

Dinner Menu

Antipasti

Caprese \$13

Tamimi Farm Tomato, Bufala Mozzarella,
Basil, Sea Salt, Basil Oil, Balsamic

Insalata Cesare \$12

Romaine Hearts, Parmesan Crisps,
House Made Focaccia Croutons,
Roasted Garlic Caesar Dressing

To Share

Pane Fresco al Forno di Casa \$ 6

Focaccia

Pizza a la Taglia \$ 15

(Pan Pizza by the Slice)

Olive di Casa \$6

House Marinated with Citrus
Garlic & Herbs

Margherita Buffalo Mozzarella

Haiku Tomato, San Marzano Tomato
Sauce, Mozzarella, Basil

Fritto Misto \$ 15

Crusted Fried Shrimp & Calamari
Greens, Calabrian Chili Tomato Jam,
Lemon Aioli

Salsiccia

Italian Sausage, San Marzano
Tomato Sauce, Mozzarella

Primi & Piatti Principali

Taverna Lasagna \$ 25

Beef Bolognese, Tomato Sauce,
Bechamel, Mozzarella, Parmigiano

Linguine con Vongole \$26

House Made Pasta, Manila Clams,
Italian Sausage, Garlic, Red Pepper Flakes,
Basil, Pinot Grigio

Spaghetti Carbonara \$ 24

House Made Pasta, Pancetta, Egg, Cream,
Italian Parsley, Parmigiano, Pecorinio

Pesce del Giorno MP

Lemon Butter, Italian Parsley,
Potatoes, Vegetables

Costola Breve di Manzo \$28

Slow Braised Chianti Beef Short Rib,
Potato Puree, Mushrooms, Vegetables

Petto di Pollo "Jidori" \$ 28

Garlic & Rosemary Roasted Chicken Breast
Marsala Demi, Potato, Vegetables

Dessert

Taverna Tiramisu \$ 7

House Made Ladyfingers,
Mascarpone-Sweet Marsala Cream,
Café Umbria Espresso, Cocoa



*** Consuming raw or undercooked food, may increase your risk of food borne illness*