

## APPETIZERS



### VEAL MEATBALLS

crushed tomato sauce,  
polenta, parmigiano 15

### FLATBREAD

smoked mozzarella, nduja, spicy honey,  
vodka sauce, scallions 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

pancetta, sweet corn,  
tarragon butter, crostini 16

### FRIED CALAMARI

pickled chiles, tomato jam,  
lemon aioli 16

### GRILLED ARTICHOKE

grilled lemon, parmigiano, arugula 15

## SOUP / SALAD

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

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

## COAL FIRED PIZZA

### MARGHERITA

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

### MUSHROOM

cremini, portabella, fontina,  
ricotta, basil pesto.....18

### ARTICHOKE

spinach, parmesan, fontina cream...18

### NEOPOLITAN

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

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

### CAPICOLA

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

### CRISPY MEATBALL or PEPPERONI

mozzarella, pecorino, tomato sauce...19

### SAUSAGE

broccoli rabe, garlic, mozzarella,  
stracciatella, pecorino.....19

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

## MAIN PLATES

### BRANZINO

sweet corn fondue,  
roasted asparagus & baby carrots,  
brown butter sauce 28

KSQ MUSHROOM AGNOLOTTI  
cremini & portabella mushrooms,  
sun dried tomatoes, parmigiano,  
marsala cream sauce 24

### RIGATONI & SAUSAGE

hand crushed tomato sauce,  
crumbled sausage, pecorino 23

### STEAK PIZZAIOLA

8oz flat iron steak, broccoli rabe,  
garlic parmesan fingerlings,  
rustic tomato, peperonata 29

### CRAB RAVIOLI

crispy capers, dill,  
lemon, brown butter 25

### BEEF BRASATO

braised beef, onions, mushrooms  
roasted carrots, roasted  
garlic & parmigiano risotto 29

### LASAGNA

mozzarella, parmigiano,  
bechamel, housemade pasta,  
red sauce or bolognese 24

### GEMELLI

braised pork, smoked mozzarella,  
red onion, spinach, red sauce,  
spicy bread crumbs 24

### BAKED SALMON

herbed breadcrumbs, orzo,  
spinach, sundried tomato,  
shallots, cream 28

### CHICKEN PARMIGIANA

mozzarella, red sauce,  
spaghetti, parmigiano 26

### GRILLED SPICY SHRIMP

zucchini, yellow squash, tomato,  
lemon vinaigrette, orzo,  
chili oil 27

### BAKED MANICOTTI

ricotta & roasted garlic,  
mozzarella, rustic tomato sauce 24

### SHELLS AURORA

organic chicken tossed with spinach,  
Taverna tomato-cream sauce,  
shell pasta 24

### CHEESE TORTELLINI

roasted grape tomatoes,  
stracciatella, pistachio,  
pesto cream 24

## CLASSICS

### CHICKEN TAVERNA

white wine, lemon,  
capers, cappellini 26

### SPAGHETTI & TOMATOES

hand crushed tomatoes,  
fresh basil 21

### CARBONARA

crispy bacon, peas,  
parmigiano, spaghetti 23

### LINGUINI & CLAMS

white wine, arugula,  
little neck clams 26

### FETTUCCINE ALFREDO

grilled chicken,  
hand cut fettuccine,  
parmigiano 23

### GNOCCHI

### ALLA NORMA

crispy eggplant,  
crushed tomato,  
whipped ricotta 23

## 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

EXECUTIVE CHEF: CHRISTA CARLTON  
GENERAL MANAGER: SAM WILBUR

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