

Weekend Brunch

Morning Favorites

Crispy Chicken & Sourdough Waffles
fried chicken, country gravy 18

Housemade Granola
toasted almond oat granola, Greek yogurt, fresh fruit & berries 8

Gravlax
smoked salmon, shaved red onion, capers, cream cheese, toasted ciabatta 15

Blueberry Buttermilk Pancakes
fluffy and light pancakes served with warm maple syrup 13

Organic Eggs

Three Eggs Any Style
crispy hash brown, applewood smoked bacon or sausage, toast 12

Three Egg Omelet
choice of three:
spinach, onions, sweet peppers, smoked ham, bacon, sausage, cheddar cheese, swiss or pepper jack with bacon or sausage, toast 14

Poached Egg
baby artichokes, crispy prosciutto and truffle hollandaise 14

Steak & Eggs
skirt steak with two eggs and beefsteak tomatoes 19

Pastries & Breads

Bread Basket
scone, muffin, brioche, bombolini, croissant served with berry marmalade and nutella 9

Italian Donuts
dusted vanilla sugar bombolini, jam filled 5

French Toast Sticks
bacon crumble and maple syrup dip 6

Croissant or Pain Au Chocolat
5

Orange Currant Scone
4

Banana Nut Streusel Muffin
4

Easter Special

35/Person

Starter

Spinach and Smoked Ham Tart
frisée salad, bacon vinaigrette

Entrée

Lobster Benedict
butter poached lobster, baby artichokes, morel mushrooms, English muffins, sauce hollandaise

Pastry

Carrot Cake
“Whoopie Pie”

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

Burricotta with Pecan Almond Spread
hickory smoked almonds, maple glazed pecans, arugula, fresh strawberries, balsamic glaze / 15

Salads

Add Chicken 6 Salmon 8 Skirt Steak 11

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

Caesar Salad
crispy romaine, garlic croutons, shaved parmesan 8

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

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

Entrees

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

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

Strozzapreti
bolognese, plum tomato, fresh ricotta 19

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

Pick Me Ups

Tanzy Mary
from scratch San Marzano tomato bloody, parma bar garni, peroni back 12

Bottomless Mimosas
14

Boca Mimosa
Florida orange juice, orange marmalade, blood orange, bubbles 10

*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 Mixology¹⁸ -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
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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 Bixas, 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
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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
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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		Amiata ‘Italian	
Corona	5	(Non-Alcoholic)	5	IPA’ 750ml	22