

APPETIZERS



COAL FIRED PIZZA

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!

- MARGHERITA
house made mozzarella,
tomato sauce, torn basil.....16
- ROMA
pancetta, fontina, egg,
cracked pepper, parmigiano.....17
- NEOPOLITAN
hand crushed tomato, oregano,
asiago, provolone, mozzarella....16
- MUSHROOM
porcini cream, fontina, spinach,
roasted cremini & portabella.....17

- CHICKEN
spinach, roasted tomato, mozzarella,
goat cheese, chili oil.....18
 - CAPICOLA
provolone, mozzarella,
basil, hot honey.....18
 - CRISPY MEATBALL or PEPPERONI
mozzarella, pecorino, tomato sauce....18
 - SAUSAGE
broccoli rabe, garlic, mozzarella,
stracciatella, pecorino.....18
- add an egg \$2, additional toppings \$2.50

- VEAL MEATBALLS
crushed tomato sauce,
polenta, parmigiano 14
- HARVEST FLATBREAD
butternut squash, fontina, sage
pancetta, balsamic 14
- TRUFFLE GARLIC BREAD
parmigiano, truffle butter 13
- WHIPPED SWEET RICOTTA
balsamic drizzle, rustic bread 13
- ARANCINI
shaved ribeye, cooper sharp,
caramelized onions, spicy ketchup 14
- FRIED MOZZARELLA
tomato sauce 13
- STEAMED CLAMS
white wine, lemon, garlic, crostini 15
- FRIED CALAMARI
pickled chiles, tomato jam,
lemon aioli 16
- GRILLED ARTICHOKE
grilled lemon, parmigiano, arugula 14
- TAVERNA ANTIPASTO
prosciutto, salami,
house made mozzarella, parmigiano,
roasted red peppers, citrus olives
(select three 18 | six 24)

SOUP / SALAD

add chicken 7, cutlet 8, shrimp 8, salmon 10

- CHEF'S MARKET SOUP
changes daily 7/9
- CHOPPED ANTIPASTO
chopped romaine, salami, pepperoni,
provolone, tomato, cucumber,
pepperoncini, red onion,
red wine vinaigrette 14
- BIBB
shaved onions, toasted walnuts,
gorgonzola vinaigrette 12
- MEDITERRANEAN
romaine, cucumbers, grape tomatoes,
olives, red onion, goat cheese,
roasted shallot vinaigrette 13
- CAESAR
eggless caesar dressing,
garlic parmesan croutons 12

MAIN PLATES

- GRILLED SALMON SALAD
spinach, potato,
grilled onion, radicchio,
creamy herbed dressing 19
- MILANESE COBB SALAD
chicken cutlet, romaine, tomato,
cucumber, gorgonzola, red onion,
crispy pancetta, hard boiled egg,
creamy herb dressing 18
- FETTUCCINE ALFREDO
grilled chicken,
hand cut fettuccine,
parmigiano 19
- CHEESE TORTELLINI
calabrian chili, basil, tomato
cream, stracciatella, pecorino 19
- BAKED SALMON
herbed breadcrumbs, orzo,
spinach, sundried tomato,
shallots, cream 24
- SHRIMP PASTA SALAD
cavatappi, arugula, roasted red
peppers, crispy shallots, goat cheese,
shallot vinaigrette 19
- GRILLED CHICKEN SALAD
mixed greens, apples, cranberry,
candied walnuts, gorgonzola,
balsamic vinaigrette 18
- RIGATONI & SAUSAGE
hand crushed tomato sauce,
crumbled sausage, pecorino romano 19
- GRILLED SPICY SHRIMP
zucchini, yellow squash, tomato,
lemon vinaigrette, orzo,
chili oil 23
- SHELLS AURORA
organic chicken tossed with spinach,
Taverna tomato-cream sauce,
shell pasta 19

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
- ROASTED TURKEY
shaved apple, bibb lettuce,
provolone, mayonnaise,
cranberry mostarda,
sourdough 16
- SPICY CHICKEN CUTLET
tomato, pickled chili, fontina,
romaine, calabrian chili aioli,
brioche roll 16

CLASSICS

- CACIO E PEPE
pecorino, black pepper,
spaghetti 19
- SPAGHETTI & TOMATOES
hand crushed tomatoes,
fresh basil 18
- LINGUINI & CLAMS
white wine, arugula,
little neck clams 22
- 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

- GRILLED VEGETABLE
zucchini, portabella mushrooms,
roasted red peppers, mozzarella,
pesto, aged balsamic,
sesame roll 15
- CHEESESTEAK
shaved ribeye, cooper sharp,
caramelized onion,
sesame roll 16
- MEATBALL
red sauce, provolone,
parmigiano reggiano,
sesame roll 15

L

EXECUTIVE CHEF: CHRISTA CARLTON
CHEF DE CUISINE: ASHLEY BELK
GENERAL MANAGER: SAM WILBUR

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