

# DINNER MENU

## INSALATE & ZUPPA

### Add Protein To Any Salad:

Chicken +4 | Shrimp +6

Wild Alaskan Salmon +6

### CESARE

Little Gem Lettuce, Shaved Parmigiano Reggiano, Croutons, House-Made Ceasar Dressing **10.95**

### ESOTICA

Organic Arugula, Avocado, Shaved Parmigiano Reggiano, House-Made Balsamic Dressing **13.95 V**

### GUSTOSA

Organic Spinach, Mushrooms, Caramelized Onions, Guanciale, Blue Cheese Dressing **13.95**

### ROMANA

Chopped Romaine, Walnuts, Goat Cheese, Raspberry Vinaigrette Dressing **14.95 V, N**

### MINISTRONE

Fresh Mixed Vegetable Soup **7.95 VG**

## ANTIPASTI

### CAPRESE DI BUFALA

Fresh Sliced Tomato, Mozzarella di Bufala, Fresh Basil, E.V.O.O. **13.95 V**

### CARPACCIO DI MANZO

Thinly Sliced Raw Filet Mignon, E.V.O.O. Drizzle, Parmigiano Reggiano, Capers, Organic Arugula **14.95**

### CALAMARI FRITTI

Lightly Floured Fried Calamari, Vegetables, Marinara **13.95**

### BRUSCHETTA POMODORO

Grilled Bread Topped with Chopped Tomatoes, Garlic, Fresh Basil, Feta Cheese **9.95 V**

### POLENTA CON SALSICCIA

Creamy Polenta and House-Made Fennel Sausage **12.95**

### CAPONATA SICILIANA

Eggplant, Celery, Onion in a Fresh Tomato Sauce with Olives, Capers, Fresh Basil, Pine Nuts **10.95 V, N**

### TAGLIERE ROMANO

Assorted Artisanal Cheeses and Italian Cured Meats with Honey, Jam, Seasonal Fruit, Candied Walnuts **16.95 N**

## CONTORNI

LOBSTER MACARONI & CHEESE **12.95**

SAUTEED SPINACH **5.95 V**

TRUFFLE FRIES **5.95 V**

FUNGHI TRIFOLATI **5.95 V**



## LA TAVERNA

Monday - Friday 3PM - 9PM

Saturday 3PM - 9:30PM

## BUILD YOUR OWN PASTA

### 1 SELECT A PASTA

SPAGHETTI

GNOCCHI\* +3

LINGUINE

RAVIOLI DI RICOTTA  
E SPINACI\* +2

PENNE

GLUTEN-FREE  
GNOCCHI\* +4

RIGATONI

PAPPARDELLE\*

GLUTEN-FREE PASTA +3

FETTUCCINE\*

\*HOUSE-MADE

### 2 SELECT A SAUCE

#### POMODORO FRESCO

Fresh Peeled Tomato, Fresh Basil, E.V.O.O., Garlic **13.50 V**

#### PESTO

House-Made Pesto with 2-year Aged Parmigiano, E.V.O.O., Fresh Basil, Pine Nuts **14.50 V, N**

#### BOLOGNESE

100% Grass-Fed Beef, San Marzano Plum Tomatoes, E.V.O.O., Onions, Carrots, Celery **14.50**

#### CARBONARA

Organic Eggs, Pecorino, Parmigiano Reggiano, Guanciale **14.50**

#### CACIO E PEPE

Pecorino and Toasted Black Peppercorn **13.50 V**

#### PINK VODKA

Fresh Cherry Tomatoes, Vodka Cream **13.50 V**

### 3 SELECT AN ADD-ON

OPTIONAL

ORGANIC CHICKEN +4

MEATBALLS +4

WILD FENNEL SAUSAGE +4

WILD ALASKAN SALMON +6

ORGANIC SHORT RIBS +6

WILD SHRIMP +6

DAILY FRESH VEGGIES +3

## PASTA & RISOTTO

### LASAGNA BOLOGNESE\*

Fresh Bolognese, Besciamella, Mozzarella, Parmigiano Reggiano **18.95**

### RIGATONI ALLA NORMA

San Marzano Tomatoes, E.V.O.O., Eggplant, Mozzarella di Bufala, Organic Arugula **16.95 V**

