

TANA

Appetizers

Braised Meatballs • red gravy, warm ricotta, toasted focaccia
14

Flounder Crudo • satsuma, chili oil, basil aioli, smoked trout caviar
21

Savory Zeppole • paddlefish caviar, herbed lardo butter
25

Osso Bucco Arancini • saffron riso, whipped fonduta, gremolata
16

Oysters Bordelaise, NOLA Sicilian Style • crispy fried from P&J oyster house
22

Fried Calamari • zucchini, citrus & Calabrian chili
15

Barbecue Lobster • Creole barbecue, preserved lemon, toasted focaccia
49

Stuffed Focaccia • mortadella fonduta, hot coppa, olive salad
16

Pizzette Dolce Diavola • whipped n'duja, fermented garlic honey, stracciatella cheese
15

Salad and Soup

Creamy Italian • butter lettuce, dried cherries, olive salad, sunflower seeds
17

Blue Crab and Speck • sauce ravigote, baby mustards, artichokes sott'olio
25

Caesar • romain, chicory, bottarga, cured yolk
17

Roasted Garlic and Artichoke Soup • crispy fried hearts
16

Bacon & Oyster Stew • grilled focaccia
17

Pasta

Pasta N'Casciata alla Tana • fried eggplant, pork gravy, caciocavallo cheese
19

Four Cheese Ravioli • truffle cream
27

Radiatore in Red Gravy • burrata, olive oil, Calabrian chili crisp
21

Pasta Con Vongole Nola • clams, hot sausage, saffron tomatoes, squid ink trenette
26

Smoked Pork Cappelletti with Blue Crab Fonduta • spicy tomato, chives
29

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Pasta Continued

- Gulf Shrimp Paccheri • pistachio, tomato, cream
26
- Creole Cream Cheese Malfatti • seasonal mushrooms, pancetta, pecorino
21
- Pappardelle in Spicy Lamb Ragú • gremolata, fresh mint
25
- Tagliatelle alla Ruota • finished tableside in a wheel of parmesan cheese
24

Entrées

- Roast Chicken alla Tana • creamer potatoes, roasted peppers, pan drippings, oregano
29
- Red Snapper alla Piastra • basil aïoli, pesto trapanese
41
- Veal Marsala • mushrooms, cultured butter, cipollini onions
34
- Pork Chop Parmesan • red gravy, pickled peppers, basil, caciocavallo cheese
48

Steaks and Chops

<i>Cuts</i>	<i>Toppings</i>
Wagyu Filet \$	jumbo lump crab in chive butter 12
New York Strip \$	smoked tomato and bone marrow 8
Tomahawk Rib-Eye \$	gorgonzola butter 6

Sides

- Charred Zucchini • citrus, ricotta salata, marcona almond
- Broiled Potatoes and Peppers • pan drippings, oregano
- Baked Polenta • fontina, roasted garlic
- Roasted Tomato and Eggplant Agrodolce • andouille crust
- Red Wine Braised Radicchio • brown butter, pistachio
- Capelli di Angelo • olive oil, garlic, tomato
- Grilled Focaccia • olive oil, sea salt

All Sides 12