

Bruschetta \$6

Fresh Tomatoes, Garlic & Extra Virgin Olive Oil

House Salad \$4.95 pp served family styleMixed 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 \$8.95Pancetta, Mushrooms, Red Onions, Pinenuts, Arugula
& Shaved Parmesan Cheese**Parma Prosciutto with Funghi & Mozzarella \$9.50**Imported Parma Prosciutto, Roasted Shitake Mushrooms,
Melted fresh Mozzarella, Baby Wild Arugula and truffle Oil**ANTIPASTI****Scampi al Forno con Polenta \$10**

Parmesan Crusted Shrimp, Spicy Lemon Butter, Crispy Polenta

Buffalo Mozzarella Caprese \$11

Mozzarella from Puglia with Cherry Tomatoes & Basil Oil

Carpaccio di Manzo* \$10Rucola, Shaved Parmesan, Country Mustard, Lemon, Truffle Oil
& Capers**Cozze al Vino "Marittima" \$11**

Mussels sautéed in White Wine, Garlic & Tomato Broth

Fritto Misto \$10Calamari, Shrimp, Shallots, Zucchini & Carrots with Spicy
Tomato Aioli

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RISOTTERIAServed with Chef's Focaccia.
(Add Soup or House Salad for \$2.50)**Risotto all' Aceto Balsamico con Pollo \$13**

Balsamic Risotto with Chicken Rollatine

Risotto al Parmigiano All' Olio Tartufato \$12

Parmesan Cheese & Truffle Oil

Risotto con Capesante \$15Artichokes, roasted Grape Tomatoes, Lemon
confit, pan seared Diver Scallops, pan juice**Risotto ai Frutti di Mare \$13**

Saffron Risotto with Mixed Seafood

Risotto al Vin Santo \$12

Asparagus, Prosciutto & Shaved Aged Pecorino

PASTE \$13 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**Whole Wheat Spaghettini** with Sicilian style Turkey meatballs in a Vegetable Ragu**Scampi Tagliolini** Tagliolini tossed with Shrimp, Garlic, White Wine, Grape Tomatoes,
Capers & Butter Sauce**Butternut Squash Cappellacci** Butter, Sage, Tomato Fondue & Fresh Parmigiano**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**Fettucine Frutti di Mare** Fettucine with Shrimp, Mussels, Clams & Scallops tossed in a
Brandy Crustacean Cream Sauce**Homemade Lasagna Rustica** Spinach Pasta, Bolognese Sauce, Bechamel, Wild Mushrooms,
Prosciutto cotto & Parmigiano**Gnocchi di Zucca con Ricotta \$14** Butternut Squash Gnocchi with Asiago Cream
& Crispy Sage**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 \$19** Orzo with Clams, Mussel Brodetto, Vegetable Ragu & Lemon Confit**Scottish Salmon \$17** Pan Roasted Scottish Salmon with Melted Leeks and Prosecco Butter
Sauce**Veal Parmigiana \$17** with Spaghetti Pomodoro**Scaloppine alla Caprese \$16** Pan seared Chicken Scaloppine with plum tomatoes, Buffalo
Mozzarella, Basil, Oregano, White Wine Sauce, mixed Vegetables & roasted Potatoes**PIZZA TAVERNA \$11****Margherita** Tomato Sauce, Mozzarella & Basil**Salsiccia & Peppers** Tomato, Mozzarella, Italian Sausage, Caramelized Onions & Peppers**Pizza al Salamino Piccante** Spicy Italian Salami, Grape Tomato, Mozzarella & Goat Cheese**Pizza al Gorgonzola, Pera e Arugula** Mozzarella, Gorgonzola, Pears Arugula & Walnuts**Pizza Bianca** Prosciutto, Arugula & Shaved Parmesan**Polpettine** Tomato Sauce, Mozzarella, Meatballs & Provolone Cheese**ENTREE
SALADS
\$9.95**

Add

Chicken Rollatine \$12.95**Shrimp \$13.95****Salmon \$13.95****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

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. 11-11