### RAVIOLI DI ARAGOSTA\*

Maine Lobster with a Pink Vodka Cherry Tomato Sauce **21.95**

### CANNELLONI AL FORNO\*

Cannelloni Pasta Stuffed with Fresh Ricotta, Organic Spinach, Parmigiano Reggiano in a Cherry Tomato Sauce with Creamy Besciamella **18.95 V**

### FUSILLI PROSCIUTTO

Fusilli Pasta with Cream sauce, Peas, Diced Prosciutto San Daniele **16.95**

### RIGATONI AL SALMONE

Rigatoni Pasta with Smoked Salmon, Pink Vodka Sauce and Organic Arugula **19.95**

### PENNE ROBY

Penne Pasta in a Cream Sauce with Shrimp, Bell Peppers, Mushrooms **21.95**

### RISOTTO FUNGHI

Arborio Rice, White Wine, E.V.O.O., Mushrooms, Parmigiano Reggiano **20.95 V**

\*HOUSE-MADE

## SECONDI PIATTI

### PARMIGIANA DI MELANZANE

Grilled Organic Eggplant, San Marzano Tomato Sauce, Mozzarella, Parmigiano Reggiano, Provolone **18.95 V**

### POLLO PARMIGIANA

Breaded Organic Free-Range Chicken Breasts, Parmigiano Reggiano, Mozzarella, San Marzano Tomato Sauce, Served with Spaghetti Marinara **20.95**

### POLLO PICCATA

Lightly Floured Organic Free-Range Chicken Breast, Fresh Lemon Capers, White Wine Sauce, Served with Mashed Potatoes **20.95**

### OSSOBUCO DI MAIALE

Pork Shank Slowly Braised in a Tomato White Wine Sauce, Served with Fettuccine and Porcini Mushroom Cream **23.95**

### SALMONE LIVORNESE

Wild Alaskan Salmon, Fresh Tomatoes, Olives, and Capers in a White Wine Sauce Served with Mashed Potatoes **22.95**

## VEGANI

### HAMBURGER VEGETALI

Broccoli, Zucchini, Carrots, Served with Avocado and Organic Arugula **14.95 VG**

.....  
: GARLIC BREAD OR GARLIC  
: FOCACCIA\* 6.00  
: .....

: GLUTEN-FREE FOCACCIA\* 6.00  
: .....

: FOCACCIA\* 5.00  
: .....

\*HOUSE-MADE

# PIZZE & CALZONI

## PIZZE 12"

### CLASSICHE

#### MARGHERITA

Fresh Tomato Sauce, Mozzarella, Parmigiano Reggiano, Fresh Basil, E.V.O.O **11.95 V**

#### CAPRICCIOSA

Fresh Tomato Sauce, Mozzarella, Prosciutto Cotto Rovagnati, Mushrooms, Artichoke Hearts, Olives **16.95**

#### MARINARA

Double Fresh Tomato Sauce, Oregano, Garlic, E.V.O.O. **12.95 VG**

### ROSSE

#### LA TAVERNA

Fresh Tomato Sauce, Provolone, Wild Fennel Sausage, Prosciutto Cotto Rovagnati **15.95**

#### CALABRESE

Fresh Tomato Sauce, Mozzarella, Spicy Calabrese Salami, Black Olives, Parmigiano Reggiano, Fresh Basil **13.95**

#### BOLOGNESE

Fresh Tomato Sauce, Mozzarella, Meatballs, Parmigiano Reggiano, Fresh Basil **13.95**

#### SAN DANIELE

Fresh Tomatoes, Mozzarella, Prosciutto San Daniele, Organic Arugula, Shaved Parmigiano Reggiano **17.95**

#### FRESCA

Mozzarella Burrata, Cherry Tomatoes, Fresh Basil **15.95 V**

### BIANCHE

#### QUATTRO FORMAGGI

Mozzarella, Gorgonzola Dolce, Brie, Parmigiano Reggiano, E.V.O.O. **15.95 V**

#### TOSCANO

Mozzarella, Pesto, Chicken, Broccoli, Cherry Tomatoes, Pine Nuts, E.V.O.O. **17.95 N**

#### BOSCAIOLA

Mozzarella, Wild Fennel Sausage, Mushrooms, Parmigiano Reggiano, Fresh Basil, E.V.O.O. **16.95**

