



LA TAVERNA

LUNCH

AVAILABLE | 11AM - 3PM

INSALATE & ZUPPA

Add Protein To Any Salad:
Chicken +3 | Shrimp +6
Wild Alaskan Salmon +6

CESARE

Little Gem Lettuce with Shaved Parmigiano Reggiano, Croutons, & Traditional Caesar Dressing | **8.95**

ESOTICA

Arugula, Avocado, Shaved Parmigiano Reggiano, & House Balsamic Dressing | **11.95**

GUSTOSA

Baby Spinach, Mushrooms, Caramelized Onions, Guanciale, & Blue Cheese Dressing | **11.95**

ROMANA

Chopped Romaine, Walnuts, Goat Cheese, & Raspberry Vinaigrette Dressing | **12.95**

MEDITERRANEAN

Farro Grain, Brussel Sprouts, Pomegranate, & House Balsamic Dressing | **11.95**

MINISTRONE

Fresh Mixed Vegetable Soup | **5.95**

PANINI

POLLO PESTO MOZZARELLA

Grilled Free-Range Chicken Breast, Mozzarella, & House Made Pesto | **9.95**

POLPETTE

Wild Meatballs, Marinara Sauce, & Mozzarella | **9.95**

VEGETALI MISTI

Mozzarella, Zucchini, Eggplant, & Bell Peppers | **9.95**

FOCACCIA PROSCIUTTO E MOZZARELLA

Mozzarella & Prosciutto San Daniele | **10.95**

FOCACCIA SALCICCIA

Mozzarella, Wild Fennel Sausage, & Caramelized Onions | **9.95**

FOCACCIA PORCHETTA

Arugula, Mozzarella, Porchetta, & Sliced Tomatoes | **13.95**

PASTA SPECIALE

LASAGNA BOLOGNESE

Fresh Bolognese, Besciamella, Mozzarella, & Parmigiano Reggiano | **15.95**

RIGATONI ALLA NORMA

San Marzano Tomatoes, E.V.O.O., Eggplant, Buffalo Mozzarella, & Organic Arugula | **13.95**

FETTUCCINE PRIMAVERA

Zucchini, Broccoli, Carrots, Mushrooms, Peas, Fresh Chopped Tomatoes, & E.V.O.O. | **13.95**

RAVIOLI DI ARAGOSTA

Maine Lobster & Pink Vodka Cherry Tomato Cream Sauce | **18.95**



GARLIC BREAD OR FOCACCIA FOR THE TABLE | 5
GLUTEN-FREE FOCACCIA | 4

BUILD YOUR OWN PASTA

1 SELECT A SAUCE

POMODORO FRESCO

Fresh Peeled Tomato, Basil, E.V.O.O., & Garlic | **11**

PESTO

House Pesto with 2yr Aged Parmigiano, E.V.O.O., Organic Basil, & Pine Nuts | **12**

BOLOGNESE

100% Grass-Fed Beef, San Marzano Plum Tomatoes, E.V.O.O., Onions, Carrots, & Celery | **12**

CARBONARA

Organic Eggs, Pecorino, Parmigiano Reggiano, & Guanciale | **12**

CACIO E PEPE

Pecorino and Toasted Black Peppercorn | **11**

PINK VODKA

Fresh Cherry Tomato, Vodka, Cream, & Mascarpone | **11**

2 SELECT A PASTA

SPAGHETTI

LINGUINE

PENNE

RIGATONI

FARFALLE

PAPPARDELLE*

FETTUCCINE*

GNOCCHI* +3

RAVIOLI DI FUNGHI

PORTOBELLO* +2

RAVIOLI DI RICOTTA E SPINACI* +2

GLUTEN-FREE GNOCCHI* +4

GLUTEN-FREE PASTA +3

(*house-made)

3 OPTIONAL ADD-ONS

ORGANIC CHICKEN +4

WILD MEATBALLS +4

WILD FENNEL SAUSAGE +4

WILD ALASKAN SALMON +6

WILD SHRIMP +6

ORGANIC SHORT RIBS +6

DAILY FRESH VEGGIES +3

SECONDI PIATTI

PARMIGIANA DI MELANZANE

Grilled Organic Eggplant, San Marzano Tomato Sauce, Mozzarella, Parmigiano Reggiano, & Provolone | **14.95**

POLLO PARMIGIANA

Breaded Organic Free-Range Chicken Breasts, Parmigiano Reggiano, Mozzarella, & San Marzano Tomato Sauce, served with Spaghetti Marinara | **16.95**

POLLO PICCATO

Lightly Floured Organic Free-Range Chicken Breasts & Fresh Lemon Caper White Wine Sauce, served with Mashed Potatoes | **16.95**

