

LA TAVERNA

◆ APPETIZERS ◆

Fried Calamari <i>(zesty marinara)</i>	18
Asian Calamari <i>(mandarin, sesame seeds, scallions, sweet chilli sauce)</i>	18
Roasted Peppers 🍷 <i>(fresh mozzarella, provolone, EVOO)</i>	17
Naked Wings 🍷 <i>(Buffalo or BBQ)</i>	15
Taverna Meatballs <i>(parmigiana, zesty marinara, peppers, onions)</i>	13
Burrata 🍷 <i>(tomato jam, basil oil, prosciutto)</i>	16
Bang Bang Shrimp <i>(lightly floured, served with spicy aioli)</i>	17
Grilled Clams 🍷 <i>(pancetta, cherry tomato, arugula, garlic, white wine)</i>	16
Smoked Mozzarella Sticks <i>(homemade mozzarella sticks, lightly fried, served with tomato sauce)</i>	12
Ricotta Honey Jar <i>(walnuts, crostini)</i>	14

◆ RAW BAR ◆

Oysters <i>(each)</i>	3
Fresh Ln Clams <i>(each)</i>	1.5
Shrimp Cocktail <i>(each)</i>	3.5
Lobster Tail 4oz <i>(each)</i>	14



◆ PERSONAL PIZZA ◆

Plain Pizza <i>(tomato, basil, mozzarella)</i>	14
LT Pizza <i>(arugula, prosciutto, cherry tomato, provolone)</i>	15
Montese Pizza <i>(pesto, roasted peppers, sausage, mozzarella)</i>	16
Spicy Veggies Pizza <i>(mozzarella, peppers, zucchini, onions, jalapenos, spicy aioli)</i>	17
Chicken Parm Pizza <i>(vodka sauce, mozzarella)</i>	18

◆ SOUPS & SALADS ◆

French Onion	9
Soup of the Day	8
Caesar Salad 🍷 <i>(with garlic crutons)</i>	10
Arugula Salad 🍷 <i>(mandarin, dried cranberries, almonds, feta cheese, port wine vinaigrette)</i>	13
Beet Salad 🍷 <i>(red onions, feta cheese, mandarin, port wine vinaigrette)</i>	12
Gorgonzola 🍷 <i>(mixed greens, roasted walnuts, crumbled bleu cheese, balsamic vinaigrette)</i>	13
ADD: SHRIMP 12/CHICKEN 7/SALMON 13 STEAK14/LOBSTER15	



◆ FRESH PASTA ◆

Gnocchi Sorrento <i>(fresh tomato sauce, parmesan, basil)</i>	22
Gnocchi al Truffle <i>(truffle cream, sausage, asparagus, onions)</i>	24
Fettuccine Carbonara <i>(crispy bacon, parmesan cream, pecorino)</i>	20
Fettuccine Bolognese <i>(traditional meat sauce with ricotta)</i>	21
Sausage & Orecchiette <i>(broccoli rabe, garlic sausage, parmesan, fresh mozzarella)</i>	22
Orecchiette Ragù <i>(wild mushroom sauce, short ribs)</i>	25
Penne Vodka <i>(tomato, parmesan cream sauce)</i>	20
Baked Eggplant Rollatini <i>(ricotta, mozzarella, over capellini)</i>	21
Penne Mediterranean <i>(garlic, tomato, shrimp)</i>	28

