

Tappo

HOLIDAY LUNCH HOURS

MONDAY - FRIDAY

11:30 AM - 2:30 PM

APPETIZERS

Warm Italian bread // 2.5

with house seasoned olive oil

Caesar salad // 7

romaine lettuce, house-made croutons, shaved parmesan and house-made caesar dressing

Tossed salad // 7

iceberg and romaine lettuce, house-made parmesan italian dressing, cherry tomatoes, red onion, radish and seedless, skinless cucumber

Panzanella salad // 12

italian bread salad tossed with tomatoes, cucumbers, kalamata olives, pepperoncini, red onion, fresh basil, a ricotta croquette and house-made pepperoncini vinaigrette

Brussel sprouts // 10

roasted brussel sprouts tossed in balsamic glaze and topped with goat cheese crumbles

Calabrese flatbread // 13.5

sesame seed flatbread, garlic butter, fontina and ricotta cheeses, sliced soppressata, arugula, radicchio, pickled banana pepper rings and house-made pepperoncini vinaigrette

Side of five meatballs // 13

five hand-made beef and pork meatballs in our traditional red sauce with parmesan cheese

vegetarian, gluten / dairy free, and vegan options available

PASTAS

Spaghetti & meatballs // 15

house-made beef and pork meatballs on spaghetti with our traditional red sauce and parmesan cheese

Baked fusilli // 21

applewood smoked bacon, green peas, caramelized shallots, roasted garlic with fusilli pasta in a gorgonzola cream sauce and topped with toasted bread crumbs

Orecchiette // 19

stewed tomatoes, rapini, cannellini beans, mild italian pork sausage

Eggplant parmesan // 15

breaded eggplant layered with ricotta cheese, topped with mozzarella and served with spaghetti, our traditional red sauce and parmesan cheese

Alla vodka // 22

mild italian sausage, caramelized onions, green peas, and mushrooms

HAND-HELDS

Meatball bomber // 15

house-made beef and pork meatballs, traditional tomato sauce, cheese and garlic butter on italian bread and served with a side of sauce

Chicken parmesean // 17

breaded chicken cutlets, traditional tomato sauce, provolone, mozzarella, parmesean, garlic butter on italian bread and served with a side of sauce

Italian braised beef // 19

seasoned and roasted beef brisket, cheese, garlic butter on italian bread with house-made giardiniera (pickled vegetables including olives, peppers and celery)

DESSERTS

Cannoli // 5

hazelnut ricotta filling, slivered almonds, chocolate morsels

Crème brûlée // 8

creamy french vanilla custard topped with caramelized sugar

Bread pudding // 8

warmed with chocolate chunks, toasted almonds and house-made caramel sauce