

TAZZINA

Welcome to Tazzina, the culinary home of Chef & Owner Jason Zukas. Born in Brooklyn and raised in Queens, Jason's earliest food memories come from the aromatics of his Italian-American family's kitchen. While life did not bring him the opportunity to attend culinary school, Jason was determined to bring his dreams to fruition. He soaked up every book he could read and took advantage of his proximity to one of the culinary capitals of the world. Jason made some of the best restaurants in New York City his classroom, and in turn, gained a practical experience from

climbing the ladder in the kitchens of some of Manhattan's most illustrious chefs. Jason deems this experience more valuable than what any formal education could have provided. In fact, Jason was featured on the second season premiere of Food Network's hit show "Chopped" where he reigned supreme and was crowned the winner. The following year, Jason returned to compete on "Chopped Champions" and earned 2nd place in the final competition. Today, Tazzina reflects the Old World culinary sensibility which initially inspired him, tied in with his Nouveau flair. **Buon Appetito!**

ANTIPASTI

GRANDMA'S MEATBALLS		15
beef, veal, pork, san marzano tomatoes, garlic toast, fresh ricotta		
CLASSIC BAKED CLAMS OREGANATA	HALF 12 / DOZEN 20	
lemon, white wine, garlic		
ZUPPA DI MUSSELS "RED OR WHITE"		14
white wine, fennel, garlic, fresh herbs		
ZUPPA DI CLAMS		15
chorizo, white beans, saffron, garlic, grape tomatoes		
BURRATA CAPRESE		15
roasted peppers, prosciutto, sicilian olive oil		
TRUFFLED GNOCCHI		14
asparagus, crimini mushroom, peas, prosciutto, basil		
BEEF CARPACCIO		15
filet mignon, truffled garlic aioli, arugula, shaved parmigiano, grissini		
FRITTO MISTO		14
calamari, shrimp, zucchini, artichokes, lemon, fresh herbs, spicy aioli		
BROILED MEDITERRANEAN OCTOPUS		16
kalamata olives, charred tomato, oregano, feta cheese, capers		
EGGPLANT CAPRESE TOWER		15
fresh mozzarella, heirloom tomatoes, breaded eggplant, olive oil, aged balsamic		

SALAD

MOM'S CLASSIC CAESAR crisp romaine, parmigiano reggiano, white anchovies, garlic croutons	12
BEET SALAD crispy goat cheese fritters, arugula, hazelnuts, ruby red grapefruit, aged balsamic	12
SHAVED FENNEL SALAD with white beans, arugula, lemon, shaved grana padano	12
TRE COLORI arugula, radicchio, endive, dolce gorgonzola, pears, sicilian pistachio, balsamic	12
MIXED HOUSE SALAD tomatoes, cucumbers, red onion, herbed red wine vinaigrette	10
ANTIPASTO SALAD FOR TWO romaine, radicchio, salami, provolone, roasted peppers, olives, peperoncini	20

FOR 2 PEOPLE FOR 4 PEOPLE
\$30 \$44

SALUMI

PROSCIUTTO DI PARMA

SPICY SOPPRESSATA

MORTADELLA

SPECK

BRESAOLA

CHEESES

PARMIGIANO REGGIANO

TALLEGIO

RICOTTA

DOLCE GORGONZOLA

TRUFFLED PECORINO

*ALL SERVED WITH ALMOND HONEY,
MIXED OLIVES, HOUSE CAPONATA*

SALUMI & CHEESE BOARD

PASTA

RICOTTA RAVIOLI CACIO E PEPE	20
asparagus, butter, black pepper, parmigiano reggiano, chives	
ORECCHIETTE WITH BROCCOLI RABE AND SAUSAGE	20
ear shaped pasta, broccoli rabe, chili, garlic, roasted peppers, homemade sausage	
RIGATONI FILETTO DI POMODORO	18
san marzano tomatoes, onions, prosciutto, basil, pecorino romano	
RIGATONI WITH SUNDAY GRAVY (SAUCE)	26
veal/pork/beef meatballs, sweet sausage, san marzano tomatoes, garlic bread, fresh ricotta, basil	
LINGUINI CLAMS CASINO	25
little neck clams, bacon, roasted peppers, oregano, white wine, garlic, toasted bread crumbs	
SPICY LOBSTER ALLA VODKA	32
penne, maine lobster, vodka, chili, prosciutto, cream	
LINGUINI FRUTTI DI MARE	26
clams, mussels, shrimp, calamari, spicy tomato sauce	
CAVATELLI	22
slow cooked pork ragu, parmigiano reggiano, house ricotta, rosemary	
SICILIANA	19
penne, roasted eggplant, tomatoes, capers, ricotta salata	
TRUFFLED GNOCCHI	24
asparagus, crimini mushrooms, peas, prosciutto, basil	
GNOCCHI BIANCO	20
speck, cream, basil, peas	
GNOCCHI ALLA TAZZINA	26
short ribs, porcini mushrooms, cipollini onions, basil	
GNOCCHI NAPOLITANO	20
baked gnocchi, tomato, ricotta, mozzarella, basil	

*WHOLE WHEAT & GLUTEN-FREE PASTA AVAILABLE
PLEASE ASK SERVER IN ADVANCE*

FISH

LONG ISLAND FLUKE FRANCESE	28
egg dipped, white wine, butter, lemon, charred artichokes, potatoes	
RED SNAPPER LIVORNESE	26
atlantic snapper, zucchini ribbons, garlic, caper berries, olives, tomato	
GRILLED BRANZINO	25
spicy broccoli rabe, white bean purée, olives, peppers, lemon	
WHOLE STUFFED ROASTED BRANZINO	34
fennel, shallot, rosemary, lemon	
ZUPPA DI PESCI	30
clams, mussels, shrimp, calamari, sea bass, tomato broth, garlic bread	
GRILLED MARINATED SALMON	24
grilled mediterranean vegetables, roasted peppers, salsa verde	
BROILED SHRIMP SCAMPI	26
u-10 shrimp, israeli couscous, garlic, butter, white wine, lemon, parsley	

MEAT

HERB ROASTED CHICKEN "UNDER A BRICK"	26
fingerling potatoes, sautéed escarole, roasted shallots, amogio sauce	
CHICKEN PARMIGIANA	22
panko parmigiano crust, mozzarella, aged provolone, arrabbiata sauce	
CHICKEN SCARPARELLO	27
chicken on the bone, garlic, rosemary, cherry peppers, italian sausage, roasted potatoes	
PAN SEARED PORK TENDERLOIN	28
pork medallions, hot and sweet peppers, garlic, potatoes	
BRAISED SHORT RIBS	29
creamy pecorino polenta, caramelized smoked onions, brussel sprouts	
PORCINI CRUSTED PRIME NY STRIP	34
parmigiano creamed spinach, roasted fingerling potatoes	
GRANDMA'S TRIPE	26
slow braised honey comb tripe, double smoked bacon, tomato, spicy garlic bread	
VEAL CAPRICIOSA	30
breaded veal cutlet, tomato, basil, red onion, arugula, fresh mozzarella	

SIDES

BROCCOLI RABE	6
ROASTED POTATOES	6
CREAMY POLENTA	6
TRUFFLED FRIES	6
CAST IRON SPICY BROCCOLI	6
CARAMELIZED BRUSSEL SPROUTS	6