

Starters

Soup du Jour and Garlic Crostini

6
Ask your server about our special chef created daily soup with Parmesan garlic croutons

Sicilian Stack

12
Breaded eggplant, beefsteak tomatoes, bufala mozzarella, fresh arugula, balsamic reduction and pesto with pine nuts

Pan-Seared Calamari

12
Lemon-marinated artichoke hearts, capers, roasted tomatoes, white wine

Meatball and Garlic Crostini

11
Pork, ground beef and veal with fresh herbs, passata di pomodoro and garlic crostini, topped with whipped ricotta



Salads

Wedge Salad

6
Iceberg lettuce, crispy pancetta, blue cheese, grape tomatoes, red onions in a tarragon ranch dressing

Shrimp and Crab Cobb Salad

15
Marinated artichoke hearts, Roma tomatoes, mango, dried cranberries, avocado, applewood smoked bacon, hard boiled egg

Ahi Tuna Salad

15
Mixed greens with balsamic dressing, Roma tomatoes, red onions, fried capers, fingerling potatoes and ginger soy ahi tuna

Quinoa and Almond Crusted Goat Cheese Salad

13
Almond crusted goat cheese medallions, slivered apricots, cherry tomatoes, fresh cucumbers, arugula and quinoa with a lemon poppyseed dressing and balsamic glaze

Caprese and Prosciutto di Parma Plate

13
Red and yellow tomatoes, bufala mozzarella, basil, sliced prosciutto di parma, balsamic vinegar

Grilled Portobello and Beet Salad

13
Red and gold beets, fresh arugula, toasted almonds, truffle vinaigrette, shaved Grana Padano cheese and balsamic glaze

Pan-Seared Branzino Salad

14
Branzino over a bed of arugula lightly tossed in a lemonette

Caesar Salad *

9
Crispy romaine hearts, housemade Caesar dressing, garlic croutons, shaved Parmesan Reggiano

Baby Spinach and Strawberry Salad *

9
Mixed greens, maple glazed pecans, crumbled blue cheese and fresh strawberries tossed in an herb balsamic vinaigrette

Tanzy Salad *

9
Red onion, roasted red pepper, Niçoise olives, fried capers, grape tomatoes with a red wine vinaigrette

* ADD Chicken (\$4) Salmon (\$5) Filet (\$6) Shrimp (\$7)

Sandwiches

All sandwiches served with choice of Parmesan fries, mixed green salad or Caesar salad

Tanzy Burger

14
Wood grilled 10 oz ground Angus, applewood smoked bacon, smoked Gouda, sliced beefsteak tomato, arugula on toasted rosemary focaccia

Grilled Mahi-Mahi

13
Lemon-marinated and grilled mahi-mahi on a toasted rosemary focaccia roll with baby spinach and beefsteak tomato

Honey Mustard Chicken

12
Chicken breast, smoked Gouda, roasted red peppers, micro greens and applewood smoked bacon on toasted Italian Sourdough with honey mustard

The Club

13
Smoked turkey breast, crisp leaf lettuce, beefsteak tomato, applewood smoked bacon, avocado, mayonnaise and a fried egg stacked on sliced sourdough

Beef Dip Sandwich

14
Thinly sliced USDA ribeye, topped with melted Gruyere cheese, on lightly toasted ciabatta

The \$10 Club

All sandwiches served with choice of Parmesan fries, mixed green salad or Caesar salad

Antipasta

Prosciutto, coppa, salumi, pepperoni, diced Roma tomatoes, pepperoncinis, roasted red peppers, Kalamata olives, provolone cheese, in housemade Italian dressing

Soup and Salad:

Bowl of our Soup Du Jour with choice of wedge, Caesar or Tanzy salad

Caprese Sandwich

Fresh sliced tomatoes, bufala mozzarella and basil pesto on Italian ciabatta, drizzled with balsamic vinegar

Carved Turkey Panini

Carved smoked turkey breast, sweet apple butter, double cream brie cheese lightly toasted on sourdough

