CAESAR DRESSING W/ ANCHOVY, CROUTONS & PARMESAN CRISP
| add grilled chicken 4.95, fried tofu 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 8.50
A NY STANDARD, PIZZA DOUGH WRAPPED INTO KNOTS, SOFT INSIDE, DRENCHED IN GARLIC BUTTER
| w/ side of marinara

PASTA FAGIOLI 8
TRY OUR TRADITIONAL PASTA & CANNELLINI BEAN SOUP
| w/ tomatoes, pancetta, garlic, in chicken broth, finished w/ house made pesto

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

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

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
| w/ vegetable medley & parmesan truffle essence potatoes

CHICKEN OR VEAL SCARPARIELLO 24.95 | 29.95
CHICKEN OR VEAL SAUTÉED W/ GARLIC, WHITE WINE, LEMON, FRESH HERBS FROM OUR GARDEN, SWEET & PASILLA PEPPERS. FINISHED W/ BUTTER
| w/ vegetable medley & parmesan truffle essence potatoes

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

GNOCCHI AL PESTO 29
HOUSE MADE MASCARPONE-RICOTTA GNOCCHI & MACADAMIA PESTO, TOSSED IN SPINACH, CILIEGINE, HEIRLOOM TOMATOES. TOPPED W/ TEMPURA SQUASH BLOSSOM
| add grilled chicken 4.95, fried tofu 4.95, grilled prawns 7 |

⅓ RACK OF LAMB 39.95
THAI BASIL MARINATED LAMB RACK, SLICED & SERVED W/ LAMB BOLOGNESE ON PAPPARDELLE
| w/ house vegetable medley

6 OZ. FILET MIGNON CARAMELLIZZATO 45
FLAME BROILED FILET* W/ CARAMELIZED SHALLOTS, GARLIC, HOUSE CURED PANCETTA, CHIANTI & BUTTER DEMI-GLACE
| w/ vegetable medley & parmesan truffle essence potatoes

10.26 MENU SUBJECT TO CHANGE

EGGPLANT PARMESANO 24.95
SOAKED IN BUTTERMILK, DIPPED IN LENTIL FLOUR, TOPPED W/ POMODORO, MOZZARELLA & PARMESAN CHEESE
| w/ fettuccini marinara & fresh vegetables

CHICKEN PARMESANO 27.95
TWO BREADED CHICKEN BREASTS W/ POMODORO SAUCE, MOZZARELLA & PARMESAN CHEESE
| finished in our pizza ovens w/ fettuccine marinara & fresh vegetable

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, fried tofu 4.95, grilled prawns 7 |

SPAGHETTI PICCOLA POLPETTA 25.95
SPAGHETTI W/ BITE SIZE MEATBALLS & MARINARA SAUCE
| pecorino romano & basil |

LASAGNA ASIATICO 24.95
RICH & SPICY THAI INFLUENCED ALFREDO, BOLOGNESE & FIVE CHEESES
| ricotta, parmesan, romano, provolone & mozzarella w/ fresh vegetable medley

ALFREDO ASIATICO 24.95
THAI INFLUENCED CREAMY ALFREDO SAUCE, LEMONGRASS, THAI BASIL, PARMESAN CHEESE, BUTTER, RED SERRANO CHILI OVER FETTUCCINE
| classic alfredo available on request | add grilled chicken 4.95, fried tofu 4.95, add grilled prawns 7 |

SPAGHETTI CARBONARA 25.95
PANCETTA, FRESH PECORINO ROMANO, CREAM, EGGS, BUTTER & SNAP PEAS TOSSED IN SPAGHETTI
| add grilled chicken 4.95, fried tofu 4.95, grilled prawns 7 |

GLUTEN & EGG FREE PASTA + 2.50

SPECIALTY PIZZA.

12" GLUTEN FREE PIZZA CRUST = +1.50

13" PIZZA

NEW YORKER 27
WHOLE MILK MOZZARELLA, RICOTTA, PEPPERONI, ITALIAN SAUSAGE
| red sauce & basil |

THE AMALFI 27.5
WHITE PIZZA W/ GARLIC OLIVE OIL BASE, MOZZARELLA, RICOTTA DOLLOPS, HEIRLOOM TOMATOES, ROASTED ZUCCHINI, ARTICHOKE HEARTS, LEMON ZEST, FRESH BASIL & PARMESAN
| served with a side of our fresh macadamia pesto for dipping |

THE SPICY ITALIAN 27
MOZZARELLA, HOUSE MADE SAUSAGE, CALABRIAN CHILE SPREAD, ROASTED RED, ORANGE & YELLOW PEPPERS, BABY MOZZARELLA, PARMA PROSCIUTTO
| honey drizzle & basil finish |

BUILD A PIZZA.

12" GLUTEN FREE PIZZA CRUST = +1.50

MEDIUM 13 INCH PIZZA 22
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 & BLUEBERRIES
| 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 |

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TAKE OUT MENU

TEDESCOS

ITALIAN FRESH

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