

DINNER

TAVERNA

Cheese and Charcuterie Selections Change Daily
Please See Your Server

TAPAS, SMALL & SHARE PLATES

Marinated mixed olives	5
Citrus marinated beets, crumbled goat cheese, orange zest, chives	6
Roasted garlic Hummus, toasted pine nuts, house-made Lavash chips	7
Bruschetta - changes daily, see server	8
Gambas al ajillo (prawns with garlic and chili)	9
Meatballs, tomato, Parmigiano-Reggiano, grilled peasant bread	9
House-made mozzarella, Prosciutto di Parma, grilled peasant bread	14
Burrata - house-made mozzarella and cream, grilled peasant bread add prosciutto \$4	12
Sauteed Calamari - Israeli cous cous, tomatoes, capers, nicoise olives	10

SOUPS & SALADS

Gazpacho - shrimp escabeche, lime, avocado, cilantro	6/12
Corn Chowder - corn, bacon, potatoes, cream	6/12
Hearts of Romaine, blue cheese, bacon, grape tomatoes, shaved red onion	9
Baby spinach, peaches, blue cheese, candied pecans, bacon, shaved red onions	9
Assorted baby lettuces, cucumbers, tomatoes, shaved red onions, champagne vinaigrette	8
Caprese Salad - house-made mozzarella, tomatoes, basil, balsamic reduction	9

Sam Efron
Executive Chef/Owner

Micah Windham
Sous Chef

WOOD-FIRED PIZZA (NEAPOLITAN STYLE)

Traditional Margherita - house-made mozzarella, San Marzano tomatoes, fresh basil	13
Fungi - wild mushrooms, truffle, fontina	15
Soppresata, fried egg, house-made mozzarella, San Marzano tomatoes	16
Pizza of the day- Please see server	

MAIN

House-made Spaghetini - grape tomatoes, garlic, chili flakes, basil, prosciutto, extra virgin olive oil add chicken \$4, add shrimp \$5	14
Scallops - risotto, corn, truffle appetizer portion available \$15	24
Pesce (fish of the day) - haricot verts, fennel, fingerling potatoes, nicoise olives, tomato confit, fresh picked herbs	28
Paella - chorizo, chicken, shrimp, clams, mussels, calamari, artichokes, peas	26
Tuscan smoked chicken - lemon and thyme, panzanella and goat cheese salad	20
White Marble Farms Pork Chop - kale, white beans, lemon, rosemary, chili flakes and garlic	23
Skirt Steak a la Plancha - piperade, roasted fingerling potatoes, chimichurri	22

SIDES

Patatas Bravas - fried fingerling potatoes with spicy paprika and aioli	5
Sauteed Spinach with garlic and shallots	5



Check us out on Facebook for promotions, competitions, recipes, and special events. Visit our new website for pdf menus, photos, and other information: www.tavernasanmarco.com.

*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