

## Parma

**Italian Salami**  
oven roasted tomatoes, Parmesan  
Reggiano croutons, marinated olives,  
rosemary mustard  
14

**Hot Italian Coppa**  
oven roasted tomatoes, Parmesan  
Reggiano croutons, marinated olives,  
rosemary mustard  
14

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

## Mozza

**Bufala Mozzarella**  
**Caprese**  
red and yellow toybox tomatoes,  
olive oil, sea salt, micro basil  
13

**Burrata from Puglia**  
**with Poached Pear**  
Imported from Puglia, Italy. Perfect  
for sharing. Limited Quantities.  
26

**Burrata and Crispy**  
**Prosciutto**  
spiced figs, arugula salad,  
port reduction, fig spread  
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, gorgonzola  
dolce, Parmesan Reggiano,  
smoked gouda, arugula salad,  
maple glazed pecans,  
fresh berries, fig spread,  
grilled bread  
28

**Parma Tasting**  
A taste of all of  
our fine aged  
Italian meats  
coppa, prosciutto, salami,  
gorgonzola dolce, bufala  
mozzarella, cornichons,  
maple glazed pecans, rosemary  
mustard, grilled bread,  
marinated olives  
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 8  
**Parmesan Fries** 6