

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 **8.95 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 **14.95**

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 **13.95**

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	GLUTEN-FREE PASTA +3
PAPPARDELLE*	
FETTUCCINE*	*HOUSE-MADE

2 SELECT A SAUCE

POMODORO FRESCO	Fresh Peeled Tomato, Fresh Basil, E.V.O.O., Garlic 14.50 V
PESTO	House-Made Pesto with 2-year Aged Parmigiano, E.V.O.O., Fresh Basil, Pine Nuts 15.50 V, N
BOLOGNESE	100% Grass-Fed Beef, San Marzano Plum Tomatoes, E.V.O.O., Onions, Carrots, Celery 15.50
CARBONARA	Organic Eggs, Pecorino, Parmigiano Reggiano, Guanciale 15.50
CACIO E PEPE	Pecorino and Toasted Black Peppercorn 14.50 V
PINK VODKA	Fresh Cherry Tomatoes, Vodka Cream 14.50 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 **19.95**

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 **19.95 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, Truffle Oil, E.V.O.O., Mushrooms, Parmigiano Reggiano **21.95 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 **24.95**

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**

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: GARLIC BREAD OR GARLIC
: FOCACCIA* 6.00
:

: GLUTEN-FREE FOCACCIA* 6.00
:

: FOCACCIA* 5.00
:.....

*HOUSE-MADE

V = Vegetarian VG = Vegan N = Contains Nuts

PIZZE & CALZONI

PIZZE 12"

CLASSICHE

MARGHERITA

Fresh Tomato Sauce, Mozzarella, Parmigiano Reggiano, Fresh Basil, E.V.O.O **12.95 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. **13.95 VG**

ROSSE

LA TAVERNA

Fresh Tomato Sauce, Provolone, Wild Fennel Sausage, Prosciutto Cotto Rovagnati **16.95**

CALABRESE

Fresh Tomato Sauce, Mozzarella, Spicy Calabrese Salami, Black Olives, Parmigiano Reggiano, Fresh Basil **15.95**

BOLOGNESE

Fresh Tomato Sauce, Mozzarella, Meatballs, Parmigiano Reggiano, Fresh Basil **15.95**

SAN DANIELE

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

FRESCA

Mozzarella Burrata, Cherry Tomatoes, Fresh Basil **16.95 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 **18.95**

SALMONE

Mozzarella, Brie, Smoked Wild Alaskan Salmon, Organic Arugula **18.95**

GLUTEN-FREE +3 | MOZZARELLA DI BUFALA +3

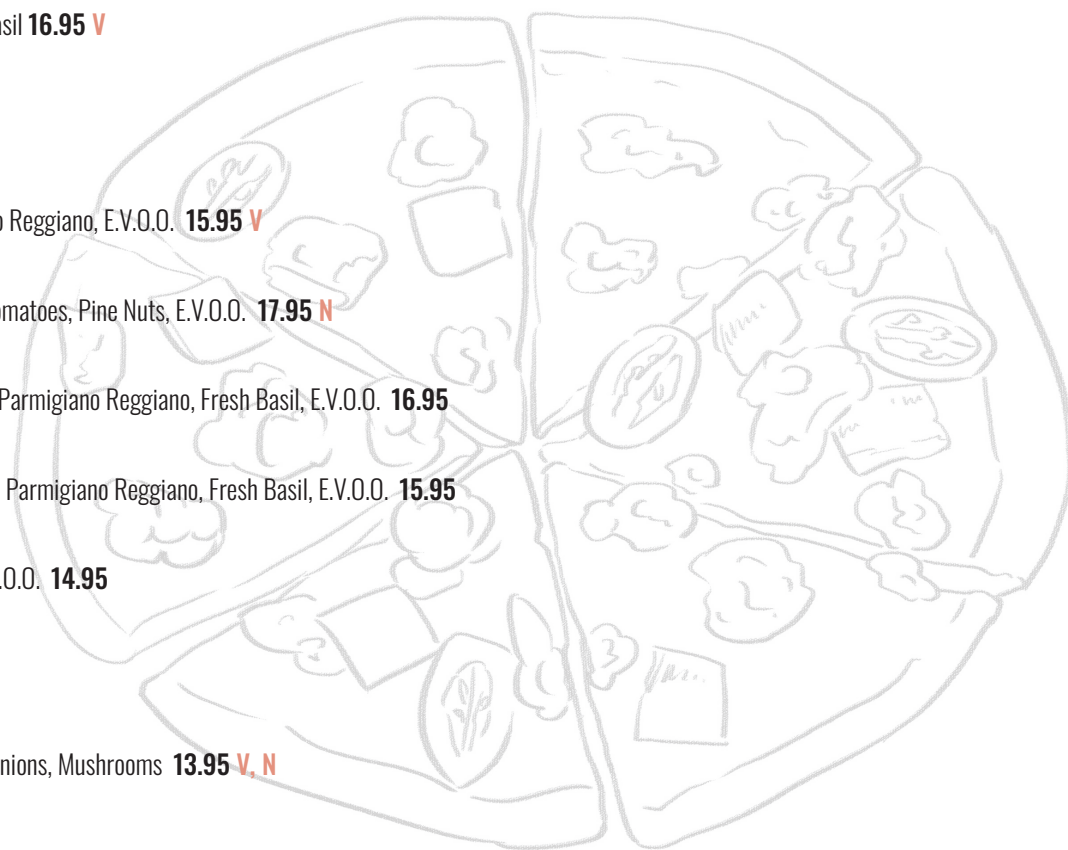
CALZONI

SALSICCIA

Fresh Tomato Sauce, Caramelized Onions, Mozzarella, Wild Fennel Sausage **16.95**

RICOTTA

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



LA TAVERNA