



PIZZETTE HOMEMADE THIN CRUST

POMODORO, BASIL & FRESH MOZZARELLA / 14

SPINACH, MUSHROOM & FETA GARLIC OIL / 15

OLIVE & ANCHOVY KALAMATA & GREEN OLIVES
POMODORO, FONTINA / 16

PEPPERONI & PROVOLONE POMODORO / 15

HOT SAUSAGE & PEPPERS POMODORO
PROVOLONE, PARMIGIANO / 17

TAVERNA

FRESH CUT FRIES / 6

HOMEMADE POTATO CHIPS / 6

FISH & CHIPS WILD ATLANTIC COD
HAND BREADED & FRIED, LEMON, TARTAR
HOMEMADE CHIPS OR FRESH CUT FRIES / 21

FRIED SHRIMP HAND BREADED, LEMON, COCKTAIL
HOMEMADE CHIPS OR FRESH CUT FRIES / 24

TAVERNA BURGER FRESH GROUND BEEF
BROILED TO YOUR SPECIFICATIONS, BRIOCHE BUN
PROVOLONE, AMERICAN, BLEU, OR FONTINA
LETTUCE, TOMATO, ONION, PICKLE
HOMEMADE CHIPS OR FRESH CUT FRIES / 18

PIATTI PICCOLI

ZUCCHINI FRITTI POMODORO, LEMON / 11

BEANS & GREENS GARLIC OIL, POMODORO / 12

RISOTTO SEASONAL VEGETABLES, PARMIGIANO / 14

STUFFED CLAMS BUTTER, BREADCRUMBS, LEMON / 12

CAJUN SHRIMP LEMON, BUTTER, CAJUN SPICE / 15

POLPETTE TWO HOMEMADE MEATBALLS / 8

PASTA IMPORTED DECECCO SEMOLINA NOODLES

PASTA AL POMODORO PLUM TOMATO SAUCE / 17
ADD A HOMEMADE MEATBALL / 21

WILD MUSHROOM PAPPARDELLE WIDE EGG NOODLES
BUTTER, PARMIGIANO, SEASONAL MUSHROOMS / 28

HOT PEPPER LINGUINE GARLIC OIL OR POMODORO / 21
ADD HOMEMADE HOT SAUSAGE / 25

PAPPARDELLE ALLA BOLOGNESE WIDE EGG NOODLES
MEAT SAUCE, BUTTER, CREAM, PARMIGIANO / 26

LINGUINE CON VONGOLE TENDER SEA CLAMS
GARLIC OIL OR POMODORO / 28

LINGUINE AGLI SCAMPI SHRIMP, FRESH TOMATOES
GARLIC OIL, BUTTER, WHITE WINE, PARSLEY / 30

ZUPPE e INSALATE

ITALIAN WEDDING SOUP CUP OR BOWL / 6 / 8

SEASONAL SOUP CUP OR BOWL / 7 / 9

HOUSE SALAD MIXED GREENS, TOMATO, ONION
MARINATED PEPPERS / 7

CAESAR ROMAINE HEARTS, CROUTONS, ANCHOVY
GARLIC, PARMIGIANO / 11

ICEBERG WEDGE TOMATO, ONION, BACON, BLEU / 12

SECONDI

EGGPLANT ALLA PARMIGIANA HAND BREADED
POMODORO SAUCE & CHEESE, SIDE OF PASTA / 25

CHICKEN ALLA MILANESE HERB EGG WASH
BREADCRUMBS, PAN FRIED IN OLIVE OIL, LEMON
SIDE OF PASTA / 26

CHICKEN ALLA PARMIGIANA HERB EGG WASH
BREADCRUMBS, PAN FRIED IN OLIVE OIL
POMODORO SAUCE & CHEESE, SIDE OF PASTA / 27

CHICKEN ALLA MARSALA SAUTÉED MUSHROOMS
WINE PAN SAUCE, RISOTTO / 30

FILET MIGNON SIX OUNCE BEEF TENDERLOIN
BROILED TO YOUR SPECIFICATIONS
WILTED SPINACH, FRESH CUT FRIES / 38



SPARKLING WINE GLASS / BOTTLE

CUPCAKE PROSECCO VENETO / 12 / 46
REFRESHING, WHITE PEACH & GRAPEFRUIT

CASALINI TREVISO EXTRA DRY PROSECCO VENETO / 48
VIBRANT APPLE, GINGER, CITRUS

FERRARI PERLÉ BRUT TRENTO / 68
HAND HARVESTED CHARDONNAY GRAPES

MUMM NAPA BRUT ROSÉ CALIFORNIA / 46
ROSES, ORANGE PEEL & BLOSSOM

CANTINE FEDERICIANE GRAGNANO CAMPANIA / 58
LIGHT-BODIED, SLIGHTLY SPARKLING RED

WHITE WINE GLASS / BOTTLE

TERREGAIE CLARIS PINOT GRIGIO / 10 / 40
HONEYDEW & JUICY PEARS

