

## 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 with Sweet Pickled Beets

golden beets, red endive,  
Champagne vinaigrette, maple  
glazed pecans, arugula  
13

### Bufala with Spiced Figs

lavender-honey grilled leeks,  
sweet pepper relish  
13

### Burrata from Puglia with Poached Pear

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

### Burrata and Crispy Prosciutto

caramelized shallots, braised  
escarole, port reduction  
14

### Burricotta with Pecan Almond Spread

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

## Tastings

### Mozza Sampler

A taste of all  
of our mozza

Bufala mozzarella, Parmesan  
Reggiano, ricotta salata,  
asiago cheese, smoked red sea  
salt, balsamic vinegar, romesco  
sauce, caramelized shallots,  
baby arugula, tapenade  
28

### Parma Tasting

A taste of all of  
our fine aged  
Italian meats

prosciutto, hot Italian coppa,  
bresaola, asiago cheese,  
ricotta salata, spiced figs,  
braised escarole, caramelized  
shallots, port reduction,  
lavender-honey grilled leeks  
with a lemon pepper oil  
29

## 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 coserva, garden arugula, pecorino romano, grilled bread 14

Sicilian Skillet eggplant parmesan 12

## Salads

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

Tuscan Kale Salad navel orange, pine nuts, pickled red onion, 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

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

## Pastas

Linguine gulf shrimp scampi, sweet 100 tomatoes, Calabrian chili pesto 26

Pappardelle ragu of forest mushrooms, herb roasted chicken 23

Strozzapreti bolognese, plum tomato, fresh ricotta 19

Orecchiette spiced turkey sausage, wilted Swiss chard 23

Fiocchi quattro formaggio fiocchi, spiced pear 23

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

## Fish & Seafood

Pan Seared Scallops roasted brussels sprouts, bacon lardons, thyme, veal jus 29

Chilean Seabass kalamata olives, capers, San Marzano tomato sauce, garden basil 31

Pan Roasted Atlantic Salmon P.E.I. mussels, manila clams, gulf shrimp,  
melted leeks, tomato broth 29

Yellow Tail Snapper wilted escarole, capers, preserved lemon, vermentino white wine sauce 26

Branzino lemon scented couscous, oven roasted tomato, roasted cauliflower, wilted spinach, fennel purée 27

## Meat & Poultry

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

Grilled Bone-in Pork Chop caramelized brussels sprouts, fennel bulb, spiced fuji apples,  
whole grain mustard emulsion 26

Filet Mignon 10oz center cut, haricot vert, roasted fingerling potatoes, classic red wine sauce 37

Braised Angus Beef Short Rib toasted pearl barley, wilted collard greens,  
pickled carrots, natural jus 29

Rib Eye 16oz angus beef, sautéed broccolini, crispy fingerling potatoes, sauce béarnaise 39

## 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

# 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				