# Starters

# Soup du Jour and Garlic Crostini

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

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

# Meatball and Garlic Crostini

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

## Prosciutto

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

# Burricotta with Pecan and Almond Spread

Hickory smoked almonds, maple glazed pecans, arugula, fresh strawberries and balsamic glaze

# Burrata from Puglia with Poached Pear

Imported from Puglia, Italy. Perfect for sharing. Limited Quantities.



# Salads

# Wedge Salad

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

# Shrimp and Crab Cobb Salad

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

# Ahi Tuna Salad

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

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

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

# Grilled Portobello and Beet Salad

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

# Pan-Seared Branzino Salad

Branzino over a bed of arugula lightly tossed in a lemonette

# Caesar Salad\*

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

# Baby Spinach and Strawberry Salad\*

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

# Tanzy Salad\*

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

\* ADD Chicken (\$6) Salmon (\$7) Skirt Steak (\$9) Shrimp (\$8)

Lunch | Dinner | Brunch | Happy Hour

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

# ne LOClub

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

# 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

# Sandwiches

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Tanzy Burger

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

cherry peppers with house made au-jus

12 Chicken breast, smoked Gouda, roasted red peppers, micro greens and

applewood smoked bacon on toasted Italian Sourdough with honey mustard

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

Prime Rib Sandwich Thinly sliced prime rib, aged provolone cheese, caramelized onions, mild

# Specialties

# Cedar Plank Salmon

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

# Shrimp Scampi

Gulf shrimp, cherry tomatoes, white wine, lemon, butter, with linguine pasta

# Mediterranean Chicken Penne

14

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

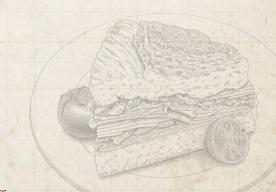
# Basil Pesto Chicken 14

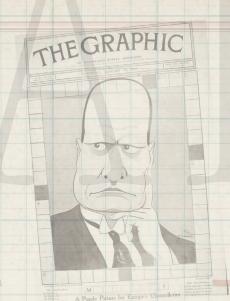
Pan-seared chicken breast, pancetta, sun dried tomatoes, fresh linguine pasta, basil pesto cream sauce

16

# Pesto Marinated Skirt Steak

Roasted fingerling potatoes, grilled asparagus





# 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



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

- INSPIRED BY VIRGINIA WOOLF

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