

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

ITALIAN WEDDING SOUP chicken broth, wilted tuscan kale, haricot vert, pork meatballs, fresh parsley 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 STACK 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

ENTREES

PAN-SEARED ATLANTIC SALMON P.E.I. mussels, manila clams, gulf shrimp, melted leeks, tomato broth 29

HERB ROASTED CHICKEN savoy cabbage fondue, forest mushrooms, savory infused chicken jus 26

YELLOW TAIL SNAPPER wilted escarole, capers, preserved lemon, vermentino white wine sauce 26

CHILEAN SEABASS kalamata olives, capers, San Marzano tomato sauce, garden basil 31

BRAISED ANGUS BEEF SHORT RIB toasted pearl barley, wilted collard greens, pickled carrots, natural jus 29

FROM THE GRILL

GRILLED BONE-IN PORK CHOP

caramelized brussels sprouts, fennel bulb, spiced fuji apples, whole grain mustard emulsion 26

RIB EYE 12 OZ ANGUS BEEF

steak frites, Béarnaise sauce 32

MESQUITE GRILLED 8 OZ FILET

crispy Russian fingerling potatoes, Tanzy steak sauce 30

SIDES

CRISPY FINGERLING 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