

# Tazzina Bistro Spring Menu

## Starters

Warm Nuts with sea salt & rosemary...\$2.95

Marinated Olives...\$2.95

"Fromage a Trois" trio of artisan cheeses with fruit garnish & crostini...\$9.95

Caesar Salad with romaine, garlic croutons & Grana Padano cheese...half \$5.95 full \$7.95

Mixed Greens with pickled onions, cucumbers & balsamic vinaigrette...half \$5.95 full \$7.95

Roasted Beet Salad with baby mâche, oranges, peas, goat cheese & candied pecans...half \$6.95 full \$8.95

Carpaccio\* with green peppercorn-caper vinaigrette, mixed greens, hard-boiled egg & parmesan...\$11.95

Crispy Calamari with house-made cocktail sauce...\$10.50

Bruschetta with artichoke purée, bacon, spring onions, fava beans & truffle oil...\$9.50

Grilled Beef Skewers\* with smoked tomato vinaigrette & sourdough toast...\$9.95

Artichoke Bisque with crème fraîche...cup \$5.95 bowl \$7.95

Caramelized Onion Soup with garlic crouton & Gruyère cheese... bowl \$8.95

Soup of the Day...Cup \$4.95 Bowl \$6.95

## Entrées

Quiche with asparagus, spring onions, lemon, leeks & Swiss cheese in a house-made pastry crust with a mixed greens salad...\$15.95

Spinach & Artichoke Crêpes with tomato sauce, basil & goat cheese...\$15.95

Baked Parmesan & Semolina Gnocchi with spring onions, English peas, garlic, lemon, cream & white truffle oil...\$14.95

Kobe Burger\* with Tabasco aioli, grilled red onions, sweet & spicy pickles, choice of Shafts bleu cheese or white cheddar on ciabatta bun & French fries...\$14.95

Lobster Risotto with artichoke hearts, tomato, cream, mascarpone cheese & herbs...\$21.95

Orecchiette with smoked chicken, tomato confit, caramelized garlic, spinach, oregano & parmesan...\$17.95

Eggplant & Goat Cheese Lasagna with roasted pepper-tomato sauce, tapenade & pinenuts...\$17.95

Mustard Crusted Chicken with mashed potatoes, spinach salad, roasted onions, bacon & aioli...\$18.95

Grilled Salmon\* with morel mushroom butter, peas, fava beans, pea shoots & lemon mashed potatoes...\$21.95

Pan Seared Pork Porterhouse\* with white beans, tomatoes, bacon, natural jus & spinach...\$19.95

Spring Lamb Stew with bacon, spring onions, artichoke hearts & creamy polenta...\$19.95

Grilled Flatiron Steak\* with green garlic vinaigrette, Bloomsdale spinach, harissa sweet potatoes...\$20.95

Bacon Wrapped-Blue Cheese Stuffed Meatloaf with onion rings, roasted broccoli & mashed potatoes...\$19.95

Grilled New York Steak\* with roasted tomato butter, grilled asparagus & potato gratin...\$26.95

## Sides \$4

Mashed Potatoes Harissa Sweet Potatoes

Grilled Asparagus Lemon Mashed Potatoes

Sautéed Spinach Creamy Polenta

Chef Rebecca J. Reichardt Sous Chef Lourdes Gonzales

Gratuity of 18% will be added to parties of 6 or more.

Split Plate Charge \$2.00 Corkage \$12.00 (750 ml)

\*consuming raw or undercooked meats, seafood, shellfish or eggs may increase your risk of foodborne illness

Please check our website at [www.tazzinabistro.com](http://www.tazzinabistro.com) for upcoming special events and catering.

We accept Visa and Mastercard

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Historic Downtown Woodland

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