

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***Served with Chef's Focaccia.
(Add Soup or House Salad for \$2.50)***Risotto all' Aceto Balsamico con Pollo \$12**
Balsamic Risotto with Chicken Rollatine**Risotto al Parmigiano All' Olio Tartufato \$12**
Parmesan Cheese & Truffle Oil**Risotto con Capesante e Pesto \$12**
Bay Scallops, Vegetable Ragu, Pesto, Shallots,
Butter & Parmesan**Risotto ai Frutti di Mare \$12**
Saffron Risotto with Mixed Seafood**Risotto al Vin Santo \$12**
Asparagus, Prosciutto & Shaved Aged Pecorino**ENTREE
SALADS
\$9.50***Add***Chicken Rollatine \$12.50****Shrimp \$13.50****Salmon \$13.50****Taverna Greek Salad***Spring Mix, Cucumbers,
Tomato, Onions, Kalamata
Olives, Feta Cheese &
Oregano Vinaigrette***Taverna Chop Salad***Avocado, Tomato, Green &
Red Onions, Bacon,
Gorgonzola & Hearts of Palm
with Herb Vinaigrette***PASTE \$9.50** *Served with Chef's Focaccia. (Add Soup or House Salad for \$2.50)***Garganelli al Pomodoro e Basilico** Garganelli tossed with Fresh Tomato & Basil
*or with Bolognese Sauce***Scampi Tagliolini** Tagliolini tossed with Shrimp, Garlic, White Wine, Grape Tomatoes,
Capers & Butter Sauce**Gnocchi di Ricotta** Ricotta Gnocchi tossed with White Wine, Shallots & Mascarpone
Sauce with Wilted Baby Arugula**Fiocchi al Gorgonzola e Pera** Gorgonzola & Pear filled Pasta with Walnuts, Arugula &
Dolce Latte Cream Sauce**Paglia e Fieno** Green and White Tagliolini pasta tossed with Chicken, Wild Mushrooms,
Truffle Oil & Cream Sauce**Whole Wheat Spaghettini** with Sicilian style Turkey meatballs in a Vegetable Ragu**Fettucine Frutti di Mare** Fettucine with Shrimp, Mussels, Clams and Scallops tossed in a
Brandy Crustacean Cream Sauce**Homemade Porcini Lasagna** with Bolognese sauce, Bechamel & Parmesan Cheese**Spaghetti Carbonara** Our Traditional Roman Recipe**Eggplant Parmigiana** with Provolone, Basil Oil & Parmigiana Sauce**SECONDI** *Served with Chef's Focaccia. (Add Soup or House Salad for \$2.50)***Tagliata di Manzo*** \$19 7 oz. Pan Seared Beef Tenderloin, Served Sliced with Arugula,
Extra Virgin Olive Oil & Roasted Potatoes**Pan Seared Sea Bass \$18** Served over Orzo with Clam & Mussel Brodetto & Vegetable Ragu**Scottish Salmon \$17** Pan Roasted Scottish Salmon with Sautéed Asparagus, Scalloped
Potatoes & Mediterranean Relish**Veal Parmigiana \$16** with Spaghetti Pomodoro**Suprema di Pollo alla Valdostana \$15** Chicken stuffed with Fontina Cheese & Ham
with a White Wine Sauce, Served with Roasted Potatoes & Mixed Vegetables**PIZZA TAVERNA \$10****Margherita** Tomato Sauce, Mozzarella & Basil**Salsiccia & Peppers** Tomato, Mozzarella, Italian Sausage, Caramelized Onions & Peppers**Buffalo Mozzarella** Tomato Sauce, Grape Tomatoes, Oregano & Wild Baby Arugula**Pizza al Salamino Piccante** Spicy Italian Salami, Grape Tomato, Mozzarella & Goat Cheese**Gamberetti e Pesto** Shrimp, Sundried Tomato, Mozzarella & Pesto Basil**Pizza al Gorgonzola, Pera e Arugula** Mozzarella, Gorgonzola, Pears, Arugula & Walnuts**Pizza Bianca** Prosciutto, Arugula & Shaved Parmesan**Polpettine** Tomato Sauce, Mozzarella, Meatballs & Provolone Cheese

*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