

# DINNER TAVERNA

Cheese and Charcuterie selections change daily

One for 4

Three for 12

Five for 20

## Tapas & Small Plates

Marinated mixed olives	5
Citrus marinated beets, crumbled goat cheese, orange zest, chives	6
Herbed Ricotta, fig compote, grilled peasant bread	7
Roasted garlic Hummus, toasted pine nuts, house-made Lavash chips	7
Gambas al ajillo (prawns with garlic and chili)	9
Salmon Crudo - lemon, garlic, feta, capers, parsley oil	12
Sauteed mussels and clams, roasted fingerling potatoes, saffron chorizo broth	12/24
Meatballs, tomato, Parmigiano-Reggiano, grilled peasant bread	9
Bruschetta 3 ways- Ricotta and Peperonata Balsamic marinated tomato and basil Braised Cannellini beans, arugula, Parmigiano-Reggiano	8
House-made mozzarella, Prosciutto di Parma, grilled peasant bread	12

## Soups & Salads

Butternut squash soup, creme fraiche, apple, sage and bacon	6/12
Caldo Gallego (Galician Stew) - chorizo, white beans, swiss chard, potatoes, tomatoes	6/12
Caesar, boquerones, parmesan crouton	12
Olive oil poached artichokes, shaved fennel, baby arugula, Marcona almonds, oranges, picholine olives, Parmigiano-Reggiano	10
Baby spinach, roasted pears, gorgonzola, candied pecans, Eden Farms bacon, shaved red onions	9
Assorted baby lettuces, cucumbers, tomatoes, shaved red onions, champagne vinaigrette	8
Portobello mushroom confit, assorted baby lettuces, crumbled goat cheese, shaved red onions, balsamic vinaigrette	9
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	12
Fungi - wild mushrooms, truffle, fontina	15
Soppressata, fried egg	14
Spinach, bacon, shaved red onions, blue cheese	13
Pizza salad - herbed parmesan flat bread, baby arugula, grape tomatoes, shaved red onions	12

## Pasta

House-made Fettuccine, tomato, cream, fresh basil	10/20
Linguini and clams, grape tomatoes, garlic, herbs	12/24
House-made Tagliatelle, lamb ragù	13/26

## Main

Bistecca for 2 - 32oz bone-in Ribeye steak, whole roasted garlic, fingerling potatoes, shallots, bacon, aged balsamic	39
Braised short rib - butternut squash orzo, rapini	25
Chicken - pan roasted half chicken, roasted brussels sprouts, truffled walnut puree, roasted mushrooms, apricots, bacon	20
Rack of lamb - cannellini beans, swiss chard, herbed-Dijon crust	28
Duck - pan seared breast, roasted fingerling potatoes, sauteed spinach, cherries, bacon	26
Paella - chorizo, chicken, shrimp, clams, mussels, calamari, artichokes, peas	24
Salmon - pan seared, pickled mustard seed and pineapple relish, mustard cream, chili oil, swiss chard, fingerling potatoes,	24
Atlantic Cod - oven roasted, prosciutto-parmesan crust , brussels sprout leaves, fingerling potatoes, white wine butter sauce	26

## Sides

Patatas Bravas - fried fingerling potatoes with spicy paprika and aioli	5
Rapini - sauteed with garlic and lemon	5
Orzo with butternut squash	5
Sauteed Spinach with garlic and shallots	5
Cannelini Beans with olive oil, lemon, and thyme	5

\*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