

# LUNCH TAVERNA

Half sandwich/soup/salad combinations available

## Tapas & Small Plates

Marinated mixed olives	5
Citrus marinated beets and crumbled goat cheese, orange zest, chives	6
Gambas al ajillo (prawns with garlic and chili)	9
Herbed Ricotta, fig compote, grilled peasant bread	7
Roasted garlic Hummus, toasted pine nuts, house-made Lavash chips	7
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

Add chicken 5, shrimp 6, fish 7,

Butternut squash soup, creme fraiche, sage and bacon	6/12
Caldo Gallego(Galician Stew), chorizo, white beans, escarole, potatoes, tomatoes	6/12
Caprese - house-made mozzarella, tomatoes, balsamic reduction, basil	9
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	7
Roasted Portobello mushroom, assorted baby lettuces, crumbled goat cheese, shaved red onions, balsamic vinaigrette	9
Greek Salad - Cucumber, tomatoes, feta, red onion, red bell pepper, pepperoncini, mixed greens, greek vinaigrette	8
Cobb Salad, grilled chicken, hard boiled egg, bacon, avocado, tomato bleu cheese, red wine vinaigrette	12

\*Entree portion only

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, bleu cheese	13
Pizza salad - herbed parmesan flat bread, baby arugula, grape tomatoes, shaved red onions	12

## Pasta

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

## Sandwiches

Serrano ham, Manchego cheese, tomato panini	9
Prosciutto di Parma, mozzarella, arugula, piquillo peppers	10
Grilled Chicken pesto, piquillo pepper, mozzarella	10
Muffaletta - Mortadella, Capocollo, Soppressata, Genoa salami, olive tapenade	9
Roasted Portobello, red onion, piquillo pepper, eggplant, squash, zuchinni, Taleggio, lemon-caper aioli	9
Fried egg and Gruyere, BLT	8

## Main

Paella - chorizo, chicken, shrimp, clams, mussels, calamari, artichokes peas	12/24
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\*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