

Tagliere \$12 *(for the table)*

Mortadella, Prosciutto, Sopressata, Parmesan, Speck & Polenta Crostini

Bruschetta \$6

Fresh Tomatoes, Garlic & Extra Virgin Olive Oil

House Salad \$4.50 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 \$7.95

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

ANTIPASTI

Scampi al Forno con Polenta \$10

Parmesan Crusted Shrimp with Spicy Lemon Butter Sauce & Crispy Polenta

Caprese \$11

Fresh Bufala Mozzarella, served with Cherry Tomatoes & Basil Oil

Carpaccio di Manzo* \$9

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

Cozze al Vino "Marittima" \$11

Mussels sautéed in White Wine, Garlic & Tomato Broth

Fritto Misto \$10

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



TavernaFtWorth.com



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 e Pesto \$16

Bay Scallops, Vegetable Ragu, Pesto, Shallots, Butter & Parmesan

Risotto ai Frutti di Mare \$16

Saffron Risotto with Mixed Seafood

Risotto al Vin Santo \$16

Asparagus, Prosciutto & Shaved Aged Pecorino



PASTE

Garganelli al Pomodoro e Basilico \$12 Garganelli tossed with Fresh Tomato & Basil or with Bolognese Sauce

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

Gnocchi di Ricotta \$14 Ricotta Gnocchi tossed with White Wine, Shallots & Mascarpone Sauce with Wilted Baby Arugula

Fiocchi al Gorgonzola e Pera \$14 Gorgonzola & Pear filled Pasta with Walnuts, Arugula & Dolce Latte Cream Sauce

Paglia e Fieno \$14 Green and White Tagliolini pasta tossed with Chicken, Wild Mushrooms, Truffle Oil & Cream Sauce

Whole Wheat Spaghettini \$14 with Sicilian style Turkey meatballs in a Vegetable Ragu

Fettucine Frutti di Mare \$16 Fettucine with Shrimp, Mussels, Clams & Scallops tossed in a Brandy Crustacean Cream Sauce

Homemade Porcini Lasagna \$14 with Bolognese Sauce, Bechamel & Parmesan Cheese

Spaghetti Carbonara \$15 our Traditional Roman Recipe

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

SECONDI

Tagliata di Manzo* \$21 7 oz. Pan Seared Beef Tenderloin, Served Sliced with Arugula, Extra Virgin Olive Oil & Roasted Potatoes

Pan Seared Sea Bass \$19.95 Served over Orzo with Clam & Mussel Brodetto & Vegetable Ragu

Scottish Salmon \$19.50 Pan Roasted Scottish Salmon with Sautéed Asparagus, Scalloped Potatoes & Mediterranean Relish

Veal Parmigiana \$18 with Spaghetti Pomodoro

Suprema di Pollo alla Valdostana \$17 Chicken stuffed with Fontina Cheese & Ham with a White Wine Sauce, Served with Roasted Potatoes & Mixed Vegetables

PIZZA TAVERNA

Margherita \$10 Tomato Sauce, Mozzarella & Basil

Salsiccia & Peppers \$12 Tomato, Mozzarella, Italian Sausage, Caramelized Onions & Peppers

Buffalo Mozzarella \$13 Tomato Sauce, Grape Tomatoes, Oregano & Wild Baby Arugula

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

Gamberetti e Pesto \$12 Shrimp, Sundried Tomato, Mozzarella & Pesto Basil

Pizza al Gorgonzola, Pera e Arugula \$12 Mozzarella, Gorgonzola, Pears, Arugula & Walnuts

Pizza Bianca \$13 Prosciutto, Arugula & Shaved Parmesan

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

DOLCI
\$7

Panna Cotta

with Mascarpone & Meyer Lemon, served with a Blueberry Compote

Taverna Tiramisu

Chef's Specialty

Crème Brulee

Budino di Cioccolato

with Zabaglione Sauce

Balsamic Gelato

with Sautéed Strawberries & Biscotti

Our gelatos & sorbetto are made fresh daily at our sister restaurant Lombardi's Cibus at NorthPark Center

*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. 4-09-10