

T E E D ' S

M O S T B E S T

CHECK OUT
OUR BOARDS
FOR DAILY
SPECIALS

PIZZAS *all pizzas are 10" personal size starting at \$7.95*

Choose house-made Gluten-Free** pizza dough | + 3.25

HOUSE SPECIALTY PIZZAS

Build Your Own Pizza your choice of sauce, mozzarella cheese & add your choice of toppings | 7.95 + toppings (see list for prices)

The Grit tomato sauce, mozzarella, red onions, green peppers, artichoke hearts, mushrooms, tomatoes | 11.95

La Carne sausage, prosciutto, sliced meatballs, pepperoni, shredded smoked gouda mix | 12.95

Perella Special tomato sauce with our house-made mozzarella, minced garlic, herbs and goat cheese mix with thinly sliced prosciutto | 10.50

Margherita tomato sauce, fresh basil, and fresh mozzarella slices | 10.50

Bacon & Egg* tomato sauce, mozzarella, and thinly sliced cured pancetta topped with a fresh egg and fresh herbs | 10.50

Arugula tomato sauce and mozzarella topped with fresh baby arugula and pecorino romano | 10.50

White Rabbit house-made alfredo sauce and mozzarella with our mix of marinated arugula, artichoke hearts, red onions and green peppers
~no substitutions, only additions~ | 10.50

Polpetta tomato sauce, mozzarella, sliced house-made meatballs, roasted red peppers, and sautéed onions | 10.50

The Edgar tomato sauce, smoked gouda mix, italian sausage and jalapeños | 10.50

The Angelica tomato sauce, mozzarella, wafer sliced pears, prosciutto and gorgonzola | 10.50

Fiorentine pecan pesto sauce, mozzarella, fresh spinach, roasted chicken and grape tomatoes | 10.50

meats | 1.95

anchovies
capicola (spiced cured ham)

roasted chicken

egg*

italian sausage

pancetta (Italian bacon)

pepperoni

prosciutto (Italian ham)

sautéed tofu (meat

substitute) sliced

meatballs***

sopresatta (Italian salami)

vegetables | 1.75

artichoke hearts

fresh arugula

fresh basil

banana peppers

cherry peppers

minced garlic

grape tomatoes

green peppers

jalapeño peppers

kalamata olives

sautéed mushrooms

diced pineapple

red onions

roasted red peppers

fresh spinach

sautéed onions

fresh tomato slices

cheeses | 1.95

aged parmesan

crumbled goat cheese

extra mozzarella

fresh mozzarella

crumbled feta

goat cheese medallion

gorgonzola

provolone

ricotta

smoked gouda mix

sauce

tomato sauce

alfredo sauce

pecan pesto sauce

house-made dressings

white wine vinaigrette

caesar

ranch

blue cheese

CALZONES Make any pizza a calzone | +\$1.95

BUILD YOUR OWN CALZONE comes with ricotta, mozzarella and your choice of fillings, served with marinara on the side for dipping | \$8.95 + fillings

PASTAS & ENTREES

All pastas and entrees served with house-made focaccia (except for GF pasta)

salad upgrade | 1.95 **Bowl soup upgrade** | 1.95 **Gluten-free pasta** | 2.00

spaghetti and meatballs spaghetti topped with three house-made meatballs marinated in our house-made marinara | 10.50

pesto pasta spaghetti tossed with our house-made pecan pesto sauce and topped with shaved parmesan | 9.95 add roasted chicken | 1.95

chicken parmesan breaded chicken breast baked with mozzarella, served over a bed of spaghetti with marinara | 10.50

veggie pasta a bed of spaghetti with your choice of house-made sauce and two veggies of your choice | 9.95

chicken alfredo pasta roasted chicken over a bed of spaghetti covered in house-made alfredo sauce | 9.95

KID'S MENU

BYO PIZZA a ten inch pizza cut into kid slices with your choice of sauce and mozzarella cheese | 7.95 + toppings (see list for prices)

KID'S SPAGHETTI a kid portion of spaghetti with your choice of sauce | 6.50
add a meatball or grilled chicken 1.95