Gluten-free pasta available



◆ BURGERS & SANDWICHES ◆

ALL SANDWICHES ARE SERVED WITH FRENCH FRIES, SUBSTITUTE VEGETABLES OR SALAD INSTEAD OF FRIES FOR 3

Original Burger <i>(lettuce tomato, your choice of cheese, brioche bun)</i>	14
BBQ Burger <i>(cheddar cheese, smoked applewood bacon, brioche bun)</i>	15
Tavern Burger <i>(red onions, avocado, Monterey jack cheese, chipotle mayo, brioche bun)</i>	16
Piadina Sausage & Broccoli Rabe <i>(garlic, mozzarella)</i>	14
Piadina Roasted Vegetables <i>(piadina: flat bread) • (zucchini, roasted peppers, onions, spinach)</i>	15
Blacken Salmon Sandwich <i>(avocado, lettuce, onions, tomato, mayo, ciabatta)</i>	18
Herb Crusted Chicken Sandwich <i>(fresh mozzarella, roasted pepper, balsamic, ciabatta)</i>	14
Pork Tenderloin Sandwich <i>(fresh mozzarella, roasted pepper, pesto mayo)</i>	16
Lobster Avocado Piadina <i>(lettuce, tomato, red onions, chipotle mayo)</i>	20

◆ HOMEMADE RAVIOLI ◆

YOUR CHOICE OF SAUCE: MARINARA, VODKA, PESTO CREAM, BRANDY MUSHROOM CREAM

Shrimp & Crabmeat Ravioli <i>(black dough)</i>	22
Lobster Ravioli <i>(pink dough)</i>	22
Grilled Vegetable Ravioli <i>(roasted chili dough)</i>	19
Cheese Ravioli	18
White Bean & Basil Ravioli <i>(vegan)</i>	19

◆ SIDES ◆

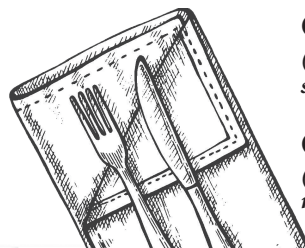
Broccoli Rabe	10
Mashed Potatoes	7
Spinach	8
French Fries	8
Asparagus	9
Grilled Vegetables	12
Garlic Bread <i>(with cheese)</i>	8
Penne Oil & Garlic	10

◆ ENTREES ◆

Seafood

LT Steaks & Chops	
Bone in Rib-Eye <i>(16oz, mushrooms, onions, crumbled bleu cheese, potato croquettes, string beans)</i>	40
Taverna Steak 🍷 <i>(grilled sirloin, chimichurri sauce, french fries)</i>	27
Braised Short Ribs <i>(slow-cooked in natural braising au jus, mashed potatoes)</i>	38
Herb Roasted Lobster & Steak <i>(petite filet mignon, lobster tail, beurre blanc sauce, asparagus, potato croquettes)</i>	42
Lamb Shank 🍷 <i>(slow-cooked in natural braising au jus, grilled asparagus)</i>	36
Pork Shank 🍷 <i>(slow-cooked in natural au jus, mashed potatoes)</i>	30
Pork Tenderloin Murphy <i>(onions, peppers, mushrooms, brown demi-glace, mashed potatoes)</i>	28
Perfect Pair Fillet Mignon 🍷 <i>(2 6oz steak fillet, gorgonzola cream sauce, potato croquettes, string beans)</i>	45

Fantasia Di Mare <i>(lobster tail, clams, shrimp, garlic cherry tomato sauce, linguine)</i>	38
Linguine & Clams <i>(red or white sauce)</i>	24
Pan Seared Salmon <i>(herb crusted, garlic cherry tomato, spinach)</i>	27
Tuscan Salmon 🍷 <i>(spinach, and grilled vegetables)</i>	27
Seafood Cake <i>(shrimp, scallops, crabmeat, butter lemon sauce, mashed potatoes, spinach)</i>	27



Poultry

Chicken Milanese <i>(herb crusted chicken, over arugula, tomato, onions, provolone)</i>	23
Tuscan Chicken 🍷 <i>(grilled chicken, spinach and grilled vegetables)</i>	22
Chicken Parmigiana <i>(traditional mozzarella, marinara sauce over capellini)</i>	22
Chicken Arrosto 🍷 <i>(braised half chicken, marinated with garlic and onions, mashed potatoes, spinach)</i>	25
Chicken Francese <i>(onions, white wine butter lemon sauce, spinach)</i>	21
Chicken Abruzzi <i>(asparagus, mozzarella, brandy, mushroom cream sauce over capellini)</i>	22
Chicken Saltimbocca <i>(prosciutto, spinach, mozzarella, demi-glace, mashed potatoes)</i>	24

