

STARTERS

PECORINO PARKER ROLLS Toasted Sesame Seeds, Olive Oil, Salted Honey Butter, Chives | Half Tray \$36 - Full Tray \$72

FILET MIGNON TARTAR Filet Mignon, Capers, Shallots, Tuscan Olive Oil, Toasted Bread Points | \$3.50 Ea. 1 Dozen Minimum Order

SMOKED MOROCCAN CHILI WINGS Celery, Radish, Citrus Dressing Sold by the Dozen, 1 Doz. \$20

CROSTINI DEL GIORNO ** Whipped Ricotta, Charred Grapes, Truffle Honey, Roasted Pistachio | \$3 Ea. 1 Dozen Minimum Order

MINI MEATBALLS Whipped Ricotta, Tomato Sugo, Basil, Olive Oil, Crostini \$85 Half Tray - \$148 Full Tray

AHI TUNA POKE Citrus Ponzu, Soy Sauce, Pickled Red Onion, Taro Chips, Wasabi Lime Aioli | \$3.50 Ea. 1 Dozen Minimum Order

CAPRESE SALAD Heirloom Tomatoes, Ovaline Mozzarella, Sea Salt, Aged Balsamic Extra Virgin Olive Oil, Basil | \$45 Half Tray - \$80 Full Tray

BURRATA Bacon Tomato Jam, Basil, Toast Points \$3 Ea. 1 Dozen Minimum Order

ANTIPASTO Chefs Artisanal Selection of Cured Meats and Cheeses, Mediterranean Olives, Tomato Jam, Charred Crostini | Full Tray feeds 10pp \$100

ROMAN PIZZAS \$16

PROSCIUTTO & ARUGULA Truffle Honey, Roasted Garlic, Parmesan Cream, Fresh Mozzarella

SPINACH & RICOTTA Heirloom Tomato, Whipped Ricotta, Spinach, Basil, Olive Oil

TUTTA CARNE Italian Sausage, House Bacon, Salumi, Tomato Sugo, Fresh Mozzarella, Basil

TRUFFLE MUSHROOM Woodland Mushrooms, Truffle Cream, Mozzarella, Crispy Rosemary

SALADS

WEDGE Arugula, Tomato Confit, House Pork Belly Bacon, Gorgonzola, Pickled Red Onion, Scallion, Truffle Gorgonzola Dressing | \$50 Half Tray - \$100 Full Tray

ROASTED BEET ** Arugula, Frisee, Orange, Savory Goat Cheese, Candied Pistachio, Shaved Fennel, Sherry Vinaigrette | \$50 Half Tray - \$100 Full Tray

HOUSE CAESAR Romaine Lettuce, Oven Roasted Tomatoes, Parmesan Croutons, Grana Padano, Classic Caesar Dressing \$38 Half Tray - \$68 Full Tray

TAVERNA CHOPPED Mixed Lettuces, Salumi, Aged Provolone, Pepperoncini, Pickled Red Onion, Chickpea, Heirloom Cherry Tomatoes, Red Wine Vinaigrette, Grana Padano | \$50 Half Tray - \$100 Full Tray

SOUP

CREAMY MAIN LOBSTER BISQUE \$22 Quart

TOMATO BISQUE \$20 Quart

PASTA FAGIOLI \$22 Quart

HANDHELDs

1 Tray Feeds 8-10p

CAPRESE SANDWICH Fresh Milk Mozzarella, Heirloom Tomatoes, Arugula, Citrus Vinaigrette | \$70 per Tray (Add Prosciutto) \$80 per Tray

TOSCANA BLT House Cured Bacon, Semi Dried Tomato, Arugula, Pickled Red Onion, Roasted Garlic Aioli | \$70 Per Tray

TAVERNA ROAST BEEF Shaved Prime Rib, Aged White Cheddar, Lettuce, Tomato, Horseradish Aioli | \$75 Per Tray

ITALIAN GRINDER Parma Prosciutto, Soppressata, Fresh Milk Mozzarella, Chopped Olives, Pickled Red Onion, Arugula, Roasted Garlic Aioli | \$75 Per Tray

TUSCAN CHICKEN SANDWICH Sliced Grilled Chicken, Calabrian Peach Chutney, Stracciatella, Heirloom Tomato, Arugula | \$70 Per Tray

FRESH PASTA

Can Be Made With Gluten Free Option

WAGYU SHORT RIB BOLOGNESE Savory Red Wine & Short Rib Ragout, Rigatoni, Grana Padano | \$80 Half Tray - \$160 Full Tray

