

DINNER at TAVERNA

CHEESE AND CHARCUTERIE Selections Change Daily
Please See Your Server for Today's Selections

STARTERS & SIDES

MARINATED OLIVES mixed olives, garlic oil, orange zest	5
CITRUS MARINATED BEETS goat cheese, orange, chives	7
HERBED RICOTTA fig compote, grilled peasant bread	9
ROASTED GARLIC HUMMUS toasted pine nuts, house-made rosemary lavash chips	9
CAPRESE house-made mozzarella, tomatoes, basil, balsamic, olive oil add prosciutto \$6, add shrimp \$7, combination \$10	10
GAMBAS AL AJILLO prawns, garlic, chili	10
MEATBALLS tomato-basil sauce, parmigiano-reggiano, grilled peasant bread	9
HOUSE-MADE MOZZARELLA prosciutto di parma, grilled peasant bread	15
SAUTEED MUSSELS AND CLAMS roasted fingerling potatoes, saffron chorizo broth	15
SAUTEED CALAMARI israeli cous cous, tomatoes, capers, nicoise olives, lemon zest	11
PATATAS BRAVAS fried fingerling potatoes, spicy paprika, aioli	5
SAUTEED SPINACH garlic & shallots	5
RISOTTO butternut squash, parmesan, sage	7

SOUPS & SALADS

CALDO GALLEGO spanish galician soup, chorizo, bacon, potatoes, white beans, kale, tomatoes	6/12
BUTTERNUT SQUASH SOUP apples, bacon, pomegranate molasses, creme fraiche, sage	6/12
HEARTS OF ROMAINE bleu cheese, bacon, grape tomatoes, shaved red onion	9
BABY SPINACH roasted pears, bleu cheese, candied walnuts, bacon, shaved red onions	9
ASSORTED BABY LETTUCES cucumbers, tomatoes, shaved red onions, champagne vinaigrette	8
CAESAR boquerones, parmesan crouton	9
OLIVE OIL POACHED ARTICHOKES baby arugula, shaved fennel, marcona almonds, oranges, picholine olives, parmigiano-reggiano	10

SAM EFRON
Executive Chef / Proprietor

KILEY WYNNE EFRON
Wine Director / Proprietor



WOOD-FIRED PIZZA (NEAPOLITAN STYLE)

TRADITIONAL MARGHERITA house-made mozzarella, san marzano tomatoes, fresh basil	15
FUNGI wild mushrooms, truffle, fontina	16
SOPPRESSATA fried egg, house-made mozzarella, san marzano tomatoes	17
PIZZA OF THE DAY Please see your server	

MAIN

HOUSE-MADE FETTUCCINI tomato cream sauce, fresh basil add chicken \$6, add shrimp \$7, add scallops \$8	18
ORECCHIETTE pork ragu, chili flakes, tomatoes, rapini, toasted pine nuts, parmigiano-reggiano	23
LINGUINI PUTTANESCA diced tomatoes, nicoise olives, capers, chili flakes boquerones, mussels and clams	24
SCALLOPS butternut squash risotto, sage butter *appetizer portion available	16/26
SALMON potato puree, leeks, mushrooms, eden farms bacon, bordelaise, truffle	24
PAELLA chorizo, chicken, shrimp, clams, mussels, calamari, artichokes, peas	27
CHICKEN pan roasted half chicken, roasted brussel sprouts, mushrooms, eden farms bacon, apricots and truffled walnut puree	24
PORK SHANK OSSO BUCCO parmesan and herb polenta, eden farms bacon, braising greens	27
SKIRT STEAK A LA PLANCHA piperade, roasted fingerling potatoes, chimichurri	24

TAVERNA is a locally owned and operated establishment. We support local and independent farms that practice humane, sustainable and all natural farming methods in order to offer our customers the best seasonal products available.

  Check us out on Facebook and Twitter!

*The consumption of raw or undercooked foods may increase the risk of food borne illness. There is a risk associated with consuming raw oysters. If unsure of your risk, consult a physician.

**18% gratuity added to parties of 8 or more