STARTERS

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

GRILLED OCTOPUS ㊗ 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 * Citrus Soy, Cucumber, Wasabi Aoili, Pickled Fresno, Crispy Wonton 22

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

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

CAPRESE FOR THE TABLE Fresh Mozzarella Made Tableside, Heirloom Tomato, Aged Balsamic, Fresh Basil, Extra Virgin Olive Oil 45

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

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

CITRUS CRAB LINGUINI Jumbo Lump Crab, Colossal Shrimp, White Wine Citrus Butter Sauce, Blistered Cherry Tomato, Citrus Breadcrumb, Chive 40

LINGUINE CLAMS Sauteed Manila Clams, Roasted Garlic, White Wine, Lemon & Fresh Parsley 32

SHAREABLE SIDES 14

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

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

CAST IRON TWICE BAKED POTATO Smoked Bacon, Mozzarella & Fresh Chive 16

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

SEAFOOD & ENTRÈE

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

ROASTED CHICKEN MARSALA Woodland Mushrooms, Crispy Fingerling Potatoes, Sauteed Spinach 32

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

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

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

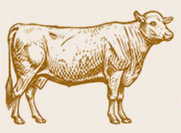
FAROE ISLAND SALMON ㊗ Charred Artichoke, Pepperoncini, Agrodolce, Lemon Garlic Aioli, Citrus Salad 36

SEAFOOD CIOPPINO ㊗ Clams, Mussels, Calamari, Shrimp, Fresh Fish, Cherry Tomato and Lobster Broth, Charred Toast 42
$5 Add Linguine

HALIBUT MILANESE Buttery White Wine, Charred Lemon Caper Sauce, Citrus Arugula Salad 50

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

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



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
35 DAY DRY AGE 20 OZ BONE IN RIBEYE * 78
32 OZ PORTERHOUSE * 120
ROTATING BUTCHERS CUT * MP

Chefs Selection, Please Ask Your Server For Details

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, Chianti Demi-Glacé

ENHANCEMENTS Grilled Colossal Shrimp 14 • Broiled Lobster Tail 35 • Gorgonzola Crust 8 • Jumbo Lump Crab Oscar 18

㊗ 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.