◆ WINE BY THE BOTTLE & GLASS ◆

House Selection

(by the glass)

Cabernet Sauvignon / Merlot Pinot Noir 8

Pinot Grigio / Chardonnay / Sauvignon Blanc / White Zinfandel / Moscato 8

Dry Sparkling Wines & Champagne

Cantine Maschio / Prosecco Brut / Treviso / Veneto / Italy 9/27

Korbel / Brut / California 26

MOËT & CHANDON / Brut Imperial / Champagne / France 69

LT Sangria 12/28
(Red, White)

Red Wine

Villadoro Barolo 65

Firesteed / Pinot Noir / Oregon 11/34

Noble Wines 337 10/35

Kendall Jackson Cabernet Sauvignon / California 12/37

Trivento / Malbec / Argentina 9/32

Lombardini / Lambrusco / Tuscany, Italy 9/30

Ruffino Chianti / Tuscany, Italy 9/32

Brunello Orcia 80

La Crema Pinot Noir 40

White & Rose Wines

Santa Margherita / Pinot Grigio Alto Adige / Italy 14/46

Kendall Jackson / Chardonnay California 12/37

Ruffino Lumina / Pinot Grigio Tuscany / Italy 10/32

Chateau d'Esclans / Rose "Whispering Angel" 9/39

Noble Vines 446 / Chardonnay Monterey / California 12/37

Graff / Riesling / Kabinett Mosel / Germany 8/28

Vitiano / Vermentino Umbria, Italy 9/32



◆ COCKTAILS ◆

Italian Whiskey Sour 12
(whiskey, sour-mix, topped with Ruffino Chianti)

Darken Stormy 11
(dark rum, fresh lime, ginger beer)

Promegranate Mule 12
(Titos vodka, promegranate, fresh lime, ginger beer)

Limonata di Taverna 13
(bourbon, blueberries, lemonade)

French 375 12
(Titos vodka, white cranberry, lemon, berries, prosecco)

Blackberry Bourbon Sour 14
(Bulleit Bourbon, simple syrup, lemon juice, lime juice, shaken with fresh blackberries)

Blue Sangria 14
(white wine, blue curacao, simple syrup, lemon juice)

Stop and Smell the Rosé 15
(vodka, strega, rose simple syrup, lemon, bitters)

Spring (N/A) 9
(mango puree, simple syrup, lemon, lime, club soda)

Crespo (N/A) 8
(pomegranate juice, mint, agave, ginger beer, lime)

Sun Rise Mojito N/A 8
(orange juice, lime, mint, club soda)

◆ MARTINI (14) ◆

Georgia Peach Martini
(absolute peach, peach snaps, orange juice, cranberry juice)

Key West Martini
(malibu rum, fresh lime, pineapple juice)

Cioccolato Martini
(vanilla vodka, kahlua, baileys, godiva chocolate liquor)

Double Pear Martini
(pear vodka, fleur liquor, pear nectar, lime juice)

Pomegranate Martini
(pomegranate juice, vodka, triple sec)

Espresso Martini
(vodka, kahlua, bailey's, espresso)

French Martini
(vodka, chamboard, pineapple juice)

Lemon Drop Martini
(vodka, fresh squeezed lemons, sour mix, sugar rim)

White Cosmo Martini
(vodka, elderflower, liqueur, lime white cranberry juice)

Fig Martini
(fig vodka, simple syrup, lemon juice)

Honeydew Martini
(melon vodka, midori liquor, fresh orange juice)



◆ BEER & CANS ◆

Peroni	6
Miller Lite	5
Heineken	6
Heineken 00%	5
Corona	6
Corona Lite	6
Budweiser	5
Michelob Ultra	5
Guinness 00%	6
White Claw Cherry	5
White Claw Lime	5

Ask server for our draft selection



Gluten-Free products do not have gluten but are prepared in a kitchen that is not gluten-free. We can not guarantee that any item sold will be free from traces of allergens.

Bread is available with meals only or get a basket for \$5.