



## Summer Menu

### Starters

**Carpaccio\*** seared raw beef with tiny crispy potatoes, green peppercorn vinaigrette, capers, hard-boiled egg and shaved parmesan...11.95

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

**Goat Cheese & Squash Blossom Fritters** with tomato coulis...9.50

**Warm Nuts with sea salt & rosemary**...3.50

**Marinated Olives**...3.50

**Crispy Calamari** with house made cocktail sauce...10.50

**Bruschetta** with heirloom tomatoes, garlic, basil, extra virgin olive oil & parmesan...8.50

**Smoked Trout Rillettes** with crostini...8.50

**Dungeness Crab Cakes** with cherry tomato and corn relish...13.50

**Ahi Carpaccio\*** with curry aioli & micro arugula...11.50

### Soups & Salads

**Mixed Greens** with basil vinaigrette, cherry tomatoes and sweet corn...6.50

**Caesar Salad** with romaine, garlic croutons & Grana Padano cheese...6.50

**Fried Green Tomato Salad** with vine-ripe tomatoes, fresh mozzarella, balsamic vinaigrette and basil...9.95

**Gazpacho** with avocado...6.50

**Corn Soup** with basil butter...6.50

### Wine and Dine

#### First Course

Smoked Trout Rillettes with crostini **or** Goat Cheese & Squash Blossom Fritters  
*Vino Noceto Frivolo, Shenandoah Valley*

#### Second Course

**Mixed Greens** with basil vinaigrette, cherry tomatoes & sweet corn

#### Third Course

(choose one)

**Grilled Pork Tenderloin** with tomatillo salsa, grilled zucchini & smoked tomato mashed potatoes  
*Jekel Riesling, Monterey or Six Hands Merlot, Dunnigan Hills*

**Summer Chicken Cacciatore** braised chicken thighs, smoked chicken, tomatoes, roasted peppers, capers, oregano, basil, parmesan and mashed potatoes  
*Vino Noceto Sangiovese, Amador County*

**Grilled Salmon** with basil butter, couscous and ratatouille  
*Mossback Chardonnay, Russian River Valley or La Crema Pinot Noir, Monterey*

**Grilled Flatiron Steak** with roasted garlic butter, shoestring potatoes and vine ripe tomatoes  
*Alexander Valley Cabernet Sauvignon, Alexander Valley*

#### Dessert

Stone Fruit Galette with crème anglaise **or** "Fromage a Trois" Trio of artisan cheeses  
*Renwood Ice Wine, Amador County*

**49.95 per person**

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



Summer Menu

**Entrées**

**Whole Wheat Penne Pasta** with Italian sausage, fresh mozzarella, kalamata olives, tomato sauce & broccoli...18.95

**Spaghetti** with tomato concasse, bacon, garlic, extra virgin olive oil, chili flakes & parmesan...18.95

**Quiche** with chanterelle mushrooms, tomato confit, smoked bacon and Gruyère cheese in a house made pastry crust with mixed greens salad...17.95

**Eggplant & Goat Cheese Lasagna** with spicy tomato sauce, tapenade & pinenuts...18.95

**Herbed Ricotta Gnocchi** with summer squash, cherry tomatoes, niçoise olives, sweet corn, sage, brown butter & parmesan...16.95

**Snake River Farms Kobe Burger\*** with Tabasco aioli, grilled red onions, sweet & spicy pickles, choice of Shaft's bleu cheese or white cheddar on ciabatta bun & French fries...15.95

**Grilled Flatiron Steak\*** with vine-ripe tomatoes, shoestring potatoes and roasted garlic butter...21.50

**Crab Risotto** with chanterelles, corn, cherry tomatoes, cream, mascarpone cheese and herbs...21.95

**Squash Blossom & Goat Cheese Crepes** with chard, corn & golden tomato sauce..19.95

**Summer Chicken Cacciatore** braised chicken thighs, smoked chicken, tomatoes, roasted peppers, capers, oregano, basil, parmesan and mashed potatoes...19.95

**Grilled Salmon\*** with basil butter, couscous and ratatouille...21.95

**Grilled Pork Tenderloin** with smoked tomato mashed potatoes, grilled zucchini & tomatillo salsa...20.95

**Sili and Cornbread** soy chili with poblano peppers, kidney beans, onions, corn, summer squash, tomatoes and jalapeño corn bread...19.95

**Veal Osso Bucco** with basmati rice, mushrooms, pearl onions, natural jus & crème fraîche...24.50

**Three-Course Light Supper Menu**

Available 5:00pm to 6:00pm Monday-Thursday & Sunday 4:00-5:00 PM

<b>Starter</b> (choose one)	<b>Entrées</b> (choose one)	<b>Dessert</b> (Choose one)
Tiny Gazpacho	Tazzina Burger	Affogato
Tiny Corn Soup	Penne Pasta	Crème Brûlée
Mixed Greens	Corn & Chanterelle Risotto	Fresh Fruit with Romanoff Sauce
Smoked Trout Rillettes (add \$1)	Half Quiche with greens	
	Summer Chicken Cacciatore	

**\$18 per person-No split plates (not available on holidays)**

**Sides \$4**

Mashed Potatoes    Smoked Tomato Mashed Potatoes    Basmati Rice  
 Vine-Ripe Tomatoes    Shoestring Potatoes    Side Cous Cous    Grilled Zucchini

**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    Cakeage \$2 per slice

Corkage \$15.00 (750 ml)-One Corkage waived for each bottle purchased from our wine list

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

**We accept Visa and Mastercard**

614 Main Street

Historic Downtown Woodland

(530) 661-1700