

# LUNCH TAVERNA

Half sandwich/soup/salad combinations available

## TAPAS, SMALL & SHARE 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
Roasted garlic Hummus, toasted pine nuts, house-made Lavash chips	7
Bruschetta - changes daily see server	8
Meatballs, tomato, Parmigiano-Reggiano, grilled peasant bread	9
House-made mozzarella, Prosciutto di Parma, grilled peasant bread	14
Caprese - house-made mozzarella, tomatoes, balsamic reduction, basil	8

## SOUPS & SALADS

### ADD CHICKEN 4, SHRIMP 5, FISH OR STEAK 6

Gazpacho - shrimp escabeche, lime, avocado, cilantro	6/12
Corn Chowder - corn, bacon, potatoes, cream	6/12
Mixed field Greens, cucumber, tomato, red onion, champagne vinaigrette	8
Caesar, boquerones, parmesan crouton	9
Baby spinach, peaches, blue cheese, candied pecans, bacon, shaved red onions	9
Greek Salad - cucumber, tomatoes, feta, red onion, red bell pepper, pepperoncini, mixed greens, greek vinaigrette	9
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	13
Fungi - wild mushrooms, truffle, fontina	15
Soppressata, fried egg, house-made mozzarella, San Marzano tomatoes	16
Pizza of the day - see server	

## SANDWICHES

Italian Grilled Cheese - mozzarella, tomato, pesto, ciabatta	8
Serrano ham, manchego, tomato and pesto panini	9
Grilled Chicken pesto, piquillo pepper, mozzarella, baby arugula	12
Muffaletta - Mortadella, Hot Coppa, Soppressata, Genoa salami, olive tapenade and provolone cheese	9
Fried egg and gruyere, BLT	8
Chicken Club- lettuce, tomato, red onion, avocado, bacon, mustard, aioli & fries	12
Burger - 8oz fresh ground black angus, lettuce, tomato, red onion, kosher dill & fries	10
Add cheese \$1, Add bacon \$1	

## MAIN

House-made Fettuccini, tomato, cream, fresh basil	12
add chicken \$4, add shrimp \$5	
Paella - chorizo, chicken, shrimp, clams, mussels, calamari, artichokes peas	13/26



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](http://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