TAZZA KITCHEN

DINNER MENU

SNACK/START

CHIPS & GUACAMOLE
pico de gallo, lime 9.9 *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)

SUMMER TOMATO CAPRESE
heirloom tomato, fresh BUF mozzarella, fresh basil pesto, brown butter croutons 15.5 *v, x*

TUNA TOSTADA*
chopped sushi-grade tuna tossed in ponzu sauce, chili-lemon mayo, capers, fresh herbs, avocado 12.9 *gf*

CAST IRON GOAT CHEESE
marinara, parsley, brick oven bread 10.5 *v*

MEATBALLS
pork, beef, veal, tomato sauce, grana padano, parsley, brick oven bread 12.9

BRICK OVEN CAULIFLOWER
romesco, toasted almonds, basil, lemon 10.9 *gf, v, x*

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 13.5 *gf*

BRAISED BEEF SHORT RIB
chipotle salsa, chimichurri crema, onion, cilantro 13.9 *gf*

CHICKEN ADOBO
guacamole, pico de gallo, cilantro 13.5 *gf*

CHILI MARINATED SHRIMP
jicama slaw, avocado tomatillo salsa 13.9 *gf*

Mix any two tacos for the average price.

WOOD FIRED PIZZA

MARGHERITA
fresh BUF mozzarella, basil 12.5 *v*

SPICY SAUSAGE & BLACK PEPPER HONEY
aged provolone, fresh BUF mozzarella 16.5

PROSCIUTTO & ARUGULA
fresh BUF mozzarella, grana padano 16.5

WHITE
béchamel, grana padano, fresh BUF mozzarella, caramelized onions, bacon 15.5

PESTO & VODKA PIZZA
house made creamy vodka tomato sauce, fresh BUF mozzarella, fresh basil pesto 15.5 *v, x*

FREESTYLE
tomato sauce, fresh BUF mozzarella 12.5
– 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, roasted cherry tomatoes 2, arugula 2, mushrooms 2.5*

SALAD

Add: beets 2 (gf, v), grilled chicken 5.5 (gf), pork carnitas 5.5 (gf), braised beef short rib 6.5 (gf), shrimp 7.5 (gf), crab cake 13, salmon 13 (gf), seared ahi tuna* 13 (gf), steak* 19 (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 12.5 *gf, v, x*

ARUGULA & GOAT CHEESE
roasted cherry tomatoes, butter roasted pecans, roasted garlic vinaigrette 12.5 *gf, v, x*

CAESAR
romaine, grana padano, brown butter croutons 9.9

KALE & CHILIES
toasted pine nuts, lemon parmesan vinaigrette, chili pequin, grana padano 11.5 *gf, v, x*

SANDWICHES

Comes with choice of one side.

CHEESEBURGER*
Angus beef, sharp cheddar, lettuce, tomato, dijonnaise, locally baked roll 15.9
(add avocado +1.5, egg +2, bacon +2.5)

STEAK & CHEESE*
aged provolone, peperonata, TK aioli, locally baked roll 16.9

MAINS

WOOD OVEN CHICKEN THIGHS / masala spices, almonds, dukkah, rice pilaf, charred marinated red onion, tzatziki, fresh herbs 19.5 *gf, x*

BRICK OVEN CRAB CAKES / coleslaw, scallions, creamy lemon dressing, french fries 30.9

SEARED CHILI SHRIMP
sweet creamed corn, green beans, red peppers, zucchini, cherry tomatoes, chimicurri 21.5 *gf*

BRICK OVEN SALMON*
wood oven roasted vegetable medley, herbed butter sauce, crispy capers 27.9 *gf*

BOLOGNESE PASTA / fresh pappardelle pasta, pork, beef, and veal bolognese ragu, grana padano 18.9

BASIL CHICKEN ALFREDO
fresh tagliatelle pasta, basil, chili flake 19.5

HANGER STEAK FRITES* / compound butter, cognac peppercorn sauce 31.9 *gf* (add egg +2)

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 hanger steak* (+19)

BAJA BOWL
green rice, black beans, kale, tomatillo sauce, pickled red onions, crema, cilantro 15.5 *gf, v*
– includes choice of chicken adobo, pork carnitas, braised beef short rib (+1), shrimp (+2), crab cake (+7.5), salmon* (+7.5), or seared ahi tuna* (+7.5)

HONEY HARISSA BOWL
pearled couscous, honey harissa vinaigrette, fresh herbs, roasted cherry tomatoes, roasted carrots, feta, red onion, cucumber, tzatziki 15.9 *v*
– includes choice of chicken adobo, pork carnitas, braised beef short rib (+1), shrimp (+2), crab cake (+7.5), salmon* (+7.5), or seared ahi tuna* (+7.5)

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 (+13), salmon* (+13), or seared ahi tuna* (+13)

SIDES

WATERMELON & QUESO FRESCO
fresh lemon, torn basil, Maldon flake salt, fresh cracked pepper 5.5 *gf, v*

ROASTED BEETS
spicy peanut salsa, black pepper honey 5.5 *gf, v, x*

SWEET POTATOES
romesco, ricotta salata cheese 5.5 *gf, v, x*

SIMPLE SALAD
mixed greens, roasted cherry tomato, crispy shallots, roasted shallot vinaigrette 6.5 *gf, v*

CAESAR SALAD
romaine, grana padano, brown butter croutons 6.5

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

FRENCH FRIES 5 *gf, v*

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.

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.*

SEASONAL COCKTAILS

PAINKILLER

pusser's rum, coconut, pineapple,
orange, nutmeg
13

QUIET ON SET

tanqueray gin, cucumber dry vermouth,
naranja, green tea & ginger shrub, lime,
black pepper
13.5

SEEDLESS

tanqueray gin, naranja,
dolin dry vermouth, watermelon
basil shrub, lemon
13.5

PALOMA

lunazul reposado tequila,
grapefruit, lime, fizz
11.5

MARGARITA

lunazul blanco tequila,
naranja, lime, salt
13

BUZZ ME IN

lunazul reposado tequila, lychee
liqueur, mango, chili, lime,
angostura bitters
13

LEMON DROP

titos vodka, naranja,
lemon, sugar rim
13

SMOOTH OPERATOR

evan william's bourbon, amaro
montenegro, chili cocchi rosa,
banane du brésil, tiki bitters
14

WHITE SANGRIA

white wine, peach brandy,
rum, triple sec, citrus
11/24

MEZCAL SOUR*

pelotón de la muerte mezcal,
lime, sugar, eggwhite*
14

SHORT N' SWEET

(non-alcoholic)
watermelon basil shrub,
cranberry, grapefruit, fizz
7

LIKE THE SUN

(non-alcoholic)
mango, green tea & ginger
shrub, chili, lime, fizz
7

OUR COCKTAILS START WITH
FRESH, HIGH QUALITY
INGREDIENTS.

FOR RESERVATIONS & MORE INFO VISIT
TAZZAKITCHEN.COM

DON'T SEE WHAT YOU'RE LOOKING FOR?
JUST ASK!

** Consuming raw eggs may increase your risk of foodborne illness.*