

# TAZZINA

## PESCE (FISH)

<b>LONG ISLAND FLUKE FRANCESE</b>	28
lemon, butter, garlic, white wine, artichokes, potato	
<b>GRILLED MARINATED ATLANTIC SALMON</b>	24
grilled marinated vegetables, roasted peppers, salsa verde	
<b>GRILLED BRANZINO</b>	25
spicy broccoli rabe, white bean puree, olives, peppers, lemon	
<b>ZUPPA DI PESCE</b>	30
clams, mussels, calamari, shrimp, sea bass, spicy tomato broth, garlic bread	
<b>SHRIMP SCAMPI</b>	25
classic shrimp scampi served with risotto milanese	

## CARNE (MEAT)

<b>HERB ROASTED CHICKEN "UNDER A BRICK"</b>	25
fingerling potatoes, escarole, cipollini onions	
<b>CHICKEN SCARPARRIELLO</b>	27
garlic, sausage, rosemary, cherry peppers, roasted potatoes	
<b>CHICKEN or VEAL PARMIGIANA</b>	22 / 28
panko crust, mozzarella, provolone, arrabbiata sauce	
<b>PORK CHOP CONTADINA</b>	26
roasted peppers, onions, mushrooms, potatoes, sausage	
<b>BRAISED SHORTRIBS "PIZZAIOLA" STYLE</b>	29
creamy polenta, tomato, oregano, onions, celery, parmigiano	
<b>VEAL CAPRICCIOSA</b>	28
breaded veal cutlet, tomato, basil red onion, arugula, fresh mozzarella	

## SIDES \$6

broccoli rabe, sautéed escarole, roasted potatoes, polenta, spicy broccoli, truffle fries