

Weekend Brunch

Morning Favorites

Crispy Chicken & Sourdough Waffles
fried chicken, country gravy 18

Housemade Granola
toasted almond oat granola, Greek yogurt,
fresh fruit & berries 8

Gravlax
smoked salmon, shaved red onion, capers,
cream cheese, toasted ciabatta 15

Blueberry Buttermilk Pancakes
fluffy and light pancakes served
with warm maple syrup 13

Organic Eggs

Three Eggs Any Style
crispy hash brown, applewood
smoked bacon or sausage, toast 12

Three Egg Omelet
choice of three:
spinach, onions, sweet peppers, smoked ham,
bacon, sausage, cheddar cheese, swiss or pepper
jack with bacon or sausage, toast 14

Poached Egg
baby artichokes, crispy prosciutto
and truffle hollandaise 14

Steak & Eggs
skirt steak with two eggs
and beefsteak tomatoes 19

Pastries & Breads

Bread Basket
scone, muffin, brioche, bombolini, croissant
served with berry marmalade and nutella
9

Italian Donuts
dusted vanilla sugar bombolini, jam filled
5

French Toast Sticks
bacon crumble and maple syrup dip
6

**Croissant or Pain
Au Chocolat**
5

Orange Currant Scone
4

Banana Nut Streusel Muffin
4

Sides

**Crispy Fingerling
Potatoes**
chimichurri 6

Sausage
breakfast sausage 8

**Brown Sugar
Spiced Bacon**
applewood smoked bacon,
sweet brown sugar, red chili flakes 6

Hash Browns
crispy yukon gold potatoes 7

Sauteed Mushrooms
fresh thyme,
sherry vinegar 8

Parma

Bresaola
salt cured beef round,
Parmesan Reggiano cheese
croutons, lemon pepper oil,
spiced figs 14

Hot Italian Coppa
oven roasted tomatoes,
braised escarole,
marinated artichokes with
a rosemary mustard and
romesco sauce 14

Prosciutto
18 month aged Italian
Prosciutto di San Daniele,
goat cheese, poached
pear 15

Mozza

**Bufala Mozzarella
Caprese**
red and yellow tomatoes,
olive oil, rosemary sea salt,
organic basil 13

**Burrata from Puglia
with Poached Pear**
Imported from Puglia, Italy.
Perfect for sharing. Limited
Quantities. 26

**Burricotta with Pecan
Almond Spread**
hickory smoked almonds,
maple glazed pecans, arugula,
fresh strawberries, balsamic
glaze 15

Salads

Add Chicken 6 Salmon 8 Skirt Steak 11

Seafood Cobb
lump crab, poached gulf shrimp, bibb lettuce, romaine hearts, hass avocado,
applewood smoked bacon, blue cheese crumbles, hard-boiled egg, lemon vinaigrette 15

Caesar Salad
crispy romaine, garlic croutons, shaved parmesan 8

Tanzy Salad
mixed field greens, roasted red pepper, nicoise olives, crispy capers,
red wine vinaigrette 8

Burrata Salad
sweet 100 tomatoes, wild arugula, basil seed vinaigrette 13

Entrees

**Whole Wheat
Spaghetti Primavera**
garden vegetables, salsa crudo, shaved parmesan 18

Herb Roasted Chicken
savoy cabbage fondue, forrest mushrooms,
savory infused chicken jus 26

Tanzy Burger
wood grilled 10oz ground angus, applewood smoked bacon, smoked gouda,
beefsteak tomato, arugula on toasted rosemary focaccia 15

Strozzapreti
bolognese, plum tomato, fresh ricotta 19

Tuna Croissant Salad Sandwich
white chunk tuna, sliced red tomato, mixed greens,
toasted butter croissant 12

Yellow Tail Snapper
wilted escarole, capers, preserved lemon,
vermentino white wine sauce 22

Pick Me Ups

Tanzy Mary
from scratch San Marzano tomato
bloody, parma bar garni, peroni back
12

**Bottomless
Mimosas**
14

Boca Mimosa
Florida orange juice, orange
marmalade, blood orange, bubbles
10

From The Mojito Garden

Handcrafted by Adam Seger, Master Mixologist and Advanced Sommelier

Pestato, Italian for crush, refers to our mojitos made with our signature Sweet Basil-Mint-Coriander Blend

Millionaire Mojito

Ron Zacapa 23 Year Aged Rum, Pestato Italiano, Sparkling Wine, Mint
13/44 Pitcher

Illegalito

Passion Fruit, Coconut, Pineapple, Pestato Italiano, Boca Loca Fresh Sugar Cane Brazilian Rum (Luxe it with 23 Year Old Ron Zacapa Rum - \$5 supplement)
14/48 Pitcher

Strawberry Basil Balsamic Mojito

Shellback Spiced Rum, Balsamic-Glazed Strawberries, Pestato Italiano
12/42 Pitcher

Signature Cocktails

Tanzy Dirty Martini

Punzone Organic Italian Vodka, Kalamata Olive, Rosemary, Lime, Yuzu Luxe, Salt and Pepper
13

Veev Spa-Mopolitan

Veev Acai Spirit, Pomegranate Juice, Fresh Lime Juice, Raw Agave and Fresh Coconut Water
14/49 Pitcher

