All ingredients are locally sourced whenever possible.

TIZZONE
WOOD-FIRED KITCHEN & WINE BAR
JOIN THE EXPERIENCE

Ⓥ Vegetarian item

Appetizers

Gnarly Knots Ⓥ
Hand-made garlic-parmesan dough knots served with our house marinara sauce. 5

Balsamic Bruschetta Ⓥ
A blend of fresh tomatoes, garlic, fresh basil, parmesan, balsamic vinegar, and olive oil. Served with toasted crostinis. 8

Wood-Fired Chicken Wings
Finished in our wood-fired oven, served naked with hot sauce on the side. 10

Bourbon-Peach Scallops
Four fresh scallops seared in our wood-fired oven, topped with our new bourbon-peach sauce. Served with toasted crostinis. 15

Charcuterie & Cheese Platter
Imported soppressata, pepperoni, and prosciutto with Merlot Cheese, smoked gouda, and aged white cheddar, along with fresh fruit, imported olives, sun-dried tomatoes, homemade fig spread, whole grain mustard, and toasted crostinis. 18

Sriracha Dill Crab Dip
Jumbo lump crab meat with cream cheese, onions, dill, chives, Old Bay, and a hint of Sriracha hot chili sauce. Served with locally baked Rosemary Bread. 12

Wood-Fired Spinach & Artichoke Dip Ⓥ
A house-made blend of artichoke hearts, fresh spinach, and cream cheese, finished with a panko topping. Served with Rosemary Round Bread from Nick of Thyme Bakery. 10

Tevel's Spicy Avocado Dip Ⓥ
This amazing dip uses fresh avocados, cilantro, and an array of spices to give it some kick! Topped with house-made corn salsa. Served with fresh tortilla chips. 10

Salads - featuring fresh greens from our hydroponic farm

Add breaded, baked chicken breast (local & organic!) to any salad for $6
Add wood-fired shrimp to your salad - House Salad/House Caesar, add $3; Full Sized Salads, add $4
HOUSE-MADE DRESSINGS: Cranberry-Poppyseed, Ginger-Scallion, Greek, Ranch, Chipotle Ranch, Bleu Cheese, Honey Mustard, Caesar
OTHER DRESSINGS: Italian, Balsamic Vinaigrette, Oil & Vinegar

Tizzone House Salad 6 Ⓥ

Caesar Salad
house-made Caesar dressing
House Caesar 6 • Full Sized 12

Southwestern Salad with Salmon Croquettes
A bed of romaine lettuce topped with fresh-made black bean corn salsa, Roma tomatoes, fresh avocado, and two homemade salmon croquettes. Served with house-made chipotle ranch dressing. 14

The Mediterranean Ⓥ
Our own hydroponically grown salad mix with Roma tomatoes, red onions, imported olives, artichoke hearts and feta cheese. Served with house-made Greek dressing. 12

Harvest Salad Ⓥ
Our own hydroponically grown salad mix with sliced apples, strawberries, walnuts, chopped figs, bleu cheese crumbles, avocados, and red onions. Served with house-made Strawberry-Basil Vinaigrette. 12

The Craisy Goat
Baked breaded chicken breast (local & organic!) on a bed of our own hydroponically grown salad mix, with Craisins dried cranberries, goat cheese, sliced almonds, and Roma tomatoes. Served with Cranberry-Poppyseed Vinaigrette. 14

Wood-Fired Pizza (All pizzas can be made as Calzones - just ask!)

WANT GLUTEN-FREE? We have a new cauliflower-based gluten-free crust - it's a staff favorite! - Add $2
WANT VEGAN? Our regular dough & sauce are vegan. Substitute Daiya dairy-free vegan mozzarella - just ask!
We also offer a gluten-free vegan crust - just ask!

