

LUNCH at TAVERNA

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

STARTERS

PATATAS BRAVAS fried fingerling potatoes, spicy paprika, aioli	5
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 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

HOUSE SALADS & SOUPS

ADD CHICKEN \$5, SHRIMP \$7 SCALLOPS \$8 FISH \$8 STEAK \$8

1/2 SALAD & SOUP choose a house salad and cup of soup	9
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
BABY SPINACH roasted pears, bleu cheese, candied walnuts, bacon, red onions, red wine vinaigrette	9
ASSORTED BABY LETTUCES cucumbers, tomatoes, shaved red onions, champagne vinaigrette	8
CAESAR boquerones, parmesan crouton	9
OLIVE OIL POACHED ARTICHOKES shaved fennel, baby arugula, marcona almonds, oranges, picholine olives, parmigiano-reggiano, lemon & olive oil	10

SIGNATURE LUNCH SALADS*

ADD CHICKEN \$5, SHRIMP \$7 FISH \$8, SCALLOPS \$8 STEAK \$8

***ENTREE PORTION ONLY**

GREEK SALAD cucumber, tomatoes, feta, red onion, red bell pepper, pepperoncini, mixed greens, greek vinaigrette	9
HEARTS OF ROMAINE bleu cheese, bacon, grape tomatoes, shaved red onion	9
ANTIPASTO mortadella, hot coppa, genoa salami, soppressata, fresh mozzarella, nicoise olives, piquillo peppers, shaved red onions, mixed greens, red wine vinaigrette	11
COBB SALAD grilled chicken, hard boiled egg, bacon, avocado, tomato, bleu cheese, red wine vinaigrette	12

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	

SANDWICHES



ACCOMPANIED BY A SIMPLE MIXED GREENS SALAD
SUBSTITUTE A 1/2 HOUSE SALAD, CUP OF SOUP OR FRENCH FRIES \$2

ITALIAN GRILLED CHEESE mozzarella, tomato, pesto, toasted ciabatta	8
SERRANO & MANCHEGO PANINI oven roasted tomatoes and basil pesto, house made roll	9
GRILLED CHICKEN PESTO piquillo pepper, mozzarella, baby arugula, basil pesto toasted ciabatta	12
TAVERNA ITALIAN GRINDER mortadella, hot coppa, soppressata, genoa salami, olive tapenade, provolone cheese, lettuce, tomatoes, onion, italian dressing, house made roll	9
MEATBALL SUB meatballs, tomato basil sauce, provolone and parmesan, house made roll	12
TAVERNA CUBANA (our take on a traditional favorite) pulled pork, mortadella, gruyere, pickles, whole grain mustard, on toasted ciabatta	12
FRIED EGG AND GRUYERE bacon, lettuce, tomato, house made roll	8
CHICKEN CLUB lettuce, tomato, red onion, avocado, bacon, gruyere, mustard, aioli, house made sesame bun, kosher dill & fries	12
BURGER 8oz black angus beef, lettuce, tomato, red onion, mustard, aioli house-made sesame seed bun, kosher dill & fries ADD CHEESE \$1, ADD BACON \$1	12

MAIN

HOUSE-MADE FETTUCCINI tomato cream sauce, fresh basil ADD CHICKEN \$5, ADD SHRIMP \$7 ADD SCALLOPS \$8	18
PAELLA chorizo, chicken, shrimp, clams, mussels, calamari, artichokes, peas	14/27
SKIRT STEAK A LA PLANCHA piperade, roasted fingerling potatoes, chimichurri	19

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