



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

Prawn Cocktail with Chili de Arbol cocktail sauce...10.50

Warm Nuts with sea salt & rosemary...3.50

Warm Marinated Olives...3.50

Potted Smoked Clams & Mussels with sauce rémoulade and crostini...9.50

Crispy Calamari with housemade cocktail sauce...10.50

Crab Soufflé with parmesan & tomato cream...11.50

Grilled Louisiana Hot Link with braised cabbage & whole grain mustard aioli...10.50

Soups & Salads

Mixed Greens with oranges, beets, Meyer lemon vinaigrette & candied pecans...7.50

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

Spinach Salad with bacon, roasted sweet potatoes, red onion, shaved fennel, toasted almonds & ginger-orange vinaigrette...7.50

Caramelized Onion Soup with garlic crouton & Gruyère cheese...8.95

Soup of the Day...6.50

Weekend Brunch

Tazzina Bistro offers brunch on Saturdays from 10am- 3pm & Sunday from 10am-2pm.

Here are a few of the items we offer:

Eye Openers

Spicy Bloody Mary, Ramos Gin Fizz, Bellini & Mimosa

Starters

Yogurt & housemade granola, Prawn Cocktail, Onion Soup

Entrees

Eggs Benedict, Bananas Foster French toast on housemade Challah bread, Omelets, Smoked Turkey Club, Chilaquiles

Dessert

Crème Brûlée, Affogato, Cookie plate

Hours

Lunch

Monday -Friday: 11:00am to 3:00pm

Dinner

Monday-Saturday: 5:00pm to close

Sunday: 4:00pm to close

Brunch

Saturday: 10:00am to 2pm

Sunday: 10:00am to 2:00pm

Visit www.tazzinabistro.com for upcoming events and your catering needs



Tazzina Bistro & Vintage Lounge
WINTER MENU
Entrées

- Braised Beef Lasagna** with Bolognese sauce, béchamel & herbed mozzarella...19.95
- Quiche Loraine** with leeks, bacon & Gruyère cheese in a housemade pastry crust & mixed greens ...17.95
- Herbed Ricotta Gnocchi** with brown butter, sage, dried cherries, Brussels sprouts & 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 red wine sauce, chard gratin & mashed potatoes...20.50
- Chicken Puttanesca & Whole Wheat Penne Pasta** with braised chicken thighs, capers, garlic, chiles, anchovies, kalamata olives, tomatoes and parmesan...19.95
- Shellfish Stew** with clams, mussels, bay scallops, Spanish chorizo, tomato-pepper sauce, grilled bread & aioli...22.95
- Lamb Shepherd's Pie** braised lamb shoulder with onions, celery, peas, garlic, thyme & goat cheese mashed potatoes...19.95
- Grilled Salmon*** with beet relish, beluga lentils, spinach & roasted cauliflower...21.95
- Pork Sugo** braised pork shoulder with fennel, pancetta, porcini mushrooms, onions, carrots, tomatoes, garlic, oregano, sage & soft polenta...19.95
- Eggplant Pebronata (Vegan)** roasted eggplant in a rich stew of tomatoes, onions, red bell peppers, red wine, garlic, thyme and cilantro cous cous...19.95
- Beef Stroganoff** with strips of top sirloin simmered with mushrooms, onions, beef jus, garlic, sour cream, parsley, Madiera & egg noodles...19.95
- Meatloaf** with mushroom gravy, sautéed broccoli & bleu cheese mashed potatoes...19.95

Three-Course Light Supper Menu

Available 5:00pm to 6:00pm Monday-Thursday & Sunday 4:00pm-5:00pm
 Entrées are half the regular portion with the exception of the Tazzina Burger

Starter (choose one)	Entrées (choose one)	Dessert (Choose one)
Tiny Onion Soup	Tazzina Burger	Affogato
Tiny Soup of the Day	Eggplant Pebronata	Crème Brûlée
Caesar	Chicken Puttanesca Penne	Cookie Plate
Mixed Greens	Braised Beef Lasagna	Scoop of Vanilla Ice Cream
	Pork Sugo	

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

Sides \$4

Mashed Potatoes Soft Polenta Blue Cheese Mashed Potatoes Sautéed Broccoli
 Chard Gratin Roasted Brussels Sprouts Sautéed Spinach

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