

T E D ' S

ASK ABOUT
OUR DAILY
SPECIALS

≡≡≡ MOST ≡≡≡ BEST ≡≡≡

PIZZAS 10-inch pie | house pizzas and daily special | 8.50

Choose house-made Gluten-Free** pizza dough | add 3

daily special ask cashier about today's special

patate e salsiccia olive oil base, mozzarella, potato, italian sausage, rosemary

the grit red onions, green peppers, artichoke hearts, mushrooms, tomatoes | 10

la carne sausage, prosciutto, sliced meatballs, pepperoni, smoked gouda | 10

perrella special tomato sauce with our mozzarella, garlic, herb and goat cheese mix and thinly sliced prosciutto

the vegan traditional neapolitan pizza with pizza sauce, fresh garlic, fresh oregano, and drizzled with extra virgin olive oil, vegan!

margherita tomato sauce, fresh basil, and fresh mozzarella slices

***bacon and egg** tomato sauce, mozzarella, and thinly sliced cured pancetta topped with a fresh egg and fresh herbs

arugula tomato sauce and mozzarella topped with fresh baby arugula and pecorino romano

white rabbit béchamel sauce and mozzarella with our mix of marinated arugula, artichoke hearts, red onions and green peppers ~no substitutions please

polpetta tomato sauce, mozzarella, sliced house-made meatballs, roasted yellow peppers, and grilled onions

the edgar tomato sauce, smoked gouda, italian sausage and jalapeños

the angelica tomato sauce, mozzarella, wafer sliced pears, prosciutto and gorgonzola

sweet p. tomato sauce, mozzarella, sliced sweet potatoes, pancetta, and a goat cheese medallion

fiorentina pesto, mozzarella, fresh spinach, roasted chicken and grape tomatoes

big island tomato sauce, mozzarella, diced pineapple, capicola, and jalapeños

quattro stagioni tomato sauce and mozzarella with 1/4 prosciutto, 1/4 artichoke hearts, 1/4 mushrooms and 1/4 kalamata olives mix toppings | add 2 ~no substitutions please

build your own start with your choice of tomato sauce, pesto, or béchamel and mozzarella basic cheese pizza | 6 add toppings of your choice | see list for prices

** Although our staff take extreme care to prevent cross-contamination when preparing your order, we can not guarantee the complete absence of gluten in a gluten-free item because we do not have a separate dedicated kitchen.

CALZONES

make any specialty pizza a calzone | add 1

build your own calzone start with your choice of tomato sauce, pesto, or béchamel and ricotta and mozzarella basic cheese calzone | 7.50 add fillings of your choice | see list for prices

**LUNCH
SPECIAL**
until 3pm

baby calzone build your own half calzone with two fillings, comes with a side salad | 7.50 soup or salad upgrade | 1.25

PASTAS AND ENTREES

Choose Gluten-free pasta | add 2 add your favorite topping to any pasta | see list for prices

All served with focaccia and a side salad soup or salad upgrade | 1.25

spaghetti and meatballs house-made meatballs and spaghetti topped with marinara | 8.50

pesto pasta spaghetti tossed with our house-made pecan pesto topped with shaved parmesan and served with house-made focaccia bread | 8.50 add roasted chicken | 1.50

chicken parmesan breaded chicken breast baked with mozzarella cheese served over a bed of spaghetti with marinara | 9

eggplant parmesan breaded sliced eggplant baked with mozzarella cheese served over a bed of spaghetti with marinara | 8.50

kid's spaghetti child's portion of spaghetti topped with your choice of marinara, béchamel sauce, pecan pesto or extra virgin olive oil | 5 add meatball or roasted chicken | 1.50

SAUCES

tomato

béchamel

pecan pesto

TOPPINGS/FILLINGS

meats | 1.50

anchovies

capicola *spiced cured ham*

*egg

italian sausage

mortadella w/ pistachios *italian bologna*

pancetta *italian bacon*

pepperoni

prosciutto *italian ham*

roasted chicken

sliced meatballs

sopressata *italian salami*

vegetables | 1.25

artichoke hearts

arugula

cherry peppers

fresh basil

fresh pears

fresh pineapples

fresh tomatoes

garlic

grape tomatoes

green peppers

grilled onions

jalapeño peppers

kalamata olives

marinated mushrooms

banana peppers

red onions

roasted yellow peppers

spinach

sweet potato

cheeses | 1.25

aged parmesan

crumbled goat cheese

extra mozzarella

feta

goat cheese medallion

gorgonzola

provolone

ricotta

smoked gouda

* **consuming raw or undercooked eggs may increase your risk of food-borne illness**

