



Starters

Crab Empanadas with sauce rouille...11.50

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

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...3.95

Warm Marinated Olives...3.95

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

Crispy Calamari with housemade cocktail sauce...10.50

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 yams, red onion, shaved fennel, toasted almonds & ginger-orange vinaigrette...7.50

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

Black Bean Soup with salsa & sour cream...6.50

Soup of the Day...6.50

Resolution Specials

Monday

Duck Breast with lentils

Tuesday

Stuffed peppers with ground turkey

Wednesday

Fish en Papillote with rice pilaf & broccoli

Thursday

Layered Polenta with vegetable Bolognese, ricotta & fresh mozzarella

Friday & Saturday

Grilled Venison medalion with Valencia Mole, sautéed kale & grilled Yukon Gold potatoes & yams

Saturday

Pork Loin with whole grain mustard glaze on sweet potato-vegetable hash

Sunday

Grilled Chicken on quinoa risotto with lemon & Grana Padano cheese

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



Lazzina Bistro & Vintage Lounge
WINTER MENU

Entrées

Braised Beef Lasagna with Bolognese sauce, béchamel & herbed mozzarella...19.95

Quiche Lorraine with leeks, bacon & Gruyère cheese in a housemade pastry crust & mixed greens ...17.95

Crispy Potato Gnocchi with spicy sausage, kale, yams, garlic, extra virgin olive oil, & sage ...17.95

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 tarragon butter, Potato-Gruyère gratin & sautéed mushrooms...22.50

Chicken Piccata sautéed chicken with lemon-caper-butter pan sauce, rice pilaf & broccoli...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, broccoli & roasted cauliflower...21.95

Pappardelle noodles with shrimp, wild mushrooms, bacon, tomato confit, spinach, Dijon, Maderia, chicken broth & garlic...21.50

Pork Sugo braised pork shoulder with fennel, pancetta, porcini mushrooms, onions, carrots, tomatoes, garlic, oregano, sage & soft polenta...19.95

Eggplant Pebrinata (Vegan) roasted eggplant in a rich stew of tomatoes, onions, red bell peppers, red wine, garlic, thyme & quinoa...19.95

Beef Stroganoff with strips of top sirloin simmered with mushrooms, onions, beef jus, garlic, sour cream, parsley, wine & egg noodles...19.95

Prime Rib with creamed horseradish, chard gratin & Lyonnaise potatoes...28.50

Sides \$4

Soft Polenta Roasted Cauliflower Sautéed Broccoli
Rice pilaf Mashed Potatoes Sautéed Spinach Quinoa

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