Prosciutto di Parma Ciabatta

Thinly sliced prosciutto, balsamic glaze, sliced tomato, fresh basil, with extra virgin olive oil

Chopped Chicken Salad Sandwich

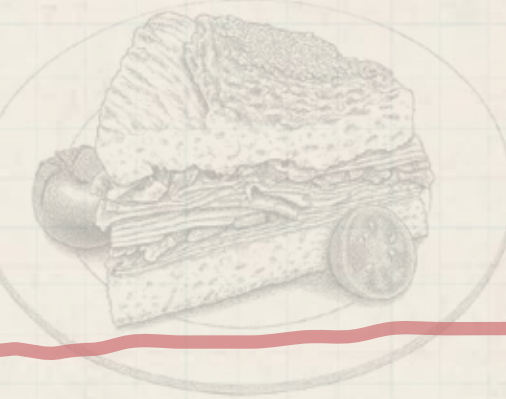
Seedless grapes, celery, apples and toasted walnuts tossed in mayonnaise on a toasted buttered croissant

Tuna Croissant Salad Sandwich

White chunk tuna tossed with a light mayonnaise, sliced red tomato, and mixed greens on a toasted butter croissant

Gemelli Pasta and Sausage

Italian sausage, braised escarole, fennel seeds, red and yellow peppers in passata di pomodoro, topped with ricotta cheese



Specialties

Cedar Plank Salmon

15
Salmon roasted on cedar plank, red pepper lima bean Israeli cous cous, cucumber fennel salad

Baked Shrimp and Oregonata Tagliatelle

14
Seared shrimp, garlic, oregano, cherry tomatoes, arugula, white wine and Parmesan bread crumbs

Mediterranean Chicken Penne

14
Asparagus, artichoke hearts, roasted tomatoes, Kalamata olives, toasted pine nuts, spinach in a butter sauce with crumbled feta cheese

Basil Pesto Chicken

14
Pan-seared chicken breast, pancetta, sun dried tomatoes, fresh tagliatelle pasta, basil pesto cream sauce

Center Cut Filet Mignon

21
6 oz. center cut filet mignon with oven roasted fingerling potatoes, grilled asparagus and a garlic, rosemary demi

Tanzy®

ARTISANAL ITALIAN

Lunch | Dinner | Brunch | Happy Hour

Tanzy is committed to buying only the best farm fresh, locally sourced organic products whenever possible



LA NOSTRA STORIA THE STORY

An old man lived alone in the country. It was Spring and he wanted to dig his tomato garden, as he had done every year, but it was very hard work for the aging man as the ground was hard. His only son, Vincent, who used to help him, was currently in prison. The old man wrote a letter to his son and described his predicament:

Dear Vincent,
I am feeling pretty bad because it looks like I won't be able to plant my tomato garden this year. I'm just getting too old to be digging up a garden plot. If only you were here my troubles would be over. I know you would dig the plot for me.
Love Dad

A few days later he received a letter from his son:

Dear Dad,
Not for nothing, but don't dig up that garden. That's where I buried the BODIES.
Love Vinnie

At 4 a.m. the next morning, FBI agents and local police arrived at the old man's house and dug up the entire area. However, they didn't find any bodies, so they apologized to the old man and left.

That same day the old man received another letter from his son.

Dear Dad,
Go ahead and plant the tomatoes now. That's the best I could do under the circumstances.
Love Vinnie



Tanzy[®]
ARTISANAL ITALIAN

"One cannot think well, love well, work well, sleep well, if one hasn't eaten well."

- INSPIRED BY VIRGINIA WOOLF

Lunch | Dinner | Brunch | Happy Hour

Tanzy is committed to buying only the best farm fresh, locally sourced organic products whenever possible

*Meat will be cooked to order. Consuming raw or undercooked meats may increase your risk of foodborne illness. Automatic 18% Gratuity will be applied to groups of 6 or more.
In consideration of others, kindly limit cell phone usage.