

Tappo Wine Bar and Restaurant

ANTIPASTI

INSALATA DI CORSON

hearts of romaine, cherry tomatoes, onions, and herb red wine vinaigrette
\$10

INSALATA DI ARUGOLA

baby arugula, radicchio, red onion, gorgonzola, poached pear, pistachios, prosecco vinaigrette
\$13

ARRANCINI AI FUNGHI

fried mushroom and truffle risotto balls in herbed panko crust, tomato stew and fresh herbs
\$13

PEPERONATA AL MODO MIO

roasted sweet peppers, Italian sausage, oyster mushrooms, garlic, shallots, white wine, olive oil crostini
\$14

CALAMARI ALLA GRIGLIA

grilled calamari served with vegetable orzo salad, basil pesto, micro greens
\$15

CROCHETTE DI CAPRINO CON GAMBERETTI

fire roasted shrimp, warm panko crusted goat cheese, grilled tomato, basil infused olive oil, aged balsamic
\$15

INSALATA DI ZUCCHINI ALLA GRIGLIA

grilled zucchini, buffalo mozzarella, basil, cherry tomatoes and a preserved lemon chili dressing
\$16

CARPACCIO DI MANZO

thinly sliced pepper crusted beef tenderloin, baby arugula, shaved peccorino and truffled olive oil
\$16

TAGLIERE DI CASA

selected cured meats and pickled vegetables
\$18

CHEF: TYSON LAMBERT