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

**ALTHOUGH OUR STAFF TAKE EXTREME CAUTIONS TO AVOID CROSS CONTAMINATION WHEN PREPARING YOUR ORDER, WE CANNOT GUARANTEE THE COMPLETE ABSENCE OF GLUTEN IN A GF ORDER, AS WE DO NOT HAVE A SEPARATE DEDICATED KITCHEN

*** MEATBALLS CONTAIN BEEF, PORK, DAIRY & GLUTEN

****PECAN PESTO CONTAINS PECANS

PLEASE LET STAFF KNOW ABOUT ANY ALLERGIES PRIOR TO PLACING YOUR ORDER

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=====**M O S T**=====**B E S T**=====

APPETIZERS

antipasto plate a sampling of italian cured meats, cheese, mixed olives, mixed greens, & toasted crostini with artichoke heart pecan pesto | 10.50

caprese an italian classic, fresh mozzarella, roma tomatoes, and basil with dressed field greens, finished with a balsamic reduction | 9.50

focaccia bread warm house-made focaccia bread toasted with extra virgin olive oil and balsamic reduction - comes with a side of marinara | 5.95

garlic knots a dozen house-made knots served with garlic butter and marinara | 6.50

half order (6ct) | 4.50

mixed olives | 6.95

baked goat cheese two goat cheese medallions with toasted crostini | 6.95

soup of the day ask your server about today's soup of the day (bowl) | 5.95

meatballs three house-made meatballs in marinara, garnished with parmesan cheese and parsley | 5.95

SANDWICHES *and more*

all served with a house salad

soup or salad upgrade | 1.95

caprese ciabatta fresh mozzarella, roma tomatoes, and basil on a ciabatta roll, finished with balsamic reduction | 9.95

veggie panini ciabatta with artichoke heart pecan pesto, provolone, roasted eggplant, roasted zucchini, sauteéd onions, & roasted red peppers | 9.95

chicken pesto panini roasted chicken in pecan pesto, sauteéd onions, roasted red peppers and provolone on a ciabatta roll | 10.25

meatball sub four house-made meatballs in marinara topped with sauteéd onions and mozzarella on a toasted hoagie | 10.25

the italian sopressata, pepperoni, capicola, red onions, and provolone toasted and topped with romaine, tomatoes, red onions and white wine vinaigrette | 10.25

chicken parmesan breaded chicken breast baked with marinara and mozzarella cheese served on a toasted hoagie | 10.50

grit tofu wrap a panini pressed 12" tortilla filled with sauteéd tofu, carrots, broccolli, cabbage, zucchini, and mushrooms | 10.25

SALADS

all dressings are made in-house

full salad | 9.95 half salad | 6.25

add any protein/toppings | (see list for prices)

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

caesar salad romaine lettuce tossed in house-made caesar dressing topped with our own croutons and shaved parmesan

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

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

house salad mixed greens tossed with red onions and grape tomatoes, dressed with white wine vinaigrette and topped with banana peppers

HAPPY HOUR EVERYDAY

3 to 6pm

\$1 off draft beer | \$1 off glasses of wine

\$2 PBR | \$5 off bottles of wine

\$5 house-made sangria | \$3 sliders

SLIDERS

meatball slider house-made meatball on a toasted bun with sauteéd onions and provolone | 3.95

chicken slider roasted chicken in pecan pesto on a toasted bun with sauteéd onions, roasted red peppers and provolone | 3.95

caprese slider fresh mozzarella, fresh roma tomatoes and fresh basil on a toasted bun finished with balsamic reduction | 3.75

slider plate any two sliders and your choice of any half salad or soup of the day | 9.95

slider sampler plate one of each, meatball, chicken pesto and caprese slider | 10.25

=====**LUNCH SPECIALS**=====

Baby Calzone a calzone half the size of the regular calzone, filled with ricotta, mozzarella and two fillings of your choice. (see list on other side for options) Served with a side of marinara sauce for dipping and a house salad | 9.95 soup or salad upgrade | +1.95

Soup & Salad our soup of the day served with any one of our signature salads | 9.95

HOURS: sun - thu 11am - 9pm | fri - sat 11am - 10pm 706-543-1523