

ICE-COLD SHELLFISH

Classic Shrimp Cocktail
Traditional Cocktail Sauce 20.

Jumbo Lump Crab Cocktail
Dijonaise sauce 19.

Lobster Cocktail
Black Truffle Dijonaise 24.

Oysters of the Day P\A
Mignonette & Cocktail Sauce

APPETIZERS

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

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

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

Prince Edward Island Mussels ~ Posillipo or Brodetto 14.

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

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

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

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

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

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

Zucchini Blossoms ~ Stuffed with Crab Meat, Capers, Lemon, White Wine Sauce 15.

SALADS

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

Mesclun Field Greens
Roasted Peppers, Pignoli Nuts, Goat Cheese,
Cherry Tomatoes, Pancetta, Honey-Balsamic 10.

Caesar
Hearts of Romaine, Parmigiano Reggiano,
Gratined Garlic Crostini 10.

Belgian Endive
Baby Mache Greens, Candied Walnuts,
Gorgonzola, Dijon Vinaigrette 11.

LUNCH SALADS

Grilled Scallops & Shrimp

Fresh Spinach, Radicchio, Asparagus, Mango Vinaigrette 18.

Cajun Grilled Chicken

Caesar Salad, Parmesan Cheese, Garlic Croutons 13.

Grilled Chicken

Mesclun Greens, Cherry Tomatoes, Extra Virgin Olive Oil, Balsamic Vinegar 13.

Chicken Milanese

Lightly Breaded, Arugula, Tomato and Bermuda Onion Salad 13.

Grilled Vegetable

Eggplant, Zucchini, Portobello Mushrooms and Tomatoes, Roasted Pepper Salad 11.

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 13.
- 3 ~ Filet Mignon, Spinach, Pancetta, Roasted Peppers, Goat Cheese, Barolo Demi Glace 16.
- 4 ~ Grilled Zucchini, Portobello Mushrooms, Eggplant, Roasted Peppers and Goat Cheese 10.
- 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 13.

Shrimp Parmesan Sliders

Fresh Filetto Sauce, Mozzarella and Parmesan Cheese 15.

Meat Ball Parmesan Sliders

Ground Veal, Beef, Sausage & Prosciutto 13.

PASTA

Squid Ink Linguini "Puttanesca"

White Anchovies, Shrimp, Octopus, Lump
Crabmeat, Olives, Capers, Tomato 17.

Ricotta Gnocchi Bolognese

Three Meat Ragu, Besciamella, Fried Parsley 14.

Tagliatelle Pescatore

Shrimp, Lobster, Crabmeat, Roasted Garlic,
Scallions, Plum Tomato Sauce 17.

Pappardelle with Braised Short Rib

Mascarpone Cheese, Port Wine, Demi Glace 15.

Cavatelli with a Pesto of Broccoli Rabe

Sweet Italian Sausage, Roasted Garlic, Toasted
Pignoli Nuts 14.

Garganelli Con Porcini

Porcini Mushrooms, Peas, Prosciutto, Cream,
Parmigiano Reggiano, White Truffle Oil 15.

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, Crisp Basil 18.

Grilled Pork Chop

Potatoes, Onions, Sweet or Hot Cherry Peppers 14.

Braised Boneless Short Ribs

Bourbon Sweet Potatoes, Long Beans, Oyster Mushrooms, Barolo Demi Glace 17.

Filet Mignon

Portobello Mushrooms, Peppers, Port Wine Glace 22.

DINNER ENTRÉES

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

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

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

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

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