

STARTERS

PECORINO PARKER ROLLS

Toasted Sesame Seeds, Olive Oil, Salted Honey Butter, Chives 12

GRILLED BONE MARROW ^{GF}

Tomato Onion Jam, Tart Arugula Salad, Herb Breadcrumb, Citrus Gremolata, Crostini 21

SMOKED MOROCCAN CHILI WINGS ^{GF}

Celery, Radish, Citrus Dressing 16

GRILLED OCTOPUS ^{GF}

Crispy Marble Potatoes, Shaved Shallot, Celery, Charred Lemon Sauce 22

NDUJA MUSSELS ^{GF}

Charred Shallots, Shaved Garlic, Blistered Tomatoes, Nduja Broth, Charred Toast 19

CROSTINI DEL GIORNO

Whipped Ricotta, Charred Grapes, Truffle Honey, Roasted Pistachio, Saba 16

FABIO'S WAGYU MEATBALL

Homemade Meatball, Whipped Ricotta, Tomato Sugo, Basil, Olive Oil, Crostino 21

24 HR FRENCH ONION SOUP

Rich Demi Broth, Brandy Caramelized Onions, Crouton, Aged Provolone 12

SALADS

WEDGE ^{GF}

Confit Tomato, House Pork Belly Bacon, Gorgonzola, Pickled Red Onion, Scallion, Truffle Gorgonzola Dressing 14

ROASTED BEET ^{GF}

Arugula, Frisee, Orange, Savory Goat Cheese, Candied Pistachio, Shaved Fennel, Sherry Vinaigrette 16

HOUSE CAESAR ^{GF}

Romaine Lettuce, Oven Roasted Tomatoes, Parmesan Crouton, Grana Padano, Classic Caesar Dressing 14

TAVERNA CHOPPED ^{GF}

Mixed Lettuces, Salumi, Aged Provolone, Pepperoncini, Pickled Red Onion, Chickpea, Heirloom Cherry Tomatoes, Red Wine Vinaigrette 16

ROMAN PIZZA

PROSCIUTTO & ARUGLIA

Truffle Honey, Roasted Garlic, Parmesan Cream, Fresh Mozzarella 18

SPINACH & RICOTTA

Heirloom Tomato, Whipped Ricotta, Spinach, Basil, Olive Oil 16

TUTTA CARNE

Italian Sausage, House Bacon, Salumi, Tomato Sugo, Fresh Mozzarella, Basil 17

TRUFFLE MUSHROOM

Woodland Mushrooms, Truffle Cream, Mozzarella, Crispy Rosemary 17

FRESH PASTA

TAVERNA FRUTTI DI MARE

Squid Ink Linguine, Clams, Mussels, Shrimp, Calamari, Cherry Tomato, Garlic, White Wine, Lobster Butter 32

WAGYU SHORT RIB BOLOGNESE

Savory Red Wine & Short Rib Ragout, Paccheri, Grana Padano 28

VODKA ROSE

Blush Sauce, Rigatoni, Creamy Burrata, Parmesan, Cracked Pepper 24

SHRIMP FRA DIAVOLO

Colossal Shrimp, Bucatini, Blistered Cherry Tomatoes, White Wine, Shaved Garlic, Lobster Butter 28

SEAFOOD & ENTRÉE

ROASTED SEABASS

Mediterranean Couscous, Artichoke, Peppers, Olives, Tomato Confit 38

FARRO ISLAND SALMON ^{GF}

Eggplant Caponata, Chimichurri 32

MISO GLAZED MAHI MAHI ^{GF}

Baby Bok Choy, Woodland Mushroom 36

SEAFOOD CIOPPINO ^{GF}

Clams, Mussels, Calamari, Shrimp, Lobster Cherry Tomato Broth, Charred Toast 32

DOUBLE CUT PORK CHOP ^{GF}

Broccolini & Chickpea Ragu, Roasted Pepper Romesco 35

OSSOBUCO ^{GF}

Braised Pork Shank, Roasted Garlic Mashed Potato, Pickled Fresno, Gremolata 35

ROASTED HALF CHICKEN ^{GF}

Parmesan & Herbs Fingerling Potatoes, Black Truffle Jus 30

BUTCHER CUT STEAKS

^{GF}

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

18 OZ BONELESS RIBEYE 70

14 OZ NEW YORK STRIP 65

32 OZ PORTERHOUSE 110

7 OZ PETITE FILET MIGNON 50

10 OZ SIGNATURE FILET MIGNON 60

35 DAY DRY AGE 20 OZ BONE IN RIBEYE 75

SAUCES

5

Roasted Lemon Bearnaise

Truffle Butter

Lobster Butter

Brandy Au Poivre Sauce

Chimichurri

SIDES

10

CRISPY BRUSSEL SPROUTS ^{GF}

Truffle Honey, House Bacon, Grana Padano

GARLIC MASHED POTATOES ^{GF}

Whipped Potatoes, Garlic Confit, Butter, Chives

HERB ROASTED FINGERLING POTATOES ^{GF}

Crispy Sage, Rosemary, Parmigiano

ROASTED WILD MUSHROOM ^{GF}

Shaved Garlic, Demi

CHARRED BROCCOLINI ^{GF}

Parmesan, Chili, Lemon

PROPER MAC & CHEESE

Parmesan Creme, Mozzarella, Toasted Bread Crumb

TRUFFLE & PARMESAN FRENCH FRIES

^{GF} 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

