



# TARANTELLI'S

RISTORANTE ITALIANO

## Seasonal Menu

items prepared by Executive Chef Zack Comis

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### ANTIPASTI

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#### TUFFI E SI DIFFONDE

refreshing Italian summer dips and spreads served with seasonal vegetable and fruit crudité, roasted garlic Pugliese and homemade flat bread 13

#### CHOOSE THREE

- cannellini fagoli e aglio  
(*Italian hummus*)
- finocchio e yogurt greco  
(*fennel & yogurt puree*)
- noce di burro montata (*walnut butter*)
- arrosto di melanzane e mandorle  
(*roasted eggplant & almond dip*)

#### SALSA DI SPINACI E CARCIOFI

roasted garlic and creamy three cheese spinach and artichoke dip baked to perfection and served warm with roasted garlic Pugliese bread 9

#### BRUSCHETTE DI VERDURE ALLA GRIGLIA

baked Tuscan bread brushed with fresh rosemary and garlic and topped with grilled zucchini, summer squash, globe eggplant, mixed bell peppers and fresh herbs 11

#### AGLIO GAMBERI SALTATI E SALSE

five jumbo red tail shrimp sautéed in whipped lemon butter, herbes de provence and roasted garlic—served with roasted garlic butter, shallot and turmeric aioli—and Calabrian chile pesto for dipping 12

#### FIORENTINA MELANZANE FRITTE

globe eggplant sliced thin, breaded and layered with flat leaf spinach and seasoned ricotta cheese, topped with marinara and melted mozzarella cheese 11

#### POLLO E BASILICO ARANCINI

breaded and pan-fried chianti grilled chicken breast and fresh basil rolled tightly inside a parmesan risotto ball, lightly fried and drizzled with a lemon pesto cream sauce and shaved parmesan reggiano 9

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### INSALATA

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add to any of our delicious salads

CHICKEN 5 • SHRIMP 6

SALMON 7 • TUNA 6

#### BALSAMIC ALLE ERBE INSALATA DI CETRIOLI

heirloom grape tomatoes, euro cucumbers, and roasted red peppers tossed in a white balsamic and olio verde, garnished with smoked sea salt, fresh dill fronds, mint leaves and Italian parsley 8

#### INSALATA PEACH E NOCE ALLA GRIGLIA

honey-grilled peaches tossed in an orange herb vinaigrette served over fresh mesclun greens, topped with sugar roasted walnuts and pickled shallots 10

#### INSALATA ITALIANA DI CUNEO ROMAINE

fresh wedge of romaine lettuce topped with a homemade garlic buttermilk dressing, toasted slivered almonds, crumbly moody blue cheese and smoked sea salt—drizzled with roasted garlic olive oil 9

#### RICOTTA MONTATA E VERDI

crunchy sugar snap peas, fresh heirloom tomatoes and baby kale tossed in a light pesto vinaigrette and served over a roasted garlic and herb whipped ricotta 9

#### FARRO E INSALATA DI RUCOLA

farro rice and bowtie arugula tossed in an orange citrus vinaigrette, topped with sliced red grapes, dried cranberries, minced shallots, toasted walnuts and creamy goat cheese 10

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### PIZZE

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#### FLORENTINE ALLA POLLO

Chianti grilled chicken breast, artichoke hearts, spinach, red onions, Roma tomatoes, burata cheese and crumbled feta over tomato-sauce base 16

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### FINOCCHIO RASATI E PROSCIUTTO

shaved roasted fennel, sliced prosciutto, caramelized onions, fresh arugula, fontina and homemade mozzarella over garlic oil base 17

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### ENTRÉES

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#### POLLO CON CONSERVATO LIMONE

whole-roasted spatchcocked chicken topped with preserved lemon, shaved parmesan, fresh arugula, and savory herbs—served family style on our wooden chopping block 24

#### BISTECCA E PISTACCHIO GREMOLATA

ten-ounce balsamic citrus marinated skirt steak grilled to order and topped with our roasted pistachio and Calabrian chile lime gremolata, served family style on our wooden chopping block 22

#### GAMBERI E PESTO PANCETTA CARBONARA

roasted garlic sautéed jumbo red tail shrimp and crispy pancetta tossed in a rich carbonara sauce with green peas, fresh basil pesto and shaved asiago 14

#### PASTA E VERDURE

fresh summer squash, zucchini, grilled asparagus, roasted red peppers and flat leaf spinach sautéed in roasted garlic olive oil and minced shallots, tossed with fresh herbs in a light chablis lemon butter sauce and served with your choice of pasta or risotto 12

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### À LA CARTE

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5 each

- caesar roasted broccoli
- roasted garlic farro risotto
- smoked sea salt grilled eggplant
- garlic braised broccoli rabe
- sautéed spinach and shallots
- pasta in marinara sauce
- lemon grilled asparagus
- roasted cauliflower with almonds and capers





**TARANTELLI'S**  
RISTORANTE ITALIANO

*Desserts & After-Dinner Cocktails*

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**DESSERTS**

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**CANNOLI ASSORTMENT** 9

**GELATO ASSORTMENT** 8

**AFFAGATO** 7

**ZEPPOLE** 6

**TIRAMISU** 9

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**SEASONAL DESSERTS**

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**PAPA'S COCONUT CREAM PIE** 6

**PINA COLADA COCONUT CAKE** 6

**MABEL'S HOMEMADE BANANA  
CREAM PIE** 6

**LEMONCELLO & RASPBERRY  
PARFAIT** 7

**KEY LIME PANNA COTTA** 7

**LEMON RICOTTA COOKIES WITH  
LEMON GLAZE** 6

**SEMIFREDDO ASSORTMENT** 7

- blood orange
- lemon & mint
- lavender wild berry

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**SPECIALTY COFFEES**

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**TARANTELLI'S COFFEE**

with Frangelico and Bailey's 9.5

**IRISH MURPHY COFFEE**

with Jameson 9.5

**GOOD FELLAS**

with Amaretto di Saronno 9.5

**FRENCH COFFEE**

with Grand Marnier 9.5

**ESPRESSO**

served with lemon rind 4

**DOUBLE ESPRESSO**

served with lemon rind 5

**CAPPUCCINO**

with homemade whipped cream 5

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**DESSERT COCKTAILS**

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**QUINTA DO NOVAL BLACK**

port, Portugal 9

**BADIA A COLTIBUONO  
VIN SANTO**

dessert wine, 375ml bottle 90

**ESPRESSO MARTINI**

double espresso vodka, Kahlua and  
a shot of espresso 14

**AMARETTO CRÈME BRULE  
MARTINI**

vanilla vodka, Licor 43, Amaretto  
and a splash of cream 14

**CHOCOLATE MARTINI**

dark chocolate vodka, White  
Crème de Cacao and Bailey's 14

**KEY LIME PIE MARTINI**

whipped cream vodka, pineapple  
juice, lime juice, milk and  
cream 14

**IRISH MURPHY**

Bailey's, Crème de Menthe, Oreo  
Cookies and Vanilla ice cream 14

