

## TO SHARE

<b>ANTIPASTO</b>	10
• Chef's selection of specialty meats, artisan cheeses, grilled & marinated vegetables	
<b>BRUSCHETTA</b>	7
• Fresh tomatoes, onions, fresh mozzarella, basil, olive oil, balsamic reduction and served with crostini's	
<b>MOZZARELLA CEPPO</b>	8
• Hand-cut and breaded mozzarella cheese, house marinara sauce	
<b>CALAMARI FRITTI</b>	11
• Lightly breaded calamari with zucchini. Fried golden brown with house marinara.	
<b>CLAMS &amp; MUSSELS TAVERNA</b>	12
• Little neck clams and Prince Edward Island mussels, spicy marinara	
<b>TRENTINO CHIPS</b>	8
• Fresh spiral cut potato chips fried golden brown and served with our Taverna onion dip	
<b>MEATBALL D'AOSTA</b>	7
• Two house crafted meatballs with ricotta cheese and marinara	
<b>BLUE FRIES</b>	7
• French Fries topped with gorgonzola, rosemary and balsamic glaze	
<b>RED FRIES</b>	7
• French Fries covered with sausage, pepperoni, marinara and dressed with mozzarella	



*Local Italian Comfort*

## SOUP

### SOUPS OF THE MOMENT 5

• Chef's inspired soups. Always fresh and comforting

## SALAD

### CAPRESE ELENA 7

• Tomatoes, fresh mozzarella cheese, basil and dressed with balsamic and olive oil

### CAESAR 7

• Romaine, parmesan cheese

### ARUGULA 9

• Pine nuts, sangria apples, gorgonzola crumbles, lemon vinaigrette

### SPINACH 8

• Baby spinach, dried cranberries, orange segments, walnuts and feta cheese in a citrus vinaigrette

### MEDITERRANEAN 8

• Romaine, artichokes, tomatoes, katamata olives, onions, roasted red peppers, feta

### MILANESE 12

• Breaded chicken breast over an arugula salad served finished with balsamic glaze

### B.L.T. 7

• Deconstructed bacon, romaine lettuce, and tomatoes tossed in a creamy balsamic dressing served over croutardes

### ADDITIONS TO SALADS

• Add chicken +3.95, shrimp +4.95, salmon +6.95, fresh feta +2.95 •

## BISTRO DINING

### STUFFED MUSHROOMS 8

• Fresh local mushroom caps stuffed with Sausage, baby spinach, parmigiana cheese, and topped with provolone cheese

### BRACCIO 10

• Fresh jumbo chicken wings fried to crisp perfection. Classically served with celery sticks and blue cheese dressing