SALMONE AL LIMONE

Grilled Wild Alaskan Salmon & White Wine Lemon Butter Sauce, served with Sautéed Organic Spinach | **18.95**

VEGANE

HAMBURGER VEGETALI

Broccoli, Zucchini, Carrot, Potato, Avocado, & Arugula Salad | **10.95**

POLPETTE VEGETALI

Arborio Rice, Mixed Vegetables, Avocado, & Arugula Salad | **10.95**

PIZZE

LA TAVERNA

Fresh Tomato Sauce, Provolone, Wild Fennel Sausage, & Prosciutto Cotto | **13.95**

MARGHERITA

Fresh Tomato Sauce, Mozzarella, Parmigiano Reggiano, Basil, & E.V.O.O. | **8.95**

BOLOGNESE

Fresh Tomato Sauce, Mozzarella, Wild Meatballs, Parmigiano Reggiano, & Basil | **11.95**

PARMIGIANA

Fresh Tomato Sauce, Mozzarella, Eggplant, Parmigiano Reggiano, & Basil | **12.95**

ROMANA

Mozzarella, Porchetta Romana, Potatoes, Parmigiano Reggiano, & E.V.O.O. | **14.95**

GENOVESE

Mozzarella, Pesto, Wild Shrimp, Sun-dried Tomatoes, & E.V.O.O. | **13.95**

BIANCA

Mozzarella, Prosciutto Cotto, Olives, Parmigiano Reggiano, Basil, & E.V.O.O. | **13.95**

QUATTRO FORMAGGI

Mozzarella, Gorgonzola Dolce, Brie, Parmigiano Reggiano, & E.V.O.O. | **13.95**

PIZZE VEGANE

ZUCCHINE

Fresh Tomato Sauce, Julienne Zucchini, & Potatoes | **12.95**

PESTO

House Vegan Pesto, Cherry Tomatoes, Onions, & Mushrooms | **11.95**

GLUTEN FREE PIZZA +3
MOZZARELLA DI BUFALA +3

CALZONE

SALSICCIA

Fresh Tomato Sauce, Mozzarella, Wild Fennel Sausage | **13.95**

RICOTTA

Mozzarella, Prosciutto Cotto, Ricotta, Spinach, Parmigiano Reggiano | **12.95**



LA TAVERNA

LUNCH

AVAILABLE | 11AM - 3PM

DRINK MENU

VINI ROSSO

- Mirafiore **BARBERA D'ALBA SUPERIORE** 8 | 27
- Castiglioni Frescobaldi **CHIANTI** 8 | 27
- Melini **CHIANTI** | 18
- Tomaiolo **CHIANTI CLASSICO** | 18
- Fantinel **CABERNET SAUVIGNON** 7 | 22
- Cusumano **NERO D'AVOLA** | 18
- Villaggio **NERO D'AVOLA** | 18
- Domini **MONTEPULCIANO D'ABRUZZO** | 18
- Torcicoda **PRIMITIVO** 8 | 27
- Piluma **PRIMITIVO** 7 | 22
- Badiola **SUPER TUSCAN** | 18
- Cusumano **SYRAH** 7 | 22
- Darcie Kent **SYRAH** | 22
- Baccano **TOSCANO** 8 | 27
- Urlo **TOSCANO** | 22
- Folonari **VALPOLLICELLA MAGNUM** | 35

VINI BIANCHI

- PROSECCO** 7 | 22
- Acqua Giusta **ROSÉ** 7 | 22
- Monacesca **ROSÉ** | 22
- Bellavista **CHARDONNAY** 8 | 27
- Lavis **PINOT GRIGIO** | 18
- Le Vigne di Zamo **PINOT GRIGIO** 7 | 22
- Astica **SAUVIGNON BLANC** 7 | 18
- Le Vigne di Zamo **WHITE BLEND** 8 | 27
- I Giganti Nieddu **WHITE BLEND** 8 | 27

BEER

- Blue Moon | 6
- Corona | 6
- Peroni | 6
- Stella | 6
- Stone IPA | 6

BEER TO-GO SPECIALS
2-PACK FOR \$6 | 4-PACK FOR \$12

DOLCI

- TIRAMISU | 6
- CANNOLI | 7

- CHOCOLATE MOUSSE CAKE | 6

- LEMON CAKE | 6

- SALAME DI CIOCCOLATO | 6

(ALL HOUSEMADE)



18% INCLUDED FOR PARTIES OF 6 OR MORE. \$15 CORKAGE FEE.

PLEASE LET US KNOW IF YOU HAVE ANY FOOD ALLERGIES OR SPECIAL DIETARY NEEDS

V = VEGETARIAN | **VG** = VEGAN

N = CONTAINS NUTS

AUTENTICA
CUCINA
ITALIANA