

Lunch Club

12

Your choice of
Tanzy salad, Caesar salad
or parmesan fries

Soup and Salad

*bowl of soup of the day
with choice of Caesar
or Tanzy salad*

Chopped Chicken Salad Sandwich

*seedless grapes, celery, apples
and toasted walnuts,
toasted buttered croissant*

Prosciutto di Parma Ciabatta

*thinly sliced prosciutto, balsamic
glaze, sliced tomato, fresh basil,
extra virgin olive oil*

Tuna Croissant Salad Sandwich

*white chunk tuna, sliced
red tomato, mixed greens, toasted
butter croissant*

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

Starters

Soup Of The Day *garden inspired* 7

Tuna Crudo *heirloom tomatoes, hass avocado, yellowfin tuna, Calabrian chili pesto* 14

Housemade Meatballs *San Marzano tomato sauce, whipped ricotta* 12

Grilled Calamari *lemon marinated artichoke hearts, capers, roasted tomatoes* 13

Beef Carpaccio *mushroom conserva, garden arugula, pecorino romano, grilled bread* 14

Sicilian Skillet *eggplant parmesan* 12

Salads

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

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

Tuscan Kale *navel orange, pine nuts, pickled red onions, black currants, citrus vinaigrette* 9

Caesar Salad *crispy romaine, garlic croutons, shaved parmesan* 8

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

Quinoa & Almond Crusted Goat Cheese Salad *almond crusted goat cheese
medallions, apricots, cherry tomatoes, cucumbers, arugula, quinoa with lemon poppy seed dressing
and balsamic glaze* 13

Pork Belly & Spinach Salad *crispy pork belly, white wine poached pears, braised
radish, mustard seed vinaigrette* 12

Add Chicken 6 Salmon 8 Skirt Steak 11

Sandwiches

Meatball & Prosciutto *wilted spinach, pomodoro, mozzarella, grilled soft roll* 13

Grilled Garden Vegetable *tomato marmalade, provolone* 12

Smoked Turkey *taleggio, apple fennel slaw, walnut bread* 13

CBLT *grilled chicken breast, applewood smoked bacon, beefsteak tomato, crisp leaf lettuce, spiced aioli,
sourdough roll* 13

Pastas

Whole Wheat Spaghetti Primavera

*garden vegetables,
salsa crudo, shaved
parmesan* 13

Strozzapreti

*bolognese plum tomato,
fresh ricotta* 14

Orecchiette

*spiced turkey
sausage, wilted
Swiss chard* 15

Pappardelle

*ragu of forest
mushrooms, herb
roasted chicken* 16

Linguine

*gulf shrimp
scampi, sweet 100
tomatoes, Calabrian
chili pesto* 18

Fiocchi

*quattro formaggio fiocchi,
spiced pear* 16

Entrees

Herb Roasted Chicken *savoy cabbage fondue, forest mushrooms, savory infused chicken jus* 16

Grilled Skirt Steak *salsa verde, crispy fingerling potatoes* 19

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

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

Pan Roasted Atlantic Salmon *new potatoes, fennel bulb, melted leeks, tomato broth* 17

Market Sides

Crispy Fingerling Potatoes *chimichurri* 6

Sautéed Mushrooms *fresh thyme, sherry vinegar* 7

Glazed Sweet Carrots *tarragon* 7

Caramelized Brussels Sprouts *crispy pancetta, preserved lemon* 7

Parmesan Fries 6

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have a medical condition. Price does not include sales tax.

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

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

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				