

ICE-COLD SHELLFISH

Classic Shrimp Cocktail
Traditional Cocktail Sauce 20.

Jumbo Lump Crab Cocktail
Black Truffle Dijonaise 19.

Oysters of the Day P\A
Mignonette & Cocktail Sauce

APPETIZERS

Beef Carpaccio ~ Raw Filet Mignon, Arugula, Parmigiano Reggiano, Black Truffle Vinaigrette 14.

Cold Antipasto ~ Italian Meats, Cheeses, Roasted Vegetables, Olives 16.

Imported Burrata ~ Heirloom Tomatoes, Fresh Basil, Mocali Extra Virgin Olive Oil 18.

Ahi Tuna Tartare ~ Asian Marinade, Toasted Sesame, Mango, Cucumber 14.

Grilled Marinated Octopus ~ Mushrooms, White Beans, Arugula, Citrus Reduction, Balsamic 18.

Maine Dutch Mussels ~ Posillipo or Brodetto 15.

Cajun Calamari ~ Fried Calamari, Balsamic, Garlic, Cajun Spices, Tomatoes, Scallions 14.

Broiled Crab Cake ~ Jumbo Lump Crab Meat, White Wine, Lemon, Butter 15.

Meatballs ~ Veal, Beef and Prosciutto, Fresh Filetto Tomato Sauce 15.

Pasta Fagioli ~ Tuscan Bean Soup, Fresh Herbs, Prosciutto 7.

SALADS

Mesclun Field Greens
Roasted Peppers, Pignoli Nuts, Goat Cheese,
Cherry Tomatoes, Pancetta, Honey-Balsamic
12.

Caesar
Hearts of Romaine, Parmigiano Reggiano,
Gratined Garlic Crostini 12.

Belgian Endive
Baby Mache Greens, Candied Walnuts,
Gorgonzola, Dijon Vinaigrette 12.

Roasted Baby Beet Salad
Red & Golden Beets, Castelmagno Cheese,
Blood Orange Vinaigrette 13.

LUNCH SALADS

Grilled Scallops & Shrimp

Fresh Spinach, Radicchio, Asparagus, Mango Vinaigrette 18.

Cajun Grilled Chicken

Caesar Salad, Parmesan Cheese, Garlic Croutons 15.

Grilled Chicken

Mesclun Greens, Cherry Tomatoes, Extra Virgin Olive Oil, Balsamic Vinegar 15.

Chicken Milanese

Lightly Breaded, Arugula, Tomato and Bermuda Onion Salad 15.

Grilled Vegetable

Eggplant, Zucchini, Portobello Mushrooms and Tomatoes, Roasted Pepper Salad 13.

Grilled Shrimp

Radicchio, Arugula, Endive, Balsamic Vinaigrette 16.

Filet Mignon & Portobello

Arugula, Gorgonzola Cheese, Roasted Peppers, Pignoli Nuts 19.

SANDWICHES

Served on your choice of Focaccia, Brioche, or Tuscan Roll and a choice of Potato Salad or French Fries

- 1 ~ Prosciutto Di Parma, Genoa Salami, Sopressata, Provolone, Tomatoes, and Radicchio 13.
- 2 ~ Grilled Chicken, Broccoli Rabe and Melted Mozzarella 14.
- 3 ~ Filet Mignon, Spinach, Pancetta, Roasted Peppers, Goat Cheese, Barolo Demi Glace 16.
- 4 ~ Grilled Zucchini, Portobello Mushrooms, Eggplant, Roasted Peppers and Goat Cheese 12.
- 5 ~ NY Strip Steak (sliced), Sautéed Onion and Peppers, Fried Potatoes 15.

Taverna Burger

Beef Brisket & Short Rib Blend, Aged Cheddar, Crispy Pancetta, Mushrooms-Onions, Fries 16.

SPECIALTY SLIDERS

Served with Hand Cut Fries

Italian Sausage Sliders

Broccoli Rabe, Provolone Cheese 14.

Shrimp Parmesan Sliders

Fresh Filetto Sauce, Mozzarella and Parmesan Cheese 15.

Meat Ball Parmesan Sliders

Ground Veal, Beef, Sausage & Prosciutto 14.

PASTA

Garganelli Con Porcini

Porcini Mushrooms, Peas, Prosciutto, Cream, Parmigiano Reggiano, White Truffle Oil 16.

Cavatelli with Italian Sausage Bolognese

Fennel, Cherry Tomatoes, White Wine, Shaved Grana Padano, Ricotta 16.

Tagliatelle Pescatore

Shrimp, Lobster, Crabmeat, Roasted Garlic, Scallions, Plum Tomato Sauce 19.

Pappardelle with Braised Short Rib

Mascarpone Cheese, Port Wine, Demi Glace 16.

Roasted Gnocchi di Stagionale (Vegan)

Cauliflower, Broccoli Rabe, Asparagus, Cherry Tomatoes, Mushrooms, Black Garlic, Olive Oil 16.

ENTRÉES

Stuffed Chicken

Roasted Garlic Breadcrumbs, Fresh Herbs, Escarole, Madeira Glace 15.

Chicken Giambotta

Sausage, Onions, Vinegar Peppers, Mushrooms, Artichoke Hearts, Potatoes 15.

Chicken & Broccoli Rabe

Sweet Italian Sausage, Roasted Garlic, Extra Virgin Olive Oil 15.

Red Snapper

Crispy Potato Crust, Sautéed Spinach, Chardonnay Beurre Blanc 18.

Organic Scottish Salmon

Lobster Gnoccho, Roasted Mushrooms, Cippollini Onions, Yellow Pepper Coulis 18.

Grilled Pork Chop

Potatoes, Onions, Sweet or Hot Cherry Peppers 15.

Braised Boneless Short Ribs

Bourbon Sweet Potatoes, Haricots Verts, Oyster Mushrooms, Barolo Demi Glace 17.

Filet Mignon

Portobello Mushrooms, Peppers, Port Wine Glace 24.

DINNER ENTRÉES

Aged Bone In N.Y. Strip Steak ~ Herb Rubbed, Sautéed Broccoli Rabe, French Fries 39.

Veal Chop Milanese ~ Breaded, and topped with an Arugula, Tomato, Onion Salad 44.

Veal Rack Chop ~ Parmesan Crusted, Potato-Mascarpone Croquette, Wild Mushroom Jus 44.

Point Pleasant Sea Scallops ~ Mushroom Risotto, Asparagus, Plum Tomatoes, Sherry Reduction 34.

Dover Sole Meunière ~ Pan Seared, Grilled Asparagus, Chardonnay Beurre Blanc 48.

SIDES

Asparagus \$8

Bourbon Sweet Mashed Potatoes \$7

Escarole & Fagioli \$8

Hand Cut French Fries \$7

Long Hot Peppers, Potatoes, Onions \$9

Broccoli Rabe & Sausage \$9

Wild Mushrooms \$7

Truffle Shoestring Potatoes \$7

Sautéed Spinach \$7