

STARTERS

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

ANTIPASTO Chefs Artisanal Selection of Cured Meats and Cheeses, Mediterranean Olives, Tomato Jam, Charred Crostini 23

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

NDUJA MUSSELS ☉ Charred Shallots, Shaved Garlic, Blistered Tomatoes, Nduja Broth, Charred Toast 21

CROSTINI DEL GIORNO ** Whipped Ricotta, Charred Grapes, Truffle Honey, Roasted Pistachio, Saba 18

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 * Blood Orange Miso Pickled Cucumber, Avocado Mousseline, Ponzu Fresno Vinaigrette, Rice Crisp 22

CHEFS SOUP DUJOUR 14

SALADS

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

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

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

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

POMODORO TOSCANA ☉ Heirloom Beefsteak Tomato, Pickled Red Onion, House Cured Pork Belly, Gorgonzola Dolce, Tuscan Olive Oil, Scallions 18

ROMAN PIZZA

PROSCIUTTO & ARUGULA Truffle Honey, Roasted Garlic, Parmesan Cream, Fresh Mozzarella 18

SPINACH & RICOTTA Heirloom Tomato, Whipped Ricotta, Spinach, Basil, Olive Oil 18

TUTTA CARNE Italian Sausage, House Bacon, Salumi, Tomato Sugo, Fresh Mozzarella, Basil 18

TRUFFLE MUSHROOM Woodland Mushrooms, Truffle Cream, Mozzarella, Crispy Rosemary 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, Lobster Butter 30

☉ 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.

SEAFOOD & ENTRÉE

ROASTED SEABASS Mediterranean Couscous, Artichoke, Sweet Drop Peppers, Olives 39

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

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

MISO GLAZED MAHI MAHI ☉ Baby Bok Choy, Woodland Mushrooms 39

SEAFOOD CIOPPINO ☉ Clams, Mussels, Calamari, Shrimp, Fresh Fish, Cherry Tomato and Lobster Broth, Charred Toast 38
\$5 add Squid Ink Tonnarelli Al Nero

DOUBLE CUT PORK CHOP * ** ☉ Broccolini & Chickpea Ragù, Roasted Pepper and Pistachio Romesco, Gremolata 38

OSSOBUCO ** ☉ 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 29

ROASTED HALF CHICKEN ☉ Parmesan & Herbs Fingerling Potatoes, Black Truffle Jus 34

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

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

BUTCHER CUT STEAKS

 ☉

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

18 OZ BONELESS RIBEYE * 72

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, Lobster Butter, Brandy Au Poivre Sauce, Chimichurri

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

SHAREABLE SIDES 14

CRISPY BRUSSEL SPROUTS ☉ Truffle Honey, House Bacon, Grana Padano

GARLIC MASHED POTATOES ☉ Whipped Potatoes, Garlic Confit, Butter, Chives

HERB ROASTED FINGERLING POTATOES ☉ Crispy Sage, Rosemary, Parmigiano

ROASTED WILD MUSHROOM ☉ Shaved Garlic, Demi

CHARRED BROCCOLINI ☉ Parmesan, Chili, Lemon

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

TRUFFLE & PARMESAN FRENCH FRIES

CREAMED SPINACH Roasted Garlic, Parmesan Cream, Fennel, Fresh Mozzarella, Calabrian Chili

