

## STARTERS

**PECORINO PARKER ROLLS** Toasted Sesame Seeds, Olive Oil, Salted Honey Butter, Chives 14

**GRILLED OCTOPUS** ④ Crispy Marble Potatoes, Shaved Shallots, Celery, Charred Lemon Sauce 25

**FABIO'S WAGYU MEATBALL** Homemade Meatball, Whipped Ricotta, Tomato Sugo, Basil, Olive Oil, Crostini 24

**24 HR FRENCH ONION SOUP** Rich Demi Broth, Brandy Caramelized Onions, Crouton, Aged Provolone 14

**TUSCAN BEEF CARPACCIO** \* Arugula, Grana Padano, Lemon Oil, Mustard, Capers, Aioli 23

**TUNA TARTARE** \* Cucumber, Calabrian Chili Vinaigrette, Sesame Crisps 22

**CAST IRON CAPRINO** Herbed Goat Cheese, Lavender, Calabrian Honey, Pistachio, Rosemary, Crostini 18

**ARANCINI** Cacio e Pepe, Pecorino Cream, Black Pepper 18

**ROASTED GARLIC SHRIMP** Colossal Shrimp, Garlic & Brandy Tomato Sauce, Herbed Bread Crumb, Crostini 22

**CHEFS SOUP DUJOUR** 14

## SALADS

**WEDGE** ④ Tomato Confit, House Pork Belly Bacon, Gorgonzola, Pickled Red Onion, Scallion, Truffle Gorgonzola Dressing 16

**ROASTED BEET** \*\* ④ Arugula, Frisee, Orange, Savory Goat Cheese, Candied Pistachio, Shaved Fennel, Sherry Vinaigrette 18

**HOUSE CAESAR** \* ④ Romaine Lettuce, Oven Roasted Tomatoes, Parmesan Croutons, Grana Padano, Classic Caesar Dressing 16

**TAVERNA CHOPPED** ④ Mixed Lettuces, Salumi, Aged Provolone, Pepperoncini, Pickled Red Onion, Chickpea, Heirloom Cherry Tomatoes, Red Wine Vinaigrette, Grana Padano 18

**CAPRESE SALAD** Heirloom Tomatoes, Whole Milk Mozzarella, Italian Olives, Oregano, Basil, Tuscan Olive Oil, Aged Balsamic Glaze 18

## FRESH PASTA

**RIGATONI TARTUFO** Truffle Parmesan Cream, Italian Sausage 30

**WAGYU SHORT RIB BOLOGNESE** Savory Red Wine & Short Rib Ragout, Paccheri, Grana Padano 32

**VODKA ROSE** Blush Sauce, Rigatoni, Creamy Burrata, Parmesan, Cracked Pepper, Bread Crumb 28

**SHRIMP FRA DIAVOLO** Colossal Shrimp, Bucatini, Blistered Cherry Tomatoes, White Wine, Shaved Garlic 30

**LASAGNA AL TAVOLO** Spinach Pasta, Grana Padano, Braised Sunday Sugo, Fresh Mozzarella, Basil 30

## SHAREABLE SIDES 14

**CRISPY BRUSSEL SPROUTS** ④ Truffle Honey, House Bacon, Grana Padano

**GARLIC MASHED POTATOES** ④ Whipped Potatoes, Garlic Confit, Butter, Chives

**HERB ROASTED FINGERLING POTATOES** ④ Crispy Sage, Rosemary, Parmigiano

**ROASTED WILD MUSHROOM** ④ Shaved Garlic, Demi

**CHARRED BROCCOLINI** ④ Parmesan, Chili, Lemon

**PROPER MAC & CHEESE** Parmesan Creme, Mozzarella, Toasted Bread Crumb

**TRUFFLE & PARMESAN FRENCH FRIES**

## SEAFOOD & ENTRÉE

**ROASTED BRANZINO** Toasted Mediterranean Couscous, Artichoke, Sweet Drop Peppers, Olives, Salsa Verde 42

**TWIN LOBSTER TAILS** ④ Charred Lemon, Roasted Garlic & Chive Infused Drawn Butter 75

**FAROE ISLAND SALMON** ④ Flame Roasted Corn Puree, Baby Spinach, Sliced Garlic, Burnt Cipollini Oil 34

**SEAFOOD CIOPPINO** ④ Clams, Mussels, Calamari, Shrimp, Fresh Fish, Cherry Tomato and Lobster Broth, Charred Toast 38  
\$5 add Bucatini

**DOUBLE CUT PORK CHOP** \* \*\* ④ Broccolini & Chickpea Ragu, Roasted Pepper and Pistachio Romesco, Gremolata 38

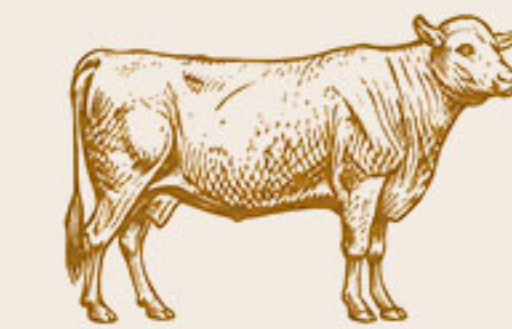
**OSSOBUCO** \*\* ④ Braised Pork Shank, Roasted Garlic Mashed Potato, Pickled Fresno, Chiles, Gremolata, Toasted Pistachio 40

**CHICKEN PARMESAN** Heritage Chicken Breast, San Marzano Sugo, Fresh Mozzarella, Torn Basil, Campanelle Pasta 32

**ROASTED FILET TIP RISOTTO** \* ④ Charred Tomato, Calabrian Chili, Burrata, Torn Basil, Toasted Pistachio Pistou 40

**TAVERNA SURF & TURF** \* ④ Grilled Petite Filet, Broiled Lobster Tail, Charred Lemon, Roasted Garlic & Chive Infused Drawn Butter 78

**ROASTED CHICKEN MARSALA** Woodland Mushrooms, Crispy Fingerling Potatoes, Sautéed Spinach 32



## BUTCHER CUT STEAKS ④

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

**7 OZ PETITE FILET MIGNON** \* 58

**10 OZ SIGNATURE FILET MIGNON** \* 68

**14 OZ NEW YORK STRIP** \* 65

**35 DAY DRY AGE 20 OZ BONE IN RIBEYE** \* 78

**32 OZ PORTERHOUSE** \* 120

Linz Heritage Reserve USDA PRIME Beef is the highest grade awarded for exceptional marbling and tenderness. LINZ USDA Prime beef represents the pinnacle of what heritage Angus cattle can achieve, and honors both tradition and your highest expectations for an unforgettable dining experience.

**PRIME 18 oz Boneless Ribeye** \* 85

**PRIME 14 oz New York Strip** \* 78

**SAUCES** - 5 Roasted Lemon Bearnaise, Truffle Butter, Brandy Au Poivre Sauce, Chimichurri

**ENHANCEMENTS** Grilled Colossal Shrimp 14 • Broiled Lobster Tail 35 • Gorgonzola Crust 8

④ 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)

We are proudly 100% seed oil free. All of our items are prepared in beef tallow and olive oil.

