

Tazza

ITALIAN RISTORANTE

APPETIZERS

ANTIPASTI Italian meats, cheeses, olives, and grilled vegetables	22	STUFFED PEPPERS (3) Spicy peppers stuffed with sausage or ricotta	18
BRUSCHETTA Seasoned, chopped tomato over crostini	13	SHRIMP DE JONGE (6) Garlic butter baked shrimp	22
BURRATA Fresh mozzarella and clotted cream over pesto and roasted tomatoes	18	EGGPLANT (3) Rolled eggplant stuffed with ricotta cheese, topped with marinara	18
CALAMARI Lightly battered, grilled, or sautéed with lemon and wine	20	OYSTERS (6) Grilled with spinach, topped with shallots and cream	18
BAKED CLAMS OREGANATE (6) Lightly breaded and baked	18	FRIED ZUCCHINI Lightly battered or grilled	13

SALADS

Add: Meatball (\$7) | Chicken (\$8) | Salmon (\$15)

HOUSE Romaine, mixed greens, tomato, onion, and cucumber	12	CHOPPED Romaine, Italian meats, cheese, fresh vegetables, olives, and bleu cheese	18
CAPRESE Tomato, fresh mozzarella, and basil	15	CAESAR Romaine, Caesar dressing, and shaved parmesan	15
SEAFOOD Shrimp, calamari, mussels, clams, and scallops with capers, olives, tomatoes, and peppers	28	BROCCOLI Lemon, Garlic, and EVOO	15

PASTA

RIGATONI OR SPAGHETTI with Marinara	17	SHRIMP AND BROCCOLI over linguini in a garlic butter sauce	25
CHEESE LASAGNA Layers of noodles and seasoned ricotta cheese	22	FRESH CLAMS over linguini in a red or white wine garlic sauce	25
FETTUCINI CARBONARA with pancetta bacon, cream, egg, and Romano cheese	22	AMERICANA Tomatoes sautéed pancetta, green and kalamata olives, and red chili flakes tossed with buccatini pasta	25
ZITI WITH VODKA SAUCE (add sausage \$6 or chicken \$6)	22	GNOCCHI Tender pillows of pasta topped with Sunday Gravy or marinara	22
CHEESE RAVIOLI Pasta filled with seasoned ricotta cheese and Sunday Gravy	22	PUTTANESCA Tomatoes, anchovies, capers, and black olives	22
LOBSTER RAVIOLI topped with Alfredo sauce	25		

VEAL

Our veal is hand-cut and pounded in house.

VEAL PARMIGIANA – Thin-sliced veal breaded and deep fried, served over a bed of pasta	32
VEAL PICCATA – Veal sautéed in a lemon and caper sauce	32
VEAL MARSALA – Veal sautéed with mushrooms in a sweet Marsala wine sauce	32
VEAL SALTIMBUCA – Layered prosciutto, sage, and fresh mozzarella	35
VEAL TAZZA – Veal sautéed with roasted red peppers, onions, and mushrooms in a wine and olive oil sauce	32
VEAL VESUVIO – Sautéed with fresh garlic, rosemary, and white wine	32
VEAL FRANCAISE – Egg-battered and sautéed in a lemon butter sauce	32

HOUSE SPECIALS

<p>EGGPLANT PARMIGIANA 24 Thin-sliced eggplant baked and served over pasta (stuffed with ricotta add \$3)</p> <p>VEAL BOLOGNESE 28 Slow-cooked veal and tomato based ragu served over fresh pappardelle noodles</p> <p>SAUSAGE, PEPPERS, AND POTATOES 24 sautéed in garlic, wine, and olive oil or in a marinara sauce</p> <p>RISOTTO 25 with shrimp and asparagus (or create your own recipe)</p> <p>SALMON GRIGLIATTA 30 8 oz. filet grilled and placed on a medley of grilled vegetables, topped with balsamic reduction</p>		<p>BACCALA ITALIANO 26 Kalamata and green olives, artichoke hearts, tomatoes, capers, and pepperoncini peppers in a garlic and EVOO sauce</p> <p>PAN SEARED WHITE FISH 24 Sautéed in a lemon, butter, and caper sauce</p> <p>ASSORTED SEAFOOD PASTA 38 Clams, mussels, calamari, shrimp, and scallops tossed in garlic and oil or marinara sauce</p> <p>CHICKEN VESUVIO ON THE BONE 30 ½ chicken pan seared and baked with garlic, rosemary, butter, and white wine</p> <p>ESCAROLE BEANS & SAUSAGE 24 Leafy greens, beans, and sausage sautéed in garlic and oil</p>
--	--	--

CHICKEN

<p>CHICKEN MARSALA 25 Chicken breasts sautéed with mushrooms in a sweet Marsala wine sauce</p> <p>CHICKEN TAZZA 25 Chicken breast, roasted red peppers, onions, and mushrooms in a garlic and white wine sauce</p> <p>CHICKEN MILANESE 25 Lightly breaded, pounded thin and pan fried, served with peas and your choice of potato or pasta</p> <p>CHICKEN PISTACHIO 25 Pistachio-breaded chicken breast topped with creamy pesto and reduced balsamic</p>		<p>CHICKEN VESUVIO 25 Boneless breasts sautéed with garlic, rosemary, and white wine</p> <p>CHICKEN FRANCASE 25 Egg-battered chicken breast sautéed in a lemon butter sauce</p> <p>CHICKEN PARMESAN 25 Breaded chicken breast topped with sauce and mozzarella cheese and baked</p> <p>CHICKEN GIARDINERA 25 Breaded chicken breast sautéed with spicy vegetables</p>
---	--	---

GRILLED

FILET – Grilled or vesuvio style sautéed in garlic, butter, and rosemary	Market
PORK CHOP – Two 10 oz. chops blackened, grilled, breaded, or vesuvio style, served with a potato or pasta	28
RACK OF LAMB – 14 oz. rack marinated in rosemary and garlic, grilled and served with a potato	Market
RIBEYE – 14 oz with herbed garlic butter	Market

DESSERTS

Tiramisu	10
Cannoli	8
Chocolate Lava Cake	10
Cheese Cake	10
Lemon Mascarpone Cake	10

SIDES

Meatball	7
Sausage	7
Chicken Breast	8
Oil dip with garlic & basil.....	6
Lemon Broccoli	8
Pasta	6
Grilled Asparagus	8
Sautéed Spinach	8
Peas, Eggs, and Onions	8
Soup of the Day	8

THIN CRUST PIZZA

Hand-made to order. Please allow 30 minutes cooking time. 14-inch gluten-free crust available upon request.

	10-INCH	16-INCH	AVAILABLE TOPPINGS
Cheese	16	\$22	Italian Sausage • Pepperoni
Cheese + 1 Ingredient	18	24	Onion • Mushrooms
Cheese + 2 Ingredients	20	26	Green or Red Peppers
Cheese + 3 Ingredients	22	30	Black or Green Olives
Spinach Alfredo	22	30	Fresh Tomato • Broccoli
Fresh Tomato & Ricotta	22	30	Spinach • Zucchini
Veggie (4 Ingredients)	24	32	Fresh Mozzarella
Margarita	22	30	

GLUTEN-FREE OPTIONS ARE AVAILABLE UPON REQUEST

.....
Split checks with multiple charge cards will incur an additional service fee. We reserve the right to add an 18% service fee to checks. Menu and pricing subject to change without notice.