ETICHETTA BIANCA TOSCANA / 13 / 50
TREBBIANO, PINOT BIANCO, SAUVIGNON BLANC

TAONGA SAUVIGNON BLANC NEW ZEALAND / 12 / 48
TROPICAL FRUIT WITH HINTS OF GRASS

ANTON ZIMMERMANN RIESLING GERMANY / 12 / 48
SEMI-SWEET, NECTARINE, MELON & PINEAPPLE

KENDALL JACKSON CHARDONNAY CALIFORNIA / 12 / 48
APRICOT, FIG & OAK

STONESTREET CHARDONNAY CALIFORNIA / 75
POACHED PEAR, LEMON, ALMOND

MASTROBERARDINO LACRYMA CHRISTI CAMPANIA / 55
NOTES OF STONE FRUIT & LICORICE

RED WINE GLASS / BOTTLE

BELL'AGIO CHIANTI TOSCANA / 10 / 46 LITER
TABLE WINE IN TRADITIONAL STRAW-COVERED FIASCO

CARPINETO DOGAJOLO ROSSO TOSCANA / 11 / 42
DELICATE BLEND OF SANGIOVESE & CABERNET

ETICHETTA BLU ROSSO TOSCANA / 13 / 50
SYRAH, CABERNET, MERLOT, SANGIOVESE, CANAILOLO

BLACK CABRA MALBEC ARGENTINA / 10 / 40
INKY RED, DARK PLUM

OAK FARM CABERNET SAUVIGNON CALIFORNIA / 12 / 48
BLUEBERRY, BLACK CURRANT & CEDAR

BOGLE OLD VINE ZINFANDEL CALIFORNIA / 10 / 38
SPICY PEPPER & RIPE FRUIT

COPAIN TOUS ENSEMBLE SYRAH CALIFORNIA / 50
FLORAL, FIG & BLACKBERRY NOTES

LEFT COAST CELLARS PINOT NOIR OREGON / 62
BLACK CHERRY, BLACK TEA, FOREST FLOOR AROMAS

DOMAINE COSTE-CAUMARTIN PINOT NOIR BOURGOGNE / 75
DENSE, SMOKY & FRUITY

I FABBRI LAMOLE CHIANTI CLASSICO TOSCANA / 50
ORGANIC SANGIOVESE, SOUR CHERRY & SAGE

TENUTA BUON TEMPO BRUNELLO DI MONTALCINO / 150
WILD STRAWBERRIES, TRUFFLE, FLOWERING HERBS

CANTINA ZACCAGNINI MONTEPULCIANO D'ABRUZZO / 50
FRAGRANT TOBACCO & LEATHER

COLLEFRISIO APPASSIMENTO ABRUZZO / 75
MONTEPULCIANO, MERLOT, SANGIOVESE

RED WINE GLASS / BOTTLE

BAVA RUCHE DI CASTAGNOLE MONFERATTO PIEMONTE / 55
ROSE, VIOLET, WHITE PEPPER

FONTANAFREDDA BRICCOTONDO BARBERA PIEMONTE / 38
SLIGHTLY SPICY, AROMAS OF BERRIES & PLUM

FONTANAFREDDA SERRALUNGA D'ALBA BAROLO / 125
VIBRANT FLORAL NOSE, TRACES OF AUTUMN LEAVES

LAGREIN PERL ALTO ADIGE / 50
SOFT & HARMONIOUS, DRIED FRUIT AROMAS

TREMENTI BAR VENETO ROSSO APPASSIMENTO / 40
FULL BODIED BLEND OF CORVINA & MERLOT

SANTA SOFIA VALPOLICELLA RIPASSO VENETO / 60
PRUNE, CINNAMON & CLOVE

VILLA SPINOSA AMARONE DELLA VALPOLICELLA / 125
RICH RED WINE MADE WITH PARTIALLY DRIED GRAPES

ROCCO DEI SANNITI AGLIANICO CAMPANIA / 55
DUSTY CHERRY & LEATHER

TERRA DEI RE AGLIANICO DEL VULTURE BASILICATA / 65
BOLD & STRUCTURED, VOLCANIC SOIL

BAGLIO AL SOLE PRIMITIVO PUGLIA / 42
COMPLEX, FULL-BODIED, RAISIN & PLUM

PLANETA LA SEGRETA IL ROSSO SICILIA / 40
INTENSE, RED CURRANT, MULBERRY, SLIGHTLY SPICY

PLANETA BURDESE CABERNET SAUVIGNON SICILIA / 80
WILD GAME, SCORCHED EARTH

CIVIAS ACANTEO NERO D'AVOLA SICILIA / 44
RED PLUM, BLACK PEPPER, SEAWEED & EUCALYPTUS

HOUSE WINE PINOT GRIGIO / CHARDONNAY / MOSCATO / WHITE ZINFANDEL / LAMBRUSCO / PINOT NOIR / MERLOT / CABERNET SAUVIGNON / GLASS \$8 / HALF CARAFE \$14