

3 Course Prix Fixe

\$24

Appetizers

Little Neck Clams

Posillipo or Brodetto

Stuffed Mushrooms

Jumbo-Lump Crabmeat, Chardonnay Beurre Blanc

Sweet Corn Ravioli

Ricotta Cheese, Grana Padano, Basil, Brown Butter Sauce

Eggplant Rollatini

Four Cheeses, Plum Tomato Sauce, Fresh Mozzarella

Garlic Shrimp

Gulf Shrimp, Roasted Garlic, Fresh Herbs, Extra Virgin Olive Oil, White Wine.

Organic Mixed Green Salad

Cherry Tomatoes, Goat Cheese, Balsamic Vinaigrette

Fresh Mozzarella & Prosciutto

Tomatoes, Roasted Peppers, Basil-Olive Oil

Ahi Tuna Tartare

Asian Marinade, Toasted Sesame, Mango, Cucumber

Entrées

Garganelli Con Porcini

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

Organic Scottish Salmon

Lobster Gnoccho, Roasted Mushrooms, Cippolini Onions, Yellow Pepper Coulis, Crisp Basil

Red Snapper

Crispy Potato Crust, Sautéed Spinach, Chardonnay Beurre Blanc

Blackened Swordfish Caesar Salad

Hearts of Romaine, Parmesan Cheese, Garlic Croutons

Taverna Burger

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

Chicken Milanese

Lightly Breaded and Topped with Arugula, Tomato and Bermuda Onion Salad

Pork Chop

Potatoes, Onions, Sweet & Hot Cherry Peppers

Boneless Short Ribs

Bourbon Sweet Potatos, Chinese Longbeans, King Oyster Mushrooms, Barolo Demi-Glace

Desserts

Crème Brulee

Mascarpone Cheesecake

Warm Chocolate Ganache Torte

please no substitutions