

# Tappo Wine Bar and Restaurant

## SECONDI PIATTI

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### *GALLINA VETRO AL ALBICOCCA*

*apricot glazed cornish hen served with caramelized onion bacon potato hash, green beans and a truffle jus*

*\$28*

### *OSSO BUCCO DI VITELLO*

*braised veal shank served with saffron risotto, seasonal vegetables and a veal reduction*

*\$32*

### *FILETTO DI MANZO ALLA GRIGLIA*

*pan seared and peppercorn crusted 8oz beef tenderloin, herbed mashed potatoes, fine green beans and a gorgonzola tarragon cream*

*\$38*

### *COSTATA DI VITELLO ALLA GRIGLIA*

*grilled 14oz veal chop served with garlic mashed potatoes, seasonal vegetables, rosemary truffle jus*

*\$40*

### *MERLUZZO ALLA PUTANESCA*

*caramelized black cod, rosemary polenta, micro greens, stewed cherry tomatoes, capers, black olives and a basil infused olive oil*

*\$34*

### *PESCE DEL GIORNO*

*daily fish feature*

*\$MARKET PRICE*

### *CACCIA DEL GIORNO*

*daily meat feature*

*\$MARKET PRICE*

*CHEF: TYSON LAMBERT*