

Wednesday Date Night!

\$69 PER COUPLE!

CHOOSE ONE APPETIZER TO SHARE

BRUSCHETTA POMODORO

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

CAPONATA SICILIANA

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

CALAMARI FRITTI

Lightly Floured Fried Calamari, Vegetables, Marinara

HOUSE-MADE MEATBALLS WITH MARINARA SAUCE

CHOOSE TWO ENTRÉES

LASAGNA BOLOGNESE

Fresh Bolognese, Besciamella, Mozzarella, Parmigiano Reggiano

RAVIOLI DI RICOTTA E SPINACI & PINK VODKA

Fresh Cherry Tomatoes, Vodka Cream **V**

RIGATONI ALLA NORMA

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

FETTUCCINE BOLOGNESE

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

PARMIGIANA DI MELANZANE

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

POLLO PICCATA

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

OSSOBUCO DI MAIALE

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

PIZZA MARGHERITA

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

PIZZA CALABRESE

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

CALZONE SALSICCIA

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

CHOOSE ONE DESSERT

TIRAMISU

CREME BRULÉE

CHOOSE ONE \$15 PER BOTTLE OPTIONAL

CHIANTI

CABERNET SAUVIGNON

PROSECCO

PINOT GRIGIO

SAUVIGNON BLANC



LA TAVERNA

V = Vegetarian **VG** = Vegan **N** = Contains Nuts Please let us know if you have any allergies or special dietary needs.