ICE-COLD SHELLFISH

Oysters of the Day P\A

Jumbo Lump Crab Cocktail 19.

Lobster Cocktail 24.

Classic Shrimp Cocktail 20.

Seafood Salad 18.

Little Neck Clams 11.

Raw Bar Tower (For Two Or More)
$23. per person

Appetizers

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

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

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

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

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

Prince Edward Island Mussels ~ Posillipo or Brodetto 14.

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, 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, Tomatoes, Pancetta, Honey Balsamic 10.

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

Ceasar
Hearts of Romaine, Parmigiano Reggiano, Gratineed Garlic Crostini 10.

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

Lunch Salads

Grilled Scallops and Shrimp
Fresh Spinach, Radicchio, Asparagus, Mango Vinaigrette 18.

Cajun Grilled Chicken
Caesar Salad, Parmesan Cheese, Garlic Croutons 13.

Grilled Chicken Salad
Mesclun Greens, Cherry Tomatoes, Extra Virgin Olive Oil, Balsamic Vinaigrette 13.

Chicken Milanese
Lightly Breaded and Topped with Arugula, Tomato and Bermuda Onion Salad 13.

Grilled Vegetables
Eggplant, Zucchini, Portabella Mushrooms and Tomatoes 11.

Filet Mignon & Portabello Salad
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, Wild Mushrooms, Onions, Barolo Demi Glace 16.

4 ~ Grilled Zucchini, Portabella Mushrooms, Eggplant, Roasted Peppers and Goat Cheese 12.

Taverna Burger
Freshly Ground Beef Brisket & Short Rib Blend. Aged Cheddar, Crispy Pancetta, Mushroom-Onions, Hand Cut Fries 16.

Specialty Sliders

Served with French Fries

Italian Sausage Sliders
Broccoli Rabe, Provolone Cheese 14.

Shrimp Parmesan Sliders
Fresh Filetto Sauce, Parmesan, Mozzarella 15.

Meat Ball Parmesan Sliders
Ground Veal, Beef, Sausage, & Prosciutto Meatballs, Mozzarella 14.

Pasta

Cavatelli with a Pesto of Broccoli Rabe
Sweet Italian Sausage. Roasted Garlic, Toasted Pignoli Nuts 14.

Squid Ink Lingiuni "Puttanesca"
White Anchovies, Shrimp, Octopus, Lump Crabmeat, Olives, Capers, Tomato 17.

Pappardelle
Braised Short Ribs, Port Wine Demi Glace, Mascarpone 15.

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

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

Ricotta Gnocchi Bolognese
Three Meat Ragu, Besciamella, Fried Parsley 14.

Entrées

Stuffed Chicken Breast
Roasted Garlic Breadcrumbs, Herbs, Escarole, Madeira Demi Glace 15.

Chicken Giambotta
Onions, Vinegar Peppers, Mushrooms, Sausage, 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.

Pork Chop
Potatoes, Onions, Sweet Peppers 14.

Boneless Short Ribs
Bourbon Sweet Potatos, Chinese Longbeans, King Oyster Mushrooms, Barolo Demi-Glace 17.

Filet Mignon
Portabella Mushrooms, Peppers, Port-Wine Marsala Demi Glace 22.

Dinner Entrées

Aged Bone In-NY Strip Steak ~ Herb Rubbed, Sauteed Broccoli Rabe, French Fries 39.
Aged Rib Eye ~ Truffled Shoestring Potatoes, Roasted Shallot Port Wine Butter, Demi Glace 44.
Veal Chop Milanese ~ Breaded, topped with an Arugula, Tomato, Onion Salad 44.
Veal Rack Chop ~ Parmesan Crusted, Barolo-Wild Mushroom Jus 44.
Dover Sole Meuniere ~ Pan Seared, Grilled Asparagus, Lemon, White Wine 48.

Sides

Hand Cut French Fries 7.
Asparagus 8.
Sauteed Spinach 7.
Escarole & Fagioli 7.
Truffle Fries 7.
Broccoli Rabe & Sausage 9.
Wild Mushrooms 7.
Bourbon Mashed Sweet Potatoes 6.
Long Hot Peppers, Onions, Potatoes 9.