

BITES - 4

- Fried chickpeas, lime, chillies
- Bojiya sundries olives
- Sweet and salty cashews
- bacon wrapped dates
- truffled potato chips

COOL & CRISP

Burrata - 13
Tasting plate trio

Roasted Root salad - 8
Ruby Beets, parsnip chips,
Okanagan falls goat cheese, candied walnut

Cesar - 9
Wedge cut baby romain, crisp capers, guanciale frico

SOUPS - 6

minestrone

onion soup with cheese crostini

chefs creation

SANDWICHES - 9

Grilled cheese
Mozzarella, boar bacon, tomato jam

Mouffaletta
salumi, artichoke, olive tapenade, tellegio

Meatball sliders
pomodoro

Chicken avocado
curry mayo, shredded lettuce

TAPPO RESTO BAR LUNCH

The Wood Board - 15
Artisinal Charcuterie and cheese
Min. 2 people

SMALL PLATES

Tappo meatballs - 10
San Marzano tomato, fresh burrata

Salt Spring Mussels - 9
Hunter sausage, tomato, white wine

Pickles and Pate - 7
Mason jar of chicken liver , fall pickle, mediera onion jam

Crostini - 6
Tomato, olive oil, pesto, parm

SHARE PLATES

Cast Iron Italian **sausage - 13**
smothered in peppers and sweet walla walla onions

Wild boar "rack o' ribs"
hot mustard Wildflower honey glazed, cabbage slaw

Frito Misto basket - 16
mixed fried seafood

little tenderloin steak - 22
Cocoa espresso rub, roasted bone marrow, truffled potato chips

SIDES - 5/ PER

kale / Potato gratin / Baked brussel sprouts / Shoshito peppers,

PIZZETTA - 15

Fig,balsamic, gorgonzola

Serano ham, tellegio, fennel confit

Burrata, basilico, honey pot

Shaved cured beef tenderloin, portabello, truffle

PASTA - 16

Spaghetti **Quattro-** Ask your server

Lasagna "Nonno" House made

potato **gnocchi**, pomodoro

Linguine frutti di mare

PANNE FORNO - 6

Olive, rosemary, sea salt

Garlic, cheese

At Tappo our menu is seasonally driven. Our philosophy is to source the best sustainable raw ingredients available using local farms and fisheries.

BITES - 4

-Fried chickpeas, lime, chillies

-Bojiya sundries olives

-Sweet and salty cashews

-bacon wrapped dates

-Rissotto arrancini

-Truffled potato chips

COOL & CRISP

Burrata-13

Tasting plate trio

Roasted Root salad - 8

Ruby Beets,parsnip chips, Okanagan falls goat cheese, candied walnut

Ceasar - 9

Wedge cut baby romain, crisp capers, guanciale frico

SMALL PLATES

Tappo meatballs - 10

San Marzano tomato, fresh burrata

Calamari steak - 9

Cerignola green olive, caper, shaved garlic ragu

fall flavour carpacio - 15

White truffle, kale chips, Kannebec potatoes, reggianno shavings

Salt Spring Mussels - 9

Hunter sausage, tomato, white wine

Pickles and Pate - 8

Mason jar of chicken liver, winter pickle, mediera onion jam

Cheesy poofs - 7

gorganzola puff pastry bites, garlic aioli

TAPPO RESTO BAR

The Wood Board - 15

Artisinal Charcuterie and cheese

Min. 2 people

SHARE PLATES

Cast Iron Italian sausages - 14

smothered in peppers and sweet walla walla onions

Grilled little bird - 19

(name) Quail, golden sultanas, pine nuts sugo, crock of truffled cream corn

Wild boar "rack o' ribs" - 17

hot mustard Wildflower honey glazed, cabbage slaw

Frito misto basket - 16

peroni battered local seafood

Oxtail and beef pot pie - 18

slow braised barolo stew, seasonal local mushrooms, puff pastry

Little tenderloin steak - 22

Cocoa espresso rub, roasted bone marrow, truffled potato chips

SIDES - 5

kale

olive oil, preserved lemon

Potato gratin

braised leeks, garlic cream

baked brussel sprouts

bacon, maple

Shoshito peppers, sea salt

PASTA - 16

Spaghetti Quattro--ask your server

Lasagna "Nonno" House made

Potato gnocchi, pomodoro

PIZZETTA - 15

Fig,balsamic, gorganzola

Serano ham, tellegio, fennel confit

Burrata, basilico, honey pot

Shaved cured beef tenderloin, portabello, truffle

PANNE FORNO - 7

Olive, rosemary, sea salt

Garlic, cheese

THE WHOLE BEAST

Spatchcocked Cornish game hen - 30/per

Whole fish of the day - 32/per

20 oz Tamahawk rib steak - 52/per