TEDSMOSTBEST.COM 706-543-1523
follow us on facebook & instagram

HOURS: sun - thu 11a - 10p | fri - sat 11a - 11p

T E E D ' S

ASK ABOUT OUR
HAPPY HOUR
SPECIALS

M O S T B E S T

APPETIZERS

antipasto plate a sampling of italian cured meats, cheeses, mixed olives, and mixed greens served with toasted crostini | 8.50

caprese an italian classic: fresh mozzarella, roma tomatoes, and basil on crostini with dressed field greens, finished with a balsamic reduction | 8

focaccia bread warm house-made focaccia bread drizzled with extra virgin olive oil and balsamic reduction - comes with a side of marinara | 5

garlic knots a dozen house-made knots served with garlic butter and marinara | 5 half order | 3

baked goat cheese with crostini | 5

mixed olives | 5

meatballs Three house-made meatballs in marinara | 5

pizza bread baked hoagie bread topped with pizza sauce and mozzarella | 5 add pepperoni | 1.50

soup of the day ask your server about today's option cup | 3.50 bowl | 5

PANINIS

all paninis served with a mixed green salad
soup or salad upgrade | 1.25

caprese ciabatta fresh mozzarella, roma tomatoes, and basil on a ciabatta roll, finished with balsamic reduction | 8.50

veggie panini ciabatta with artichoke pesto, provolone, roasted eggplant, roasted zucchini, sauteéd onions, & roasted yellow peppers | 8

chicken pesto panini roasted chicken pesto, sauteéd onions, roasted yellow peppers and provolone on a ciabatta roll | 8.50

SUB SANDWICHES

all sandwiches served with a side mixed green salad
soup or salad upgrade | 1.25

meatball sub house-made meatballs in marinara with sauteéd onions and mozzarella on a toasted hoagie | 8.50

the italian sopressata, pepperoni, capicola, red onions, and provolone toasted and topped with romaine, tomatoes and white wine vinaigrette | 8.50

muffaletta pistachio mortadella, sopressata, capicola, pepperoni, house-made olive salad, and provolone on homemade sesame seed bread | 9

LUNCH
SPECIAL
until 3pm

soup and salad a bowl of today's soup with your choice of a half salad | 7.50

SALADS full salad | 8 half salad | 4.50

berry mixed greens dressed with white wine vinaigrette topped with goat cheese, toasted pecans and seasonal berries

caesar romaine lettuce tossed in house-made caesar dressing topped with our own croutons and shaved parmesan
add roasted chicken | 1.50

spinach & beet white wine vinaigrette dressed spinach topped with marinated red and golden beets, toasted pecans and feta cheese

artichoke heart mixed greens tossed in a roasted tomato vinaigrette with marinated red onions and artichoke hearts topped with goat cheese

baked goat cheese medallion dressed with extra virgin olive oil, parsley, marjoram and italian-style bread crumbs served with crostini and mixed greens tossed in white wine vinaigrette

house salad mixed greens dressed with white wine vinaigrette topped with banana peppers

ranch | 1

SLIDERS

meatball slider meatball on a toasted bun with sauteéd onions and provolone | 3

chicken slider roasted chicken pesto on a toasted bun with sauteéd onions, roasted red peppers and provolone | 3

caprese slider fresh mozzarella, fresh roma tomatoes and fresh basil on a toasted bun finished with balsamic reduction | 3

slider plate any two sliders and your choice of a half salad or soup | 8

slider sampler one of each: meatball, chicken and caprese slider | 8

TEDSMOSTBEST.COM
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HAPPY
HOUR
3-6pm

\$1 off all drafts & glasses of wine
\$1.75 sliders

\$5 off bottles of wine
\$1 PBR

DESSERTS

made from scratch!

cake

slice | 5
whole | 40

cheesecakes

slice | 4.50
whole | 32

cupcakes

single | 2.50
dozen | 24

cake pops

single | 2
dozen | 20

cookies

single | 1
dozen | 10

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