

APPETIZERS



VEAL MEATBALLS

crushed tomato sauce,
polenta, parmigiano 15

FLATBREAD

smoked mozzarella, hot italian sausage,
spicy honey, vodka sauce, scallion 14

TRUFFLE GARLIC BREAD

parmigiano, truffle butter 13

WHIPPED SWEET RICOTTA

balsamic drizzle, rustic bread 14

ARANCINI

shaved ribeye, cooper sharp,
caramelized onions, spicy ketchup 14

FRIED MOZZARELLA

tomato sauce 13

STEAMED CLAMS

spicy sausage,
oregano-garlic butter,
scallion, crostini 18

FRIED CALAMARI

pickled chiles, tomato jam,
lemon aioli 16

GRILLED ARTICHOKE

grilled lemon, parmigiano, arugula 15

SOUP / SALAD

add chicken 8, cutlet 9, shrimp 10,
salmon 12, steak 12

CHEF'S MARKET SOUP

changes daily 8/10

CHOPPED ANTIPASTO

chopped romaine, salami, pepperoni,
provolone, tomato, cucumber,
pepperoncini, red onion,
red wine vinaigrette 15

BIBB

shaved onions, toasted walnuts,
gorgonzola vinaigrette 13

MEDITERRANEAN

romaine, cucumbers, grape tomatoes,
olives, red onion, goat cheese,
roasted shallot vinaigrette 14

CAESAR

eggless caesar dressing,
garlic parmesan croutons 13

COAL FIRED PIZZA

MARGHERITA

house made mozzarella,
tomato sauce, torn basil.....17

CAPICOLA

provolone, mozzarella,
basil, hot honey.....19

SPINACH & ARTICHOKE

parmesan, fontina cream.....18

SAUSAGE

hot italian sausage
broccoli rabe, mozzarella,
stracciatella.....19

Our pizzas are proudly made in a 900° coal oven, as a result,
you may find some charring, this is the nature of our oven. Enjoy!

CHICKEN

spinach, roasted tomato, mozzarella,
goat cheese, chili oil.....19

MUSHROOM

cremini, portabella, fontina,
arugula, truffle oil 18

CRISPY MEATBALL or PEPPERONI

mozzarella, pecorino, tomato sauce....19

NEOPOLITAN

hand crushed tomato, oregano,
asiago, provolone, mozzarella.....17

add an egg \$2, additional toppings \$2.50

MAIN PLATES

STEAK SALAD

mixed greens, butternut squash,
pickled red onion, gorgonzola,
pistachio, honey balsamic
vinaigrette 22

MILANESE COBB SALAD

chicken cutlet, romaine, tomato,
cucumber, gorgonzola, red onion,
crispy pancetta, hard boiled egg,
creamy herb dressing 19

KSQ MUSHROOM AGNOLOTTI

cremini & portabella mushrooms,
sun dried tomatoes, parmigiano,
marsala cream sauce 21

BAKED SALMON

herbed breadcrumbs, orzo,
spinach, sundried tomato,
shallots, cream 24

RIGATONI & SAUSAGE

hand crushed tomato sauce,
crumbled sausage, pecorino romano 19

GRILLED SALMON SALAD

mixed greens, potato,
grilled onion,
creamy herbed dressing 21

SHRIMP SALAD

orzo, arugula, kalamata olives,
red onion, sundried tomatoes, feta,
cucumber, herbed mascarpone,
lemon dill vinaigrette 21

CHEESE TORTELLINI

butternut squash,
crispy pancetta,
brown butter cream 22

GRILLED SPICY SHRIMP

zucchini, yellow squash, tomato,
lemon vinaigrette, orzo, chili oil 24

SHELLS AURORA

organic chicken tossed with spinach,
Taverna tomato-cream sauce,
shell pasta 21

SANDWICHES

+ parmesan garlic fries

PORCHETTA

braised pork, sharp provolone,
spinach, rosemary-garlic aioli,
sesame roll 16

GRILLED CHICKEN

bacon, fontina, arugula,
sundried tomato aioli,
brioche roll 16

ITALIAN

smoked prosciutto,
stracciatella, arugula,
fig jam, sesame roll 18

SPICY CHICKEN CUTLET

tomato, pickled chili, fontina,
romaine, calabrian chili aioli,
brioche roll 16

CHEESESTEAK

shaved ribeye, cooper sharp,
caramelized onion,
sesame roll 16

MEATBALL

red sauce, provolone,
parmigiano reggiano,
sesame roll 15

CLASSICS

FETTUCCINE ALFREDO

grilled chicken, parmigiano
hand cut fettuccine 20

SPAGHETTI & TOMATOES

hand crushed tomatoes,
fresh basil 18

LINGUINI & CLAMS

white wine, arugula,
little neck clams 24

CARBONARA

crispy bacon, peas,
parmigiano, spaghetti 20

GNOCCHI ALLA NORMA

crispy eggplant, crushed
tomato, whipped ricotta 20

CHICKEN TAVERNA

white wine, lemon,
capers, cappellini 21

SIDES

beef meatballs

tomato sauce &
parmesan 8

risotto

roasted garlic &
parmigiano 9

broccoli rabe

chili flake &
pecorino 10

parmesan

garlic fries 8

We proudly honor our service men & women, in uniform
or with a valid ID, a 10% discount off the entire bill

consuming raw and uncooked meats, poultry, seafood, shellfish,
and eggs may increase your risk of foodborne illness

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EXECUTIVE CHEF: CHRISTA CARLTON
GENERAL MANAGER: SAM WILBUR