



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

Tazzina Bistro's Julia Child Festival

Tuesday-Saturday August 3rd-7th

Mussels steamed with vermouth, parsley, thyme & onions...10.50

Old-fashioned chicken fricassée with wine-flavored cream sauce, onions, mushrooms and rice...19.50

Daube de boeuf – Casserole of beef with gin, bacon, carrots, onions, tomatoes and rice...19.50

Clafouti aux Mûres - Blackberry Flan...6.50

3 Courses...33.00 per person

Tuesday-Saturday August 10th-14th

Crêpes Farcies et Roulées - Stuffed and rolled crêpe with spinach filling...9.50

Côtes de Porc Robert - Pork Chop braised in fresh tomato sauce with potatoes Anna...22.50

Coquilles St. Jacques à la Provençal – Scallops gratinéed with wine garlic & herbs; spinach and potatoes Anna...22.50

Tarte aux Pêches - Fresh Peach Tart...6.50

3 Courses...35.00 per person

Tuesday-Saturday August 17th-21st

Ris de Veau Braisés à l'Italienne – Braised sweetbreads with brown mushroom sauce...9.50

Thon à la Provençal – Tuna steaks with wine, tomatoes, herbs, boiled potatoes and green beans...24.50

Côtes de veau aux herbes – Veal chops braised with herbs; boiled potatoes and green beans...24.50

Tarte À L'Ananas – Pineapple Tart...6.50

3 Courses...37.00 per person

Tuesday-Saturday August 24th-28th

Soufflé Démoulé, Mousseline – Unmolded Soufflé...7.50

Caneton à l'Orange – Roast duck with orange sauce & shoestring potatoes...23.50

Gigot ou Épaule de Pré-salé, Farci aux herbes – Stuffed leg of lamb with herbs, garlic sauce, mashed potatoes and baked tomatoes...23.50

Charlotte Malakoff aux Fraises – Almond cream with fresh strawberries...6.50

3 Courses...35.00 per person



Tazzina Bistro & Vintage Lounge
 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

Starter (choose one)	Entrées (choose one)	Dessert (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