

APPETIZERS



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

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

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.....16

ROMA
pancetta, fontina, egg,
cracked pepper, parmigiano.....17

MUSHROOM
porcini cream, fontina, spinach,
roasted cremini & portabella.....17

NEOPOLITAN
hand crushed tomato, oregano,
asiago, provolone, mozzarella....16

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.....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

MAIN PLATES

BAKED MANICOTTI
ricotta & roasted garlic,
mozzarella, rustic tomato sauce 23

PORK MILANESE
capellini, roasted cherry tomato,
onion & cherry peppers,
stracciatella, fresh basil 26

RIGATONI & SAUSAGE
hand crushed tomato sauce,
crumbled sausage, pecorino 23

GRILLED SPICY SHRIMP
zucchini, yellow squash, tomato,
lemon vinaigrette, orzo,
chili oil 26

KSQ MUSHROOM AGNOLOTTI
cremini & portabella mushrooms,
sun dried tomatoes, parmigiano,
marsala cream sauce 23

CHICKEN PARMIGIANA
mozzarella, red sauce,
spaghetti, parmigiano 26

BEEF BRASATO
braised beef, onions, mushrooms
roasted carrots, roasted
garlic & parmigiano risotto 28

LASAGNA
mozzarella, parmigiano, bechamel,
housemade pasta, red sauce 23
add bolognese \$2

MAFALDINE
braised pork, broccoli rabe,
garlic, olive oil 24

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

BUTTERNUT SQUASH RAVIOLI
rosemary & garlic butter,
toasted sesame, hot honey 22

FREE RANGE CHICKEN
cacciatore style,
mushrooms, peppers, onions,
parmesan pasta, basil 28

FETTUCCINE ALFREDO
grilled chicken,
hand cut fettuccine,
parmigiano 23

VEAL PIZZAIOLA
mozzarella, spinach, linguine,
rustic tomato sauce, parmigiano 28

SHELLS AURORA
organic chicken tossed with spinach,
Taverna tomato-cream sauce,
shell pasta 23

CHEESE TORTELLINI
calabrian chili, basil, tomato cream,
stracciatella, pecorino 23

CLASSICS

CACIO E PEPE
pecorino, black pepper,
spaghetti 22

SPAGHETTI
& TOMATOES
hand crushed tomatoes,
fresh basil 21

CARBONARA
crispy bacon, peas,
parmigiano, spaghetti 23

LINGUINI & CLAMS
white wine, arugula,
little neck clams 25

CHICKEN TAVERNA
white wine, lemon,
capers, cappellini 26

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
CHEF DE CUISINE: ASHLEY BELK
GENERAL MANAGER: SAM WILBUR