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Tarasque Cucina

The Oxford Eagle

Add a copy of The Oxford Eagle to your order. There is no additional delivery fee for this add on, but it can only only be delivered as a part of an order.

The Oxford Eagle, per copy \$2.25
The Oxford Eagle has a new edition each Wednesday and Saturday.

SALADS

SIMPLE MIX \$7.20

Spinach, Kale, and Radicchio, Lemon Vinaigrette, Grana Padano

SPINACH GARBANZO \$9.60

Tender Spinach, Pimenton & Garlic Boiled Garbanzos, Lemon Vinaigrette, Pecorino Romano

CHARRED RADICCHIO \$10.80

Broiled Radicchio, Spiced Walnuts, Aged Balsamic, Gorgonzola

SUNFLOWER SPROUT \$9.60

CAESAR (IND)

Samsara Gardens sunflower sprouts, napa cabbage, caesar dressing made with colatura di alici, pecorino romano.

Family Sized Salads

SIMPLE MIX, FAMILY SIZE \$22.80

Spinach, Kale, and Radicchio, Lemon Vinaigrette, Grana Padano

SPINACH GARBANZO, FAMILY SIZE \$33.60

Tender Spinach, Pimenton & Garlic Boiled Garbanzos, Lemon Vinaigrette, Pecorino Romano

CHARRED RADICCHIO, FAMILY SIZE \$38.40

Broiled Radicchio, Spiced Walnuts, Aged Balsamic, Gorgonzola

SUNFLOWER SPROUT \$33.60

CAESAR (FAM)

Samsara Gardens sunflower sprouts, napa cabbage, caesar dressing made with colatura di alici, pecorino romano.

SMALL PLATES

BUTTER BEAN HUMMUS AND BREAD \$9.60

Housemade butter bean hummus served with our sourdough ciabatta drizzled with olive oil and sprinkled with ground Grana Padano

BOILED PEANUTS \$6.00

Valencia peanuts boiled in Dashi and then tossed with Pecorino Romano and good fresh Olive Oil

ROASTED OLIVES \$9.60

Castelvetrano Olives Roasted sweet peppers, walnuts and Fennel Frond

CRISPY PORK SCALLOPINS \$13.20

Pork Chop Cutlet pounded thin and coated with bread crumbs, pan fried

PASTAS

SPAGHETTI & SUGO DI POMODORO \$10.80

Long Hook Spaghetti with Simple Plum Tomato Sauce, Parsley, & Grana Padano

PAPPARDELLE BOLOGNESE \$18.00

Broad Egg Noodles in a Hearty Meat Sauce Finished with Cream, Parsley, & Grana Padano

RIGATONI WITH SAUSAGE AND PEPPERS \$16.80

Large Ribbed Hollow Pasta with Homemade Fennel Sausage, Bell Peppers, Sweet Onions, and Pecorino Romano

LINGUINE WITH SHRIMP IN CREAM \$18.00

Linguine with Gulf Shrimp in Heavy Cream, with Scallions and Parsley

CAPELLINI PUTTANESCA \$14.40

Angel Hair Pasta with Spicy Tomato Sauce, Capers, Seared Black Olives, and Grana Padano

KID (RED) \$4.80

A kid friendly portion of Spaghetti with tomato sauce

KID (BUTTER) \$4.80

A kid friendly portion of simple Buttered Noodles

EXTRAS

CHICKEN PARMESAN ON THE SIDE \$6.00

MONSTER MEATBALL ON THE SIDE \$7.20

MISSISSIPPI GULF SHRIMP ON THE SIDE \$4.80

SAUSAGE ON THE SIDE \$7.20

BREAD

HOMEMADE BREAD (REGULAR) \$3.60

OUR HOMEMADE SOURDOUGH CIABATTA DRIZZLED WITH OLIVE OIL AND SPRINKLED WITH GROUND GRANA PADANO

HOMEMADE BREAD (FAMILY) \$12.00

OUR HOMEMADE SOURDOUGH CIABATTA DRIZZLED WITH OLIVE OIL AND SPRINKLED WITH GROUND GRANA PADANO

DESSERTS

CHOCOLATE CREAM PUFF \$4.80

PATE A CHOUX PASTRY FILLED WITH CHOCOLATE WHIPPED CREAM. THREE PER ORDER.

VANILLA BEAN PANNA COTTA \$3.90

MADE WITH BROWNS FAMILY DAIRY MILK, GELATIN, AND HEAVY CREAM.

VANILLA WAFER TIRAMISU \$7.20

"NILLASU"

OUR TIRAMISU MADE OF LAYERS OF SOFT GENOISE SPONGE CAKE, SMOOTH ZABAGLIONE CREAM WITH A TOUCH OF HOMEMADE LEMON BITTERS, AND 'NILLA WAFERS

*to golden brown. Served with Kale
Diavola and a spicy Pickled Garlic
Aioli*

Family Sized Pastas

SPAGHETTI & SUGO DI \$42.00

POMODORO, FAMILY SIZE

*Long Hook Spaghetti with Simple
Plum Tomato Sauce, Parsley, &
Grana Padano*

PAPPARDELLE BOLOGNESE \$58.80

FAMILY SIZE

*Broad Egg Noodles in a Hearty
Meat Sauce Finished with Cream,
Parsley, & Grana Padano*

RIGATONI WITH SAUSAGE \$50.40

AND PEPPERS, FAMILY SIZE

*Large Ribbed Hollow Pasta with
Homemade Fennel Sausage, Bell
Peppers, Sweet Onions, and
Pecorino Romano*

LINGUINE WITH SHRIMP IN \$58.80

CREAM, FAMILY SIZE

*Linguine with Gulf Shrimp in Heavy
Cream, with Scallions and Parsley*

CAPELLINI PUTTANESCA, \$46.80

FAMILY SIZE

*Angel Hair Pasta with Spicy
Tomato Sauce, Capers, Seared
Black Olives, and Grana Padano*