

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

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

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

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

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.

Zucchini Blossoms ~ Stuffed with Crabmeat, Lightly Battered, Capers, Lemon, White Wine Sauce 15.

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.

Cesar

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 Linguini "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.

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.

Long Hot Peppers, Onions, Potatoes 9.

Truffle Fries 7.

Broccoli Rabe & Sausage 9.

Wild Mushrooms 7.

Bourbon Mashed Sweet Potatoes 6.