Pomegranate Martini

Grey Goose Vodka, Pama, Ginger Sour, Prosecco
13

Tanzy Manhattan

Cherry-Infused Bourbon, Sweet Vermouth, Homemade Maraschinos, Bitters
14/48 Pitcher

Tanzy Mary

From scratch San Marzano Tomato Bloody, Parma Bar Garni, Peroni Back
12

Raspberry Collins

Nolet Gin, Luxardo Bitter, Raspberry-Prosecco Soda
13

Death by Mocha

Housemade Chocolacello, Espresso, Banana Gelato, Salted Mocha Rim
11

El Corazon

Passion-Pomegranate-Blood Orange, Camarena Reposado, Salt, Pepper (Add "Smokey" Mezcal Float \$5 Supplement)
14/48 Pitcher

Prickly Pear-Sour Sop Margarita

Cactus Fruit, Florida Guanabana, Hand Squeezed Lime, El Jimador Tequila Reposado (Luxe it with Corzo Anejo Tequila \$5 Supplement)
13/49 Pitcher

New Fashioned

Old Forester Bourbon, Muddled Orange, Homemade Maraschinos, Pestato Italiano, Choice Of Alder, Maple Or Hickory Smoke
16

Liquid Mixology 18 -196° C

Raz Berri

Grey Goose, Chambord, Yuzu Luxe, Raspberry Syrup, Prosecco

Champagne Crush

Lemon Infused Belvedere Vodka, Moët & Imperial Champagne, Grand Marnier, Ginger-Citrus Sorbet

Chocolate Paradise

Luxardo Amaretto, Bailey's, Chocolacello, Chocolate Syrup

Melon Spritz

Grey Goose Le Melon, Fresh Cantaloupe, Pestato Italiano, Sprite, Fresh Mint

Wine

Bubbles

Moët Brut Imperial, Epernay, France, NV Glass 20
Syltbar, Prosecco, Veneto, Italy, NV Glass 12
Prosecco, Le Marca, Veneto Italy, NV Glass 10

Pinot Grigio

Maso Canali, Alto Adige, Italy, 2012 Glass 10
Santa Margherita, Alto Adige, Italy, 2013 Glass 15
Attems, Venezia-Giulia, Italy, 2012 Glass 14

Sauvignon Blanc

Joel Gott, Napa, CA, 2013 Glass 11
Whitehaven, Marlborough, New Zealand, 2013 Glass 15

Riesling

Bex, Nahe, Germany, 2013 Glass 11

Chardonnay

Murphy Goode, Sonoma County, CA, 2012 Glass 10
Joel Gott "Unoaked", Napa, CA, 2013 Glass 12
"Blindfold" by The Prisoner Wine Co., Napa, CA, 2012 Glass 17
William Fevre, Chablis, Burgundy, France, 2012 Glass 14

Worldy Whites

Martin Codax, Rias Baixas, Spain, 2012 Glass 12
Gavi di Gavi, La Chiara, Piedmont, Italy, 2012 Glass 11
Jean-Luc Colombo "La Violette" Viognier, Languedoc, France, 2012 Glass 14

Rosé

Vie Vite "Extraordinaire", Provence, France, 2012 Glass 15

Pinot Noir

Cielo, IGT, Venezia, Italy, 2011 Glass 10
MacMurray Ranch, Russian River Valley, 2012 Glass 13
Champ De Reves, Sonoma, CA, 2012 Glass 20

Merlot

Rombauer, Napa, CA, 2012 Glass 13

Italian Reds

Super Tuscan, Luce della Vite, "Lucente", Toscana, 2012 Glass 15
Nebbiolo Langhe, Marchesi di Gresy Martinega, Piedmont, 2011 Glass 15

Cabernet Sauvignon

Chateau Montelena, Napa, CA, 2012 Glass 25
William Hill, Napa Valley, 2011 Glass 14
RETO San Rafael, Mendoza, Argentina, 2012 Glass 12
Hess Select, North Coast, CA, 2012 Glass 10

Zinfandel/Malbec

Bone Shaker, Zinfandel, Lodi, CA, 2012 Glass 12
Alta Vista, Malbec, Mendoza, Argentina, 2012 Glass 18
Alamos, Malbec, Mendoza, Argentina, 2013 Glass 10

Beer

Pints From The Faucet

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|---|---|---|---|
| Italian Lager, Peroni, Lombardia, Italy | 5 | Beantown's Best, Sam Adams, US | 5 |
| Not So Pale Ale, Magic Hat #9, Vermont | 6 | Hop-Centric Microbrew, Cigar City Jai Alai | 6 |
| Local Belgian White Style, Funky Buddha Floridian | 6 | Local Amber, Inlet Brewing 'Monk in the Trunk' Organic, Jupiter | 6 |
| Belgian Session, Stella Artois, Belgium | 6 | Seasonal Selection, Ask your server or bartender for details | 6 |

Bottles

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|----------------|---|--------------------------------|---|----------------------------|----|
| Bud | 5 | Amstel Light | 5 | Miller Lite | 5 |
| Bud Light | 5 | Heineken Lager | 5 | Contessa-Birra | |
| Michelob Ultra | 5 | St. Pauli Girl (Non-Alcoholic) | 5 | Amiata 'Italian IPA' 750ml | 22 |
| Corona | 5 | | | | |