

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 | 7.00

caprese an italian classic: fresh mozzarella, roma tomatoes, and basil on crostini with dressed field greens, finished with a balsamic reduction | 7.00

focaccia bread warm house-made focaccia bread served with extra virgin olive oil and cracked black pepper | 3.00

garlic knots a dozen house-made knots served with garlic butter and marinara | 5.00 half order | 3.00

baked goat cheese with crostini | 4.50

mixed olives | 4.50

meatballs house-made meatballs in marinara | 4.50

meatball slider meatball on toasted bun with sautéed onions and mozzarella | 2.50

chicken slider roasted chicken pesto on a toasted bun with sautéed onions, roasted red peppers, and provolone | 2.50

caprese slider fresh mozzarella, fresh roma tomatoes, and fresh basil on a toasted bun, finished with balsamic reduction | 2.50

soup of the day ask your server about today's selection
cup | 3.00 bowl | 4.00

SALADS

 full salad 7.50 half 4.00

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 dressed with extra virgin olive oil, parsley, marjoram, and italian-style bread crumbs served with mixed greens and crostini

house side salad mixed greens with white wine vinaigrette | 4.00
extra dressing 1.00

PANINI

all panini served with a mixed greens salad
soup or salad upgrade | 1.25

ciabatta roll artichoke pesto, provolone, sopressata, capicollo, prosciutto, sautéed onions, and roasted red peppers | 8.00

veggie panini ciabatta with artichoke pesto, provolone, roasted eggplant, roasted zucchini, sautéed onions, and roasted red peppers | 7.50

chicken pesto panini roasted chicken pesto, sautéed onions, roasted red peppers, and provolone on a ciabatta roll | 8.00

SUB SANDWICHES

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

meatball sub house-made meatballs in marinara with sautéed onions and mozzarella on a toasted hoagie | 8.00

the italian sopressata, pepperoni, capicolla, red onions, and provolone toasted and topped with romaine, tomatoes, and white wine vinaigrette | 8.00

muffaletta pistachio mortadella, sopressata, capicollo, pepperoni, house-made olive salad, swiss, and provolone on homemade sesame seed bread | 9.00

SLIDERS

meatball slider meatball on toasted bun with sautéed onions and mozzarella | 2.50

chicken slider roasted chicken pesto on a toasted bun with sautéed onions, roasted red peppers, and provolone | 2.50

caprese slider fresh mozzarella, fresh roma tomatoes, and fresh basil on a toasted bun, finished with balsamic reduction | 2.50

slider plate any two sliders and your choice of a half salad or soup | 7.00

slider sampler one of each chicken, meatball, and caprese slider | 7.00

DESSERTS

Made from scratch!

cheesecake | 4.50

cupcakes | 2.00

cookies | 1.00

Ask about ordering
whole cheesecakes

FOR THE KIDS

kid's pizza tomato sauce and mozzarella cheese | 6.00

kid's slider plate choice of any two sliders | 4.50

kid's garlic knots half-dozen house-made knots | 3.00

kid's spaghetti child's portion of spaghetti topped with your choice of marinara, béchamel sauce, pecan pesto or extra virgin olive oil | 4.50
add house-made meatball or roasted chicken | 1.50

HOURS mon - wed 11am - 10pm | thurs - sat 11am - 11pm | sun 12pm - 10pm

TED'S

ASK ABOUT
OUR DAILY
SPECIALS

MOST BEST

PIZZAS 10-inch pie | house pizzas and daily special | 8.00
Choose house-made Gluten-Free pizza dough | add 2.00

daily special ask cashier about today's specials

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

the marinara traditional neapolitan pizza with marinara, 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 pancetta topped with a fresh egg and fresh herbs

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

sopressata tomato sauce, mozzarella, cherry peppers, and sopressata

white rabbit béchamel sauce and mozzarella with our mix of marinated arugula, artichoke hearts, red onions, and red peppers

polpetta tomato sauce, mozzarella, sliced house-made meatballs, roasted red 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

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

the big island tomato sauce, mozzarella, thinly sliced pineapple, capicola, and jalapeños

quattro stagioni -no substitutions please- tomato sauce and mozzarella with 1/4 prosciutto, 1/4 artichoke hearts, 1/4 mushrooms, and 1/4 kalamata olives

build your own starts with your choice of tomato sauce, pesto, or béchamel and mozzarella (basic cheese pizza) | 6.00 add toppings of your choice | see list for prices

CALZONES

make any specialty pizza a calzone | add 1.00

build your own calzone starts with tomato sauce, pesto, or béchamel and ricotta and mozzarella (basic cheese calzone) | 7.00 add fillings of your choice | see list for prices

**LUNCH
ONLY**
until 3pm

baby calzone build your own half calzone with two fillings, comes with a side salad | 7.00 soup or salad upgrade | 1.25

PASTA AND ENTREES

Choose Gluten-Free pasta | 2.00 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 with meatballs house-made meatballs and spaghetti topped with marinara | 8.00

pecan pesto with parmesan spaghetti tossed with our housemade pecan pesto topped with shaved parmesan and served with house-made focaccia bread | 8.00 add roasted chicken | 1.50

pasta piselli spaghetti tossed in our béchamel sauce with prosciutto and green peas, topped with shaved parmesan | 9.00

chicken parmesan breaded chicken breast baked with mozzarella cheese served over spaghetti with marinara | 9.00

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

SAUCES

tomato
béchamel
pecan pesto

TOPPINGS/FILLINGS

meats | 1.50

anchovies
capicola (spiced, cured ham)

*egg

italian sausage
mortadella with 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
pepperoncini
red onions
red peppers
spinach
sweet potato

cheeses | 1.25

aged parmesan
asiago
crumbled goat cheese
extra mozzarella
feta
goat cheese medallion
gorgonzola
provolone
ricotta
smoked gouda
swiss

***Consuming raw or undercooked eggs may increase your risk of foodborne illness.**

TEDSMOSTBEST.COM

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