

LUNCH
CLUB

14

YOUR CHOICE OF

1/2 panini or pasta
with soup or salad
(Tanzy or Caesar)

MEATBALL
& PROSCIUTTO

GRILLED
GARDEN
VEGETABLE

SMOKED TURKEY

LINGUINE

STROZZAPRETI

WHOLE WHEAT
SPAGHETTI
PRIMAVERA

ORECCHIETTE

PAPPARDELLE

FIOCCHI

P A R M A

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

M O Z Z A

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

S T A R T E R S

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

S A L A D S

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 STEAK 9

P A N I N I S

MEATBALL & PROSCIUTTO *wilted spinach, pomodoro, mozzarella, grilled soft roll* 13

GRILLED GARDEN VEGETABLE *tomato marmalade, provolone* 12

PRESERVED ALBACORE TUNA *young field greens, red onion, caper aioli, ciabatta roll* 15

SMOKED TURKEY *taleggio, apple fennel slaw, walnut bread* 14

P A S T A S

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

E N T R E E S

HERB ROASTED CHICKEN *savoy cabbage fondue, forest mushrooms, savory infused chicken jus* 16

GRILLED HANGER STEAK *marinated tabbouleh salad, salsa verde* 18

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* 26

PAN-SEARED SALMON *new potatoes, fennel bulb, melted leeks, tomato broth* 17

CHICKEN CLUB *marinated chicken breast, applewood smoked bacon, beefsteak tomato, crisp leaf lettuce, spiced aioli, sourdough roll* 13

M A R K E T S I D E S

CRISPY POTATOES *chimichurri* 6

SAUTEED 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.