VODKA ROSE Blush Sauce, Rigatoni, Creamy Burrata, Parmesan, Cracked Pepper, Bread Crumb | \$60 Half Tray - \$120 Full Tray

RIGATONI WITH MEATBALLS Mini Meatballs, Tomato Sugo, Parmesan \$80 Half Tray - \$160 Full Tray

SHRIMP FRA DIAVOLO Shrimp, Penne Pasta, Blistered Cherry Tomatoes, White Wine, Shaved Garlic, Lobster Butter | \$85 Half Tray - \$190 Full Tray

MAC & CHEESE Orecchiette, Parmesan Cream, Mozzarella \$55 Half Tray - \$110 Full Tray

CHICKEN FUSILLI Sundried Tomato, Garlic White Wine Cream Sauce \$75 Half Tray - \$150 Full Tray

ORECCHIETTE GENOVESE Italian Sausage, Caramelized Onion, Crushed Red Pepper, White Wine, Chicken Stock, Basil | \$70 half tray \$140 Full Tray

RIGATONI TARTUFO Truffle Parmesan Cream, Italian Sausage \$75 Half Tray \$150 Full Tray

SEAFOOD & ENTRÈE

ROASTED SEA BASS Mediterranean Couscous, Artichoke, Sweety Drop Peppers, Olives | \$150 Half Tray - \$300 Full Tray

FAROE ISLAND SALMON Ⓜ Flame Roasted Corn Puree, Baby Spinach, Sliced Garlic | \$110 Full Tray - \$220 Full Tray

MISO GLAZED MAHI MAHI Ⓜ Baby Bok Choy, Woodland Mushrooms \$150 Half Tray - \$300 Full Tray

OSSOBUCO ** Ⓜ Braised Pork Shank, Pickled Fresno, Chiles, Gremolata, Toasted Pistachio | \$140 Half Tray - \$280 Full Tray

SLICED PORK LOIN Ⓜ House Rub, Roasted Red Pepper and Pistachio Romesco, Gremolata | \$120 Half Filet - \$240 Full Filet

ROASTED CHICKEN BREAST Ⓜ Black Truffle Jus \$90 Half Tray - \$180 Full Tray

CHICKEN PICCATA White Wine, Caper, Myer Lemon \$90 Half Tray - \$180 Full Tray

CHICKEN PARMESAN Heritage Chicken Breast, San Marzano Sugo, Fresh Mozzarella, Torn Basil | \$85 Half Tray - \$170 Full Tray

BUTCHER CUT STEAKS Ⓜ

28 Day Wet Age 100% All Natural Linz Heritage Black Angus Beef. Humanely Raised, No Hormones or Antibiotics

SLICED SIGNATURE FILET MIGNON \$180 Half Filet - \$355 Full Filet

SLICED NY STRIPLOIN \$130 Half Strip - \$250 Whole Strip

CHOOSE 2 SAUCES
Roasted Lemon Bearnaise, Truffle Butter, Lobster Butter, Brandy Au Poivre Sauce, Chimichurri

ENHANCEMENTS

Grilled Colossal Shrimp \$25/LB • Broiled Lobster Tail \$25 Ea.

② Is gluten free / Can be done gluten free. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Please alert server of any food allergies

** Contains nuts (peanuts/pistachios)

Half Trays Feed 8 - 10 pp

Full Trays Feed 16 - 20 pp

ALL SIDES ARE HALF TRAY MINIMUM

CRISPY BRUSSEL SPROUTS [®] Truffle Honey, House Bacon, Grana Padano
\$60 Half Tray - \$120 Full Tray

GARLIC MASHED POTATOES [®] Whipped Potatoes, Garlic Confit, Butter, Chives | \$35 Half Tray - \$70 Full Tray

HERB ROASTED FINGERLING POTATOES [®] Crispy Sage, Rosemary, Parmigiano | \$40 Half Tray - \$80 Full Tray

ROASTED WILD MUSHROOM [®] Shaved Garlic, Demi
\$60 Half Tray - \$120 Full Tray

CHARRED BROCCOLINI [®] Parmesan, Chili, Lemon
\$40 Half Tray - \$80 Full Tray

CREAMED SPINACH [®] Roasted Garlic, Parmesan Cream, Fennel, Fresh Mozzarella, Calabrian Chili | \$50 Half Tray - \$100 Full Tray

