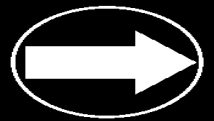


BAR TANO



PROVINI



Olive Plate	4.
Impepata di Cozze ~ sautéed mussels with cherry tomatoes in white wine sauce	10.
Fritto di Calamari ~ fried calamari & marinara sauce	10.
Polpette in Umido ~ braised pork meatballs in marinara sauce over polenta & spinach	8.
Carciofo alla Griglia con Gorgonzola ~ prosciutto wrapped grilled artichokes with gorgonzola sauce & balsamic reduction	10.
House Antipasto ~ cured meats, grilled vegetables & cheese	12.
Involtni di Melanzane ~ eggplant roll with ricotta, mozzarella & tomato	7.
Flori di Zucca ~ mozzarella stuffed zucchini blossom with marinara sauce	8.

BRUSCHETTE



Choice of three 10.

Pomodoro ~ chopped fresh tomato, garlic & basil
Pomodoro e Prosciutto ~ chopped fresh tomato, garlic, basil & prosciutto
Gorgonzola e Noci ~ gorgonzola, walnuts & honey
Fichi ~ goat cheese with fig jam
Ricotta Fresca e Peperonata ~ fresh ricotta topped with red bell peppers
Funghi ~ sautéed wild mushrooms

INSALATE



Tano ~ arugula, radicchio, walnuts, dried cranberries, gorgonzola & balsamic reduction	9.
Spinaci e Pinoli ~ baby spinach, arugula, fennel, dried figs, toasted pine nuts & balsamic reduction	8.
Insalata Mista ~ market greens with citrus vinaigrette	7.
Rucola e Asparagi ~ arugula, grilled asparagus, cherry tomatoes, pecorino romano & garlic dressing	12.

Add grilled herbed organic chicken 6.

CONTORNI



Cavolfiori al Forno ~ roasted cauliflower	6.
Spinaci ~ sautéed spinach with garlic	6.
Cime di Rapa ~ sautéed broccoli rabe with garlic & hot pepper flakes	6.
Mixed vegetables	6.
House Potato chips	4.

*20% gratuity is included for parties of six or more
cake plate fee per person 2.*

PIZZE



Margherita ~ tomato sauce, mozzarella & basil	10.
Salsiccia ~ tomato sauce, sausage, caramelized onion, smoked mozzarella & basil	12.
Pepperoni ~ tomato sauce, pepperoni, mozzarella, basil & hot pepper flakes	12.
Prosciutto e Rucola ~ tomato sauce, prosciutto, mozzarella & arugula	14.
Quattro Formaggi ~ gorgonzola, fontina, mozzarella & goat cheese	12.
Funghi ~ wild mushrooms, smoked mozzarella & fontina	12.

Additional toppings \$1.5 or \$2

PASTA



Pappardelle con Ragù di Costolette ~ short rib ragù	14.
Rigatoni Tano ~ sundried tomatoes & capers with gorgonzola sauce	12.
Linguini con Gamberi ~ shrimp, black olives, cherry tomatoes, capers & basil	16.
Bucatini Pesto ~ basil pesto & black olives with pecorino romano	11.
Carbonara ~ bucatini with egg, parmigiano, pancetta and peas	12.
Spaghetti Pomodoro ~ tomato sauce & basil (<i>add pork meatballs 4.</i>)	8.
Spaghetti Bolognese ~ grass fed ground beef ragù	14.
Penne Traizione ~ broccoli rabe, cauliflower, Italian sausage & fresh tomatoes with garlic sauce	12.

ENTREES 18.



Pesce del Giorno ~ fish of the day (prices may vary)
Tagliata di Manzo ~ sliced top sirloin served with mashed potatoes & sautéed broccoli rabe
Zuppa di Pesce ~ stew with shrimp, fish, mussels, calamari, string beans, roasted peppers, onion & tomato
La Scaloppina ~ organic chicken breast in lemon sauce with sautéed mushrooms & spinach
Costolette al Vino ~ braised short rib with soft polenta and sautéed carrots

PANINI & BURGERS



Served with house potato chips (salad-add 2.)

Vegetale ~ grilled vegetables, pesto & mozzarella	11.
Leggero ~ smoked mozzarella, fig jam & arugula	12.
Pollo ~ grilled organic chicken, fresh tomato, caramelized onions, fontina & garlic mayonnaise	14.
Costolette ~ braised short ribs, caramelized onions, swiss cheese & mustard mayonnaise	14.
Americano Burger ~ grass fed beef with choice of cheddar, swiss or mozzarella with mustard mayonnaise	14.
Tano burger ~ grass fed beef with mushrooms, fontina & rosemary tomato mayonnaise	15.

457 3rd Ave. @ 9th st. - Brooklyn, NY 718.499.3400

OPEN FOR BRUNCH, LUNCH & DINNER