

Bruschetta \$7

Fresh Tomatoes, Garlic & Extra Virgin Olive Oil

House Salad \$4.95 pp (served family style)

Mixed Greens, Tomatoes, Cucumber, Parmesan Croutons & Red Onions drizzled with Taverna House Dressing

FROM OUR WOODSTONE OVEN

Chef's Focaccia \$4.95

Rosemary Olive Oil & Parmesan Cheese

Taverna Focaccia \$9.50

Pancetta, Mushrooms, Red Onions, Pinenuts, Arugula & Shaved Parmesan Cheese

ANTIPASTI

Scampi al Forno con Polenta \$10

Parmesan Crusted Shrimp, Spicy Lemon Butter, Crispy Polenta

Buffalo Mozzarella Caprese \$12

Mozzarella from Puglia with Cherry Tomatoes & Basil Oil

Tuna Tar Tar \$13.50

Mayer Lemon, Capers, Green Onions, Shallots, Parsley, E.V.O.O. & Dijon Mustard garnished with Mimosa, Eggs & Focaccia

Carpaccio di Manzo* \$10.50

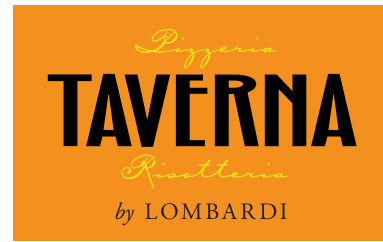
Rucola, Shaved Parmesan, Country Mustard, Lemon, Truffle Oil & Capers

Cozze al Vino "Marittima" \$11.50

Mussels sautéed in White Wine, Garlic & Tomato Broth

Fritto Misto \$10.50

Calamari, Shrimp, Shallots, Zucchini & Carrots with Spicy Tomato Aioli



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RISOTTERIA

Our Risotto is made with Carnaroli Rice, which is considered the best rice for risotto because of its richness.

Risotto all'Aceto Balsamico con Pollo \$16

Balsamic Risotto with Chicken Rollatine

Risotto al Parmigiano All' Olio Tartufato \$16

Parmesan Cheese & Truffle Oil

Risotto con Capesante \$19

Artichokes, Roasted Grape Tomatoes, Lemon confit, pan seared Diver Scallops, pan juice

Risotto ai Frutti di Mare \$18

Saffron Risotto with Mixed Seafood

Risotto con Gamberi e Prosecco \$16

Shrimp, Pesto, Butter & Parmesan topped with Crispy Zucchini

PASTE

Garganelli al Pomodoro e Basilico \$13 Garganelli tossed with Fresh Tomato & Basil or with Bolognese Sauce

Whole Wheat Spaghettini \$16 with Sicilian style Turkey meatballs in a Vegetable Ragù

Scampi Tagliolini \$16 Tagliolini tossed with Shrimp, Garlic, White Wine, Grape Tomatoes, Capers & Butter Sauce

Butternut Squash Cappellacci \$15 With Butter, Sage, Tomato Fondue & Fresh Parmesan

Fiocchi al Gorgonzola e Pera \$15 Gorgonzola & Pear filled Pasta with Walnuts, Arugula & Dolce Latte Cream Sauce

Paglia e Fieno \$15 Green & White Tagliolini pasta tossed with Chicken, Wild Mushrooms, Truffle Oil & Cream Sauce

Fettucine Frutti di Mare \$17 Fettucine with Shrimp, Mussels, Clams & Scallops tossed in a Brandy Crustacean Cream Sauce

Homemade Lasagna Rustica \$17 Spinach Pasta, Bolognese Sauce, Bechamel, Wild Mushrooms, Prosciutto cotto & Parmigiano

Gnocchi di Zucca con Ricotta \$14 Butternut Squash Gnocchi, Asiago Cream & Crispy Sage

Spaghetti Carbonara \$15 our Traditional Roman Recipe

Eggplant Parmigiana \$15 with Provolone, Basil Oil & Parmigiana Sauce

SECONDI

Tagliata di Manzo* \$24 7 oz. Pan Seared Beef Tenderloin, Served Sliced with Arugula, Extra Virgin Olive Oil & Roasted Potatoes

Pan Seared Sea Bass \$22 Orzo & Clams, Mussel Brodetto, Vegetable Ragù & Lemon Confit

Scottish Salmon \$19.50 Pan Seared Scottish Salmon with Mango, Sweet Relish, Zucchini, Yellow Squash & Roasted Pomodorini

Veal Parmigiana \$19 with Spaghetti Pomodoro

Scaloppine alla Caprese \$18 Pan seared Chicken Scaloppine with plum tomatoes, Buffalo Mozzarella, Basil, Oregano, White Wine Sauce, mixed Vegetables & roasted Potatoes

PIZZA TAVERNA

Margherita \$11 Tomato Sauce, Mozzarella & Basil

Salsiccia & Peppers \$13 Tomato, Mozzarella, Italian Sausage, Caramelized Onions & Peppers

Pizza al Salamino Piccante \$13 Spicy Italian Salami, Grape Tomato, Mozzarella & Goat Cheese

Pizza al Gorgonzola, Pera e Arugula \$13 Mozzarella, Gorgonzola, Pears, Arugula & Walnuts

Pizza Bianca \$13 Prosciutto, Arugula & Shaved Parmesan

Polpettine \$12 Tomato Sauce, Mozzarella, Meatballs & Provolone Cheese

Pizza California \$13 Chicken, Mozzarella, Avocado, Feta, Tomatoes & Cilantro

DOLCI

\$7

Panna Cotta Allo Yogurt

Strawberry, Honey, Lemon Sauce & Vanilla Tuile

Taverna Tiramisu

Chef's Specialty

Crème Brulee

Budino di Cioccolato

with Zabaglione Sauce

Affogato al Caffè con

Cantucci

house-made gelatos & sorbetto

*There is a risk associated with consuming any raw animal protein. If you have chronic illness of the liver, stomach, or blood, or have immune disorders, you are at the greatest risk of illness from raw animal protein and should eat it fully cooked. If unsure of your risk, please consult your physician. 2-120