

Lunch Features

Blue Point Oysters 16.

Casarecce

Shrimp, Roasted Tomatoes, Fennel, Eggplant, Garlic, Light Cream 14.

Pan Seared Alaskan Cod

Grilled Polenta, Lobster, Shiitake Mushrooms, Asparagus, Roasted Shallots, White Wine 18.

Grilled Atlantic Swordfish

Clams, Crabmeat, Escarole, Prosciutto, Red Pepper, Seafood Broth 18.

Taverna Burger

Aged Cheddar, Crispy Pancetta, Mushroom-Onions, Hand Cut Fries 15.

Osso Buco

Braised Veal Shank, Risotto, Roasted Vegetable Jus 18.

FEATURE WINES

Sparkling

Quartino / Bottle

Botter, Prosecco (Veneto)	9.75 / 31.00
Duc De Romet, Prestige Brut, Champagne	Glass 20.00 / 95.00
Goutorbe, Grand Cru, Brut Rose Champagne	Glass 24.00 / 115.00
	Rosato
Schloss Gobelsburg, Cistercien Rose', 2015 (Austria)	10.75 / 35.00
	Bianco
Il Conte, Pinot Grigio, 2015 (Veneto)	8.50 / 27.00
Di Lenardo, Chardonnay, 2015 (Friuli)	9.00 / 29.00
Anselmi, "San Vincenzo," 2015 (Veneto)	11.75 / 39.00
Valle, Friulano, 2015 (Friuli)	12.25 / 41.00
Muri Gries, Muller Thurgau, 2015 (Alto Adige)	13.25 / 42.00
	Rosso
Stemmari, Cabernet Sauvignon, 2013 (Sicilia)	8.50 / 27.00
Mocali, Morellino di Scansano, 2013 (Toscana)	10.75 / 35.00
Sella & Mosca, Cannonau Riserva, 2011 (Sardegna)	11.00 / 36.00
Simone Scaletta, Dolcetto D'Alba, 2014 (Piemonte)	13.25 / 42.00
Cantine Lonardo, Aglianico Irpinia, 2013 (Campania)	13.75 / 44.00
Aleramici, Galampio Rosso, 2014 (Toscana)	15.25 / 49.00
La Colombina, Brunello di Montalcino, 2011 (Toscana)	26.00 / 75.00

Wines ala Coravin

Liquid Farms, La Hermana, Chardonnay, 2013 (Santa Maria, CA)

35.00 / 90.00

Paolo Bea, San Valentino, Montefalco Rosso 2003 (Umbria)

35.00 / 90.00

Uccelliera, Brunello di Montalcino, 2009 (Toscana)

45.00 / 125.00

Pira, Luigi, Barolo Vigneto Margheria, 1996 (Piemonte)

45.00 / 130.00