#### BIANCA

Mozzarella, Prosciutto Cotto Rovagnati, Olives, Parmigiano Reggiano, Fresh Basil, E.V.O.O. **15.95**

#### CONTADINA

Mozzarella, Eggplant, Zucchini, Fresh Basil, E.V.O.O. **14.95**

### VEGANE

#### PESTO

House-Made Vegan Pesto, Cherry Tomatoes, Onions, Mushrooms **13.95 V, N**

### GOURMET

#### CINQUE TERRE

Mozzarella, Zucchini Cream, Wild Shrimp, Guanciale, Mozzarella di Bufala **17.95**

#### SALMONE

Mozzarella, Brie, Smoked Wild Alaskan Salmon, Organic Arugula **17.95**

**GLUTEN-FREE +3 | MOZZARELLA DI BUFALA +3**

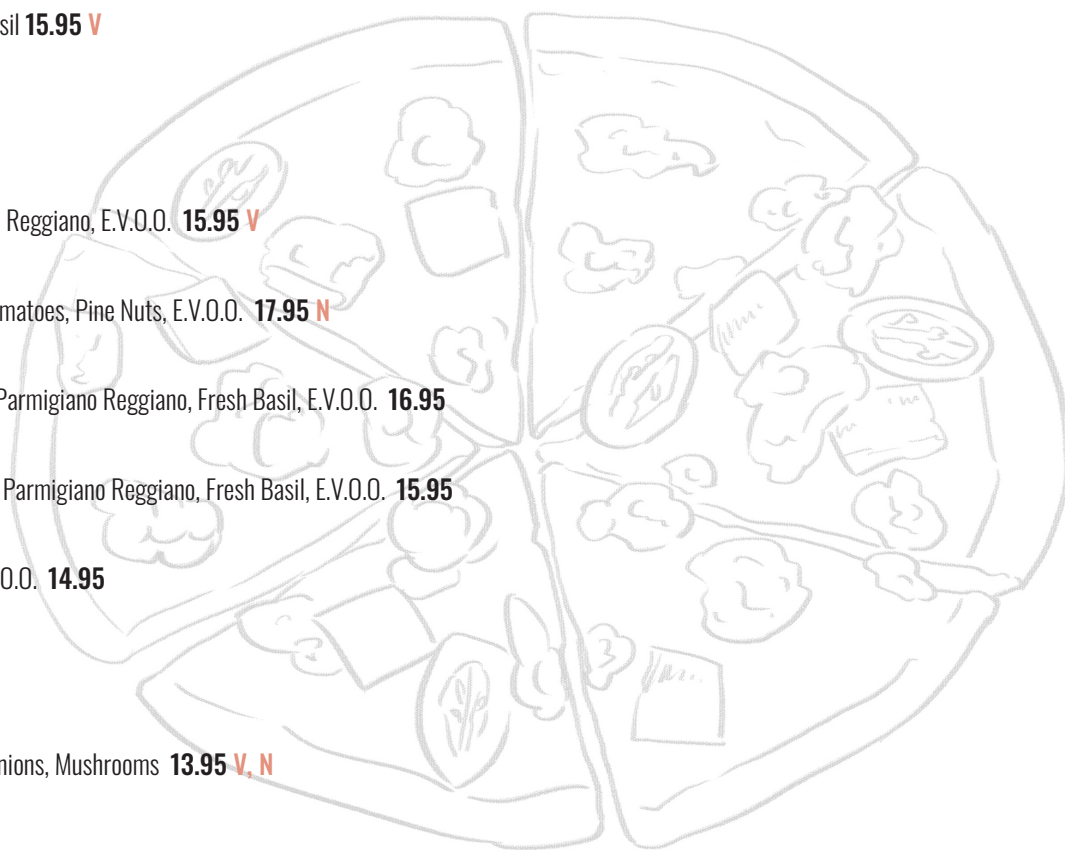
## CALZONI

#### SALSICCIA

Fresh Tomato Sauce, Caramelized Onions, Mozzarella, Wild Fennel Sausage **15.95**

#### RICOTTA

Mozzarella, Prosciutto Cotto Rovagnati, Ricotta, Organic Spinach, Parmigiano Reggiano **15.95 V**



# LA TAVERNA