Classic Cheese or Pepperoni Pizza Ⓥ
Tomato sauce and all-natural mozzarella. 8
With imported pepperoni. 9

Quattro Formaggi Ⓥ
Tomato sauce, all-natural mozzarella, smoked gouda, asiago, fresh basil, and shaved parmesan. 12

Veggie Delight Ⓥ
Pesto sauce, all-natural mozzarella, broccoli, fresh spinach, caramelized onions, fresh mushroom medley, roasted red peppers, and sun dried tomatoes. 13

Mushroom & Rosemary Ⓥ
Tomato sauce, all-natural mozzarella, fresh mushroom medley, fresh rosemary, and truffle oil. 12

Carne
Tomato sauce, all-natural mozzarella, Italian sausage, pepperoni, bacon, prosciutto, and soppressata. 15

California Pizza
Grilled chicken breast, roasted garlic, sautéed onions, bacon, sundried tomatoes, and all-natural mozzarella. Topped with arugula, fresh avocado, black pepper, and chipotle ranch. 15

Goat Cheese & Sun Dried Tomatoes Ⓥ
Garlic butter sauce, goat cheese, sun dried tomatoes, roasted red peppers, and fresh basil. 12

BBQ Pizza
Honey BBQ sauce, all-natural mozzarella, Your choice of pulled pork BBQ or grilled chicken, smoked gouda, bacon, caramelized onions, and roasted red peppers. 14

San Gennaro
Tomato sauce, all-natural mozzarella, Italian sausage, soppressata, roasted red peppers, red onion, and fresh mushroom medley. 15

Shrimp Scampi
Garlic butter sauce, all-natural mozzarella, marinated shrimp, fresh broccoli, fresh garlic, scallions, shaved parmesan, and cracked black pepper. 15

Prosciutto & Arugula
Tomato sauce, all-natural mozzarella, prosciutto, arugula, shaved parmesan, and cracked black pepper. 14

Bianco
Ricotta, olive oil, all-natural mozzarella, bacon, red onion, roma tomatoes, and arugula. 14

03/18/21

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TIZZONE WOOD-FIRED KITCHEN & WINE BAR

JOIN THE EXPERIENCE

Vegetarian item

Items below served with your choice of two fresh side items:

Garlic Mashed Potatoes, Wood-fired Asparagus, Coconut Rice, Small House Salad, Small Caesar Salad, Soup of the Day

New York Strip with Peppercorn Brandy Sauce - *A thick-cut 12oz NY Strip steak prepared to order in our wood-fired oven, topped with Drew's Peppercorn Brandy Sauce.* 28
Red Wine Pairing: True Myth Cabernet Sauvignon White Wine Pairing: Julia James Chardonnay

Jumbo Lump Crab Cakes - *A pair of house-prepared Jumbo Lump Crab Cakes with a house-made Dijon Remoulade.* 24
Red Wine Pairing: La Posta Malbec White Wine Pairing: Martin Ray Chardonnay

Maple Glazed Salmon *- Atlantic Salmon with an Ancho Chile rub, cooked in our wood-fired oven and finished with a Maple Glaze.* 22
Red Wine Pairing: Meiomi Pinot Noir White Wine Pairing: Kate Arnold Sauvignon Blanc

Pan-Seared Ahi Tuna – *Sashimi grade Ahi tuna filet, encrusted with Himalayan Sea Salt & peppercorns, pan-seared to rare.* 22
Red Wine Pairing: True Myth Cabernet Sauvignon White Wine Pairing: Torre di Luna Pinot Grigio

Pasta Specials

Items below served with a side salad & locally baked whole-clove garlic bread

Penne & Vodka Sauce with Wood-Fired Scallops - *Wild-caught scallops atop penne pasta tossed with Vodka Sauce made with our house marinara, vodka, heavy cream, garlic, onions, and spices. Served with a side salad and locally baked whole-clove garlic bread.* 22
Red Wine Pairing: Nugan Estate Shiraz White Wine Pairing: Kate Arnold Sauvignon Blanc

Shrimp Scampi - *White wine, fresh lemon, butter, and crushed red pepper tossed with shrimp, broccoli, and angel hair pasta. Topped with shaved parmesan and fresh scallions.* 18
Red Wine Pairing: Meiomi Pinot Noir White Wine Pairing: Kate Arnold Sauvignon Blanc

Uncle Frank's Spicy Chicken Parmesan - *Local, organic chicken breast breaded with Garlic, parmesan, and panko, served atop a bed of bucatini pasta with a house-made pancetta & San Marzano tomato sauce with black pepper and Romano cheese.* 16
Red Wine Pairing: La Posta Pizzella Malbec White Wine Pairing: Martin Ray Chardonnay
******Also available with our non-spicy, house-made marinara sauce******

Tortellini Your Way - *Tri-colored tortellini stuffed with a blend of ricotta, asiago, and parmesan, tossed in your choice of vodka sauce or creamy bacon-gouda alfredo sauce.* 17
Red Wine Pairing: La Posta Pizzella Malbec White Wine Pairing: Kate Arnold Sauvignon Blanc

Meredith's Baked Ziti - *Rigatoni noodles tossed in a house made creamy meat sauce, layered with ricotta, and topped with mozzarella.* 15
Red Wine Pairing: True Myth Cabernet Sauvignon White Wine Pairing: Julia James Chardonnay

Smoked Gouda & Bacon Chicken Alfredo – *Grilled chicken and broccoli tossed with fettuccini and a smoked gouda, bacon, roasted garlic, and black pepper Alfredo sauce. Finished with shaved parmesan and fresh basil.* 18
Red Wine Pairing: True Myth Cabernet Sauvignon White Wine Pairing: Karl Joseph Reisling

Spaghetti Marinara (Vegan) - *A bed of spaghetti topped with our house-made marinara sauce.* 11
With our farm-to-table meatballs *made with locally raised pork and beef.* 15
Red Wine Pairing: Nugan Estate Shiraz White Wine Pairing: Torre di Luna Pinot Grigio

Indicates a Vegetarian Entrée. Gluten-free pasta and vegan cheese are available upon request.

TIZZONE UNWINED Event Venue & Wine Shoppe

Chef Specials

Salmon Croquette Appetizer
Four house-made salmon croquettes on a bed of corn salsa and arugula. Served with roumelade. 14

Jambalaya
Our version of the classic Cajun dish: Chicken, Shrimp, and Andouille Sausage, in rice with stewed tomatoes, onion, celery, green peppers, jalapenos, and mushrooms. Served with a house salad. 18

Taco Pizza
Seasoned ground beef with nacho cheese, shredded mozzarella, red onions, jalapenos, Topped with tomato, shredded lettuce, and crumbled corn chips

Tuna Tacos
Four soft tacos filled with pan-seared peppered Ahi tuna, prepared rare, topped with soy-ginger dressing and citrus slaw. Served with a side of homemade tortilla chips & Tevel's Spicy Avocado Dip. 19

Tevel's Lamb
Chef Tevel's cast iron seared lamb lollipops (4), topped with a garlic pesto, served with asparagus and garlic mashed potatoes. 28

Vegetable Curry Sautée
A sautéed medley of fresh garlic, red onions, mushrooms, broccoli, & roasted red peppers tossed with mango-curry sauce over coconut rice, finished with fresh scallions. Served with fresh bread & a side salad. 14
with 6 Shrimp – 18 with 4 Scallops – 22

Mango-Curry Scallops
Fresh scallops, pan seared and topped with our mango-curry sauce & fresh scallions, served over coconut rice. Served with a side salad. 22

Filet Mignon a la Blueberry Pama Port Reduction
An 8oz Filet Mignon cooked to perfection in our wood-fired oven, Topped with a savory blueberry pama port reduction. Served with garlic mashed potatoes & wood-fired asparagus. 36

Bourbon Peach Pork Tenderloin
Cast-Iron Roasted Pork Tenderloin, topped with a succulent old fashioned reduction of bourbon, peaches, and cherry served with asparagus and mashed potatoes. 22

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