

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

CALAMARATA

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: ALBERTO REYES
GENERAL MANAGER: BRANDON ZEBLEY

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