

STARTERS

PECORINO PARKER ROLLS Toasted Sesame Seeds, Olive Oil, Salted Honey Butter, Chives 12

TABLE SIDE SMOKED TARTAR Filet Mignon, Capers, Shallots, Tuscan Olive Oil, Farm Egg, Toasted Bread 24

GRILLED BONE MARROW ☉ Tomato Onion Jam, Tart Arugula Salad, Herb Breadcrumbs, Citrus Gremolata, Crostini 21

SMOKED MOROCCAN CHILI WINGS ☉ Celery, Radish, Citrus Dressing 16

GRILLED OCTOPUS ☉ Crispy Marble Potatoes, Shaved Shallots, Celery, Charred Lemon Sauce 22

NDUJA MUSSELS ☉ 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, Crostini 21

24 HR FRENCH ONION SOUP Rich Demi Broth, Brandy Caramelized Onions, Crouton, Aged Provolone 12

SALADS

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

ROASTED BEET ** ☉ Arugula, Frisee, Orange, Savory Goat Cheese, Candied Pistachio, Shaved Fennel, Sherry Vinaigrette 16

HOUSE CAESAR ☉ Romaine Lettuce, Oven Roasted Tomatoes, Parmesan Croutons, Grana Padano, Classic Caesar Dressing 14

TAVERNA CHOPPED ☉ Mixed Lettuces, Salumi, Aged Provolone, Pepperoncini, Pickled Red Onion, Chickpea, Heirloom Cherry Tomatoes, Red Wine Vinaigrette, Grana Padano 16

ROMAN PIZZA

PROSCIUTTO & ARUGULA 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, Bread Crumb 24

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

☉ 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)

SEAFOOD & ENTRÉE

ROASTED SEABASS Mediterranean Couscous, Artichoke, Sweetly Drop Peppers, Olives 38

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

FAROE ISLAND SALMON ☉ Eggplant Caponata, Chimichurri 32

MISO GLAZED MAHI MAHI ☉ Baby Bok Choy, Woodland Mushrooms 36

SEAFOOD CIOPPINO ☉ Clams, Mussels, Calamari, Shrimp, Lobster and Cherry Tomato Broth, Charred Toast 32

DOUBLE CUT PORK CHOP ** ☉ Broccoli & Chickpea Ragu, Roasted Pepper and Pistachio Romesco, Gremolata 35

OSSOBUCO ** ☉ Braised Pork Shank, Roasted Garlic Mashed Potato, Pickled Fresno, Chiles, Gremolata, Toasted Pistachio 35

ROASTED HALF CHICKEN ☉ Parmesan & Herbs Fingerling Potatoes, Black Truffle Jus 30

ROASTED FILET TIP RISOTTO ** ☉ Charred Tomato, Calabrian Chili, Burrata, Torn Basil, Toasted Pistachio Pistou 35

TAVERNA SURF & TURF ☉ Grilled Petite Filet, Broiled Lobster Tail, Charred Lemon, Roasted Garlic & Chive Infused Drawn Butter 75

BUTCHER CUT STEAKS ☉

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

ENHANCEMENTS Grilled Colossal Shrimp 14 • Broiled Lobster Tail 35 • Gorgonzola Crust 8 • Bone Marrow 18

SIDES 10

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