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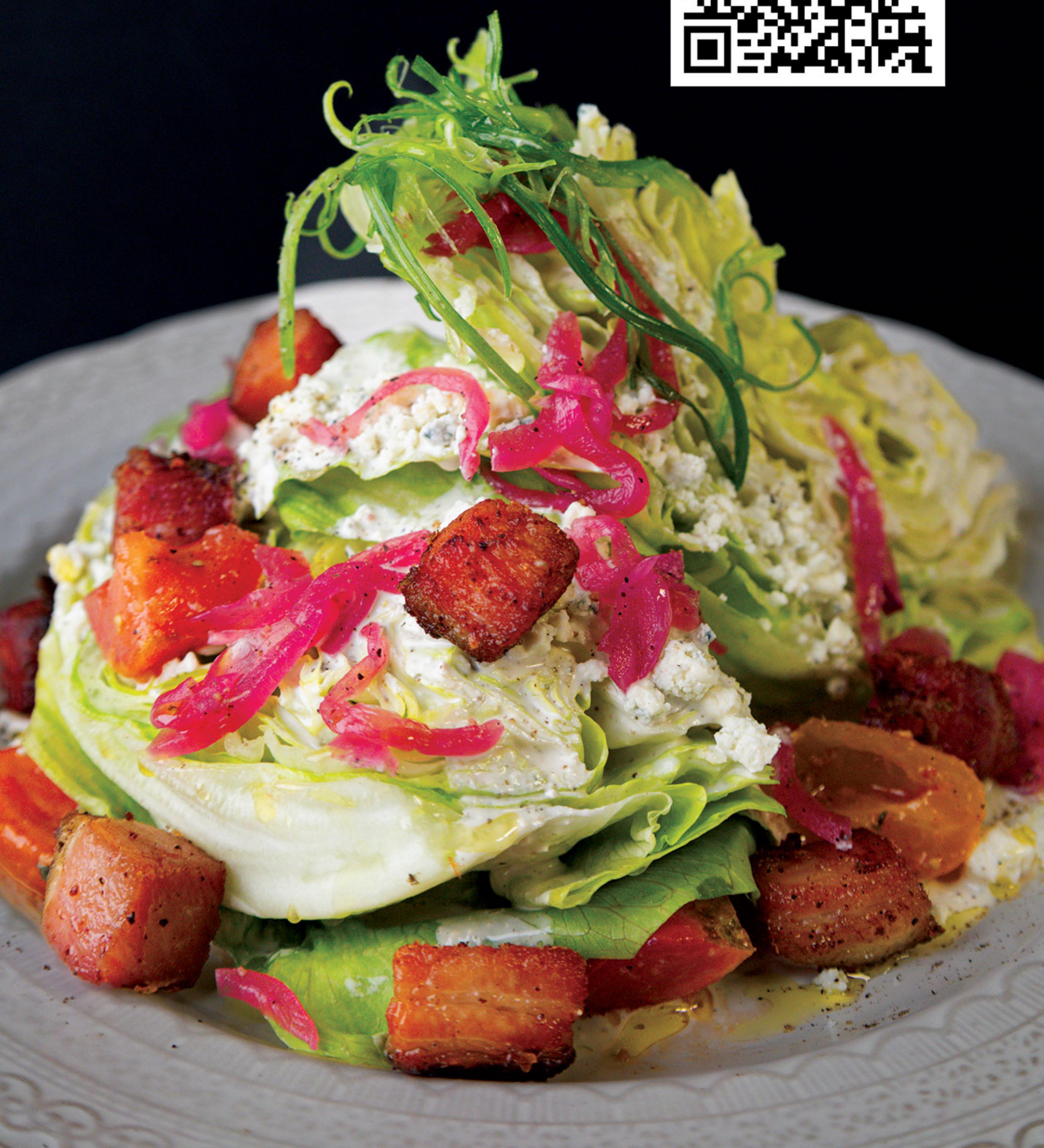


BRING THE FLAVORS OF TAVERNA TOSCANA TO YOUR NEXT EVENT

Elevate your next gathering with the rich, rustic flavors of Taverna Toscana. Our catering menu brings the heart of Italian cuisine to any occasion—whether it's a corporate luncheon, intimate celebration, or grand reception.

Let us take care of the details while you enjoy the moment. Explore our catering options and customize a menu that perfectly suits your event.

SCAN THE CODE TO START
YOUR CATERING ORDER, EMAIL
INFO@TAVERNATOSCANA.COM,
OR CALL 941-357-7772



CATERING MENU



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