

STARTERS

PECORINO PARKER ROLLS
Toasted Sesame Seeds, Olive Oil, Salted Honey Butter, Chives, Grana Padano 12 (NF)

SMOKED MOROCCAN WINGS
Celery, Radish, Citrus Dressing 14 (NF)

FABIO’S WAGYU MEATBALL
Whipped Ricotta, Tomato Sugo, Basil, Olive Oil, Crostini 21 (NF)

NDUJA MUSSELS
Charred Shallots, Shaved Garlic, Blistered Tomato, Nduja Broth, Charred Toast 14 (NF) (GF)

24-HOUR FRENCH ONION SOUP
Rich Demi Broth, Brandy, Caramelized Onion, Croutons, Aged Provolone 12 (NF) (GF)

CHEF’S SOUP DU JOUR 12

SALADS

Add Chicken 10, Salmon 14, Shrimp 12, Filet Tips 15

WEDGE
Confit Tomato, House Pork Belly Bacon, Gorgonzola, Pickled Red Onion, Scallion, Truffle Gorgonzola Dressing 12 (NF) (GF)

BRUSSEL SPROUT
Shaved Brussels, Red Wine Vinaigrette, Almonds, Radish, Red Grapes, Shaved Parmesan 12 (GF) (V)

HOUSE CEASAR **
Romaine Lettuce, Oven Roasted Tomato, Parmesan Crouton, Grana Padano, Classic Cesar Dressing 12 (NF) (GF)

CAPRESE
Heirloom Tomato, Basil, Tuscan Olive Oil, Saba 12 (NF) (GF)

TAVERNA CHOPPED
Mixed Lettuces, Salumi, Aged Provolone, Pepperoncini, Pickled Red Onion, Chickpeas, Heirloom Cherry Tomatoes, Red Wine Vinaigrette, Grana Padano 12 (NF)

*Soup and Side Salad 14

ROMAN FOCACCIA PIZZA

PEPPERONI & HOT HONEY
Ricotta, Mozzarella, Torn Basil 17 (NF)

TRUFFLE MUSHROOM
Woodland Mushrooms, Truffle Cream, Mozzarella, Crispy Rosemary 16 (NF) (V)

TOMATO CONFIT MARGARITA
Fresh Mozzarella, Basil, Cracked Pepper 14 (NF) (V)

* Half Pizza and Side Salad 14

HANDHELDS

Served with House-Made Tallow Chips,
House-Made Tallow Fries + \$3

SMASH BURGER
Caramelized Onions, Calabrian Aioli, Gouda, Pickles, Brioche Bun 16 (NF)

NY STEAK DIP
Herbed Mushrooms, Caramelized Onion, Aged White Cheddar, Horseradish Ailoi, Amarosa Roll, Rich Demi Au Jus 19 (NF)

TOSCANA BLT
House Cured Bacon, Semi Dried Tomato, Citrus Vin Arugula, Pickled Red Onion, Roasted Garlic Aioli 14 (NF)

ITALIAN GRINDER
Prosciutto, Soppressata, Fresh Mozzarella, Roasted Garlic Aioli, Arugula, Chopped Olive & Pickled Red Onion 16 (NF)

CHICKEN SANDWICH
Herb Panko Chicken, Pistachio Romesco, Arugula, Pickles, Calabrian Aioli 14

BLACKENED GROUPER SANDWICH
Heirloom Tomato, Iceberg Lettuce, Meyer Lemon Calabrian Remoulade 21 (NF)

PASTAS

All Pasta Can Be GF / NF

ORECCHIETTE GENOVESE
Italian Sausage, Caramelized Onion, Crushed Red Pepper, White Wine, Chicken Stock, Basil 18

RIGATONI WAGYU SHORT RIB BOLOGNESE
Savory Red Wine, Short Rib Ragout, Fresh Rigatoni, Grana Padano 26

RIGATONI ALLA VODKA
Vodka Sauce, Herbed Breadcrumbs, Grana Padano 18 (V)

ROASTED CHICKEN FUSILLONI
Roasted Garlic, Sundried Tomatoes, White Wine, Cream Sauce, Basil 20

NF = NUT FREE | V= Vegetarian | GF= CAN be 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

