

# Starters

## Italian Wedding Soup

7  
Chicken broth, wilted Tuscan kale, haricot vert, pork meatballs, fresh parsley

## Sicilian Stack

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

## Grilled Calamari

13  
Lemon marinated artichoke hearts, capers, roasted tomatoes, white wine

## Housemade Meatballs

12  
San Marzano tomato sauce, whipped ricotta

## Beef Carpaccio

14  
Mushroom conserva, garden arugula, Pecorino Romano, grilled bread

## Tuna Crudo

14  
Heirloom tomatoes, Hass avocado, yellowfin tuna, Calabrian chili pesto

## Prosciutto

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

## Burrigotta with Pecan Almond Spread

15  
Hickory smoked almonds, maple glazed pecans, arugula, fresh strawberries, balsamic glaze

## Burrata from Puglia with Poached Pear

26  
Imported from Puglia, Italy. Perfect for sharing. Limited quantities.

# Salads

## Quinoa and Almond Crusted Goat Cheese Salad

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

## Burrata Salad

13  
Sweet 100 tomatoes, wild arugula, basil seed vinaigrette

## Pork Belly and Spinach Salad

12  
Crispy pork belly, white wine poached pears, braised radish

## Caprese and Prosciutto di Parma Plate

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

## Seafood Cobb Salad

15  
Lump crab, poached gulf shrimp, bibb lettuce, romaine hearts, Hass avocado, applewood smoked bacon, blue cheese crumbles, hard-boiled egg, lemon vinaigrette

## Caesar Salad\*

8  
Crispy romaine, garlic croutons, shaved Parmesan

## Tuscan Kale Salad

9  
Navel orange, pine nuts, pickled red onion, black currants, citrus vinaigrette

## Tanzy Salad\*

8  
Mixed field greens, roasted red pepper, Niçoise olives, crispy capers, red wine vinaigrette

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

# Pastas

## Linguine

19  
Gulf shrimp scampi, sweet 100 tomatoes, Calabrian chili pesto

## Strozzapreti

15  
Bolognese, plum tomato, fresh ricotta

## Pappardelle

16  
Ragu of forest mushrooms with herb roasted chicken

## Orecchiette

16  
Spiced turkey sausage, wilted Swiss chard

## Fiocchi

16  
Quattro formaggio fiocchi and spiced pear

## Whole Wheat Spaghetti Primavera

14  
Garden vegetables, salsa crudo, shaved Parmesan

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. In consideration of others, kindly limit cell phone usage.

# 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 Kale, 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

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 toasted rosemary focaccia with baby spinach and beefsteak tomato

## Honey Mustard Chicken

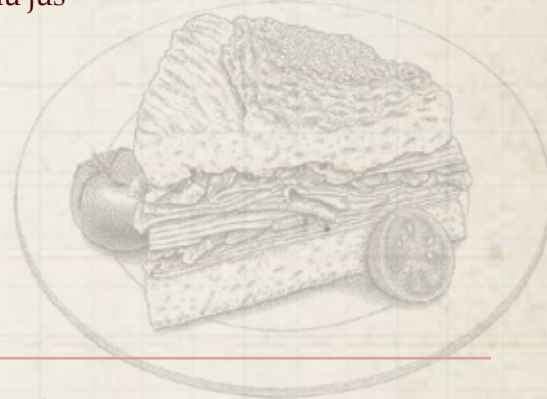
12  
Chicken breast, smoked Gouda, roasted red peppers, micro greens and applewood smoked bacon on toasted Italian sourdough with honey mustard

## The Club

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

## Prime Rib Sandwich

16  
Thinly sliced prime rib, aged provolone cheese, caramelized onions, mild cherry peppers with house made au jus



# Specialties

## ★Pan Seared Atlantic Salmon

30  
P.E.I. mussels, manila clams, Gulf shrimp, melted leeks, tomato broth

## Grilled Hanger Steak

17  
Marinated tabbouleh salad, salsa verde

## ★Herb Roasted Chicken

26  
Savoy cabbage fondue, forest mushrooms, savory infused chicken jus



**Tanzy**  
ARTISANAL ITALIAN

Lunch | Dinner | Brunch | Happy Hour