

Tappo

WOOD FIRED PIZZA

PIZZA

EL PADRINO

Tappo's house meatball, San Marzano sauce, hot cherry peppers, whipped ricotta, basil, sesame seed crust \$14

ALLA VODKA

House vodka sauce, thin caramelized onions, porcini mushroom, Italian sausage, ricotta salata, fresh oregano \$14

16TH AND YORK

[White Pizza] Pesto oil, dried herbs, sliced black olive, artichoke heart, aged provolone, fontina, blistered cherry tomatoes, caramelized onion \$13
+ grilled chicken \$2

LITTLE ANTHONY

[White Pizza] Asiago crema, chicken sausage, fried hot peppers, spinach greens, garlic, rosemary \$14

HOLLYWOOD JOHN

[White Pizza] Black truffle parmesan crema, wild mushrooms, broccoli rabe, prosciutto di parma, arugula \$17

DRINKING BUDDY

4 cheese (mozzarella, parmesan, asiago, fontina), San Marzano sauce, classic pepperoni \$14

PIZZA CACCIATORE

Red wine braised chicken breast and thighs, sweet peppers, tender onions, grated pecorino romano and parmigiano reggiano, mixed herbs \$13.5

TRADITIONAL MARGHERITA

San Marzano sauce, fresh mozzarella, olive oil, fresh basil \$13

MARINARA

San Marzano Sauce, garlic, oregano. \$12.5

ADD ONS FOR PIZZA

Mushroom \$1	Prosciutto \$2
Caramelized Onion \$.5	Meatball \$1.5
Arugula \$1	Sausage \$2
Hot Peppers \$.5	Grilled Chicken \$2
Spinach \$.5	Anchovy \$1
Fresh Mozzarella \$1.5	Hot Honey \$1
Aged Provolone \$1.5	Calabrese soppressata \$2
Ricotta Salata \$1.5	Red onions \$.5
Ricotta \$1.5	Wild Mushrooms \$1.5
Pepperoni \$1	

LIGHTER FARE

CAESAR SALAD

Romaine lettuce, garlic croutons, creamy parmesan caesar dressing \$6. + chicken \$5, shrimp \$8, anchovy \$1

HOUSE GREENS

Mixed greens, grape tomatoes, artichoke hearts, chickpeas, fresh mozzarella, balsamic vinaigrette \$7
+ chicken \$5, shrimp \$8

PANZANELLA

Toasted bread, red onion, tomatoes, olives, pepperoncini, fresh herbs, pepperoncini vinaigrette \$7

BLISS RINGS

Thin Man Bliss Double IPA battered thick cut onion rings, Buffalo Pilsner honey mustard / Burning Money IPA cheese dip \$10

MARINATED OLIVES

Chef's selection of olives seasoned with rosemary and lemon \$6

PRETZEL BITES

Served with Burning Money beer cheese \$9

FULLER FARE

BREW HOUSE WINGS

Styles: Red Hot, Pilsner Honey Mustard, Black Francis BBQ, Garlic Parmesan \$12

SAUSAGE GREENS AND BEANS

Braised sweet Italian sausage, cannellini beans, escarole greens, mild hot peppers, green lentils, tomato parmesan broth served with grilled crostini \$9

WOOD FIRED BAKED RIGATONI BOLOGNESE

Slow cooked beef and pork shoulder, rich tomato/herb sauce, blistered mozzarella, cool ricotta \$14

SWEETER FARE

ESPRESSO CHOCOLATE CHIP COOKIE SUNDAE

Warm chocolate chip cookie over fresh brewed espresso, french vanilla ice cream, espresso caramel, honey roasted peanut \$7

CANNOLI

Sweet ricotta, hazelnut filling, chocolate chips, toasted almonds \$4.5