

TAZZA KITCHEN

DINNER MENU

SNACK/START

CHIPS & GUACAMOLE

pico de gallo, lime 9.5 gf, v
– add queso [+4.5]

CHIPS & QUESO

white cheese sauce with salsa roja,
pickled jalapeños 8.9 gf, v

TK NACHOS

housemade queso, avocado tomatillo salsa,
pico de gallo, black beans, cilantro 14.9 gf, v
– choice of chicken adobo, pork carnitas,
or braised beef short rib [+1.5]

TUNA TARTARE*

avocado, chipotle mayo, pumpkin seeds, capers,
crispy shallots, cilantro, tortilla chips 13.9 gf

CAST IRON GOAT CHEESE

marinara, parsley, brick oven bread 9.9 v

MEATBALLS

pork, beef, veal, tomato sauce, grana padano,
parsley, brick oven bread 11.9

BRICK OVEN BRUSSELS SPROUTS

bourbon bacon jam, tomato jam, pickled
mustard seeds 12.5 gf

TACOS

*Two corn tortillas with choice of one side.
Substitute a third taco for the side for an
additional charge.*

PORK CARNITAS

avocado tomatillo salsa, onion, cilantro 12.9 gf

BRAISED BEEF SHORT RIB

chipotle salsa, chimichurri crema, onion, cilantro
12.9 gf

CHICKEN ADOBO

guacamole, pico de gallo, cilantro 12.9 gf

CHILI MARINATED SHRIMP

jitama slaw, creamy avocado salsa 13.5 gf

Mix any two tacos for the average price.

WOOD FIRED PIZZA

MARGHERITA

fresh BUF mozzarella, basil 11.9 v

SPICY SAUSAGE & BLACK PEPPER HONEY

aged provolone, fresh BUF mozzarella 15.9

PROSCIUTTO & ARUGULA

fresh BUF mozzarella, grana padano 15.9

WHITE

béchéamel, grana padano, fresh BUF mozzarella,
caramelized onions, bacon 14.9

SALAD

*Add: grilled chicken 5 [gf], pork carnitas 5 [gf],
braised beef short rib 6.5 [gf], shrimp 7.5 [gf],
crab cake 12, salmon* 13 [gf], seared ahi tuna* 13 [gf],
steak* 18 [gf]*

SIMPLE

mixed greens, roasted cherry tomato, crispy
shallots, roasted shallot vinaigrette 9.9 gf, v

CRUNCHY POTATO & ARUGULA

house smoked mozzarella, toasted almonds,
maple vinaigrette 11.9 gf, v, x

MIXED GREENS & GOAT CHEESE

toasted pumpkin seeds, seasonal fruit,
pickled fennel, red onions, cucumbers,
citrus vinaigrette 11.9 gf, v

CAESAR

romaine, grana padano, brown butter croutons 9.9

KALE & CHILIES

toasted pine nuts, lemon parmesan vinaigrette,
chili pequin, grana padano 10.5 gf, v, x

A gratuity of 20% will be added to all parties of 10 or more.

** Cooked to order, consuming raw or undercooked
meats, poultry, seafood, shellfish, or eggs may
increase your risk of foodborne illness.*

*gf We are not a gluten-free facility, but this item is safe
for most gluten sensitivities.*

v Vegetarian x Contains tree nuts

Please notify your server of any food allergies.

HAWAIIAN

creamy vodka tomato sauce, fresh BUF mozzarella,
spicy sausage, fresh pineapple 15.9

FREESTYLE

tomato sauce, fresh BUF mozzarella 11.9
– plus cost of toppings (limit 3 toppings)

MEATS: pepperoni 2.5, spicy sausage 2.5, bacon 2.5,
chicken adobo 2.5, meatballs 2.5, prosciutto 3.5

VEGGIES: basil .50, jalapeños 1, caramelized onions
1.5, black pepper honey 1.5, red onions 1.5,
green peppers 2, roasted cherry tomatoes 2,
arugula 2, mushrooms 2.5

MAINS

ROASTED SPAGHETTI SQUASH

black garlic, farro, peperonata, toasted pine nuts,
grana padano, fresh herbs 18.9 v, x
– pairs well with chicken adobo [+5] or shrimp [+7.5]

BRICK OVEN CRAB CAKES / coleslaw, scallions,
lemon dressing, french fries 29.9

CREOLE SHRIMP AND GRITS / creamy white grits,
bacon, sautéed shallots and garlic 23.9 gf

BRICK OVEN SALMON*

stir fried red rice, glazed string beans, bacon,
whipped goat cheese 27.9 gf

BOLOGNESE PASTA

fresh tagliatelle pasta, pork, beef and veal bolognese
ragu, grana padano 18.9

BASIL CHICKEN ALFREDO

fresh fusilli pasta, basil, chili flake 18.9

CHEESEBURGER* / Painted Hills beef, sharp cheddar,

lettuce, tomato, dijonaise, locally baked roll 14.9
[add avocado +1.5, egg +2, bacon +2.5]

FLAT IRON STEAK* / creamy peppercorn potatoes,
salsa verde, baked egg 29.9 gf

– Add a crab cake +12

DESSERT

FLOURLESS CHOCOLATE CAKE

whipped cream 8.9 gf, v

TIRAMISU / classic recipe 9.5 v

KEY LIME PIE / blackberry sauce,
whipped cream, lime zest 8.9 v

BOWLS

HARVEST BOWL

farro, kale, fried sweet potatoes, roasted carrots,
shallots, garlic, creamy tomato sauce, almonds,
ricotta salata cheese 13.9 v, x
– pairs well with flat iron steak* [+18]

BAJA BOWL

green rice, black beans, kale, tomatillo sauce,
pickled red onions, crema, cilantro 14.5 gf, v
– includes choice of chicken adobo, pork carnitas,
braised beef short rib [+1.5], shrimp [+2.5], crab
cake [+7], salmon* [+8], or seared ahi tuna* [+8]

HONEY HARISSA BOWL

pearled couscous, honey harissa vinaigrette,
fresh herbs, roasted cherry tomatoes, roasted
carrots, feta, red onion, cucumber, tzatziki 14.9 v
– includes choice of chicken adobo, pork carnitas,
braised beef short rib [+1.5], shrimp [+2.5], crab
cake [+7], salmon* [+8], or seared ahi tuna* [+8]

MEDITERRANEAN BOWL

hummus, lentils, tomatoes and olives,
pickled fennel, pickled red onions, arugula,
seared halloumi cheese, baked pita 13.9 v
– pairs well with shrimp [+7.5], crab cake [+12],
salmon* [+13], or seared ahi tuna* [+13]

SIDES

ROASTED BEETS

spicy peanut salsa, black pepper honey 5 gf, v, x

SWEET POTATOES

romesco, ricotta salata cheese 5 gf, v, x

SIMPLE SALAD

mixed greens, roasted cherry tomato,
crispy shallots, roasted shallot vinaigrette 6 gf, v

CAESAR SALAD

romaine, grana padano, brown butter croutons 6

BLACK BEANS / crema, pico de gallo 5 gf, v

FRIED GREEN RICE 5 gf, v

FRENCH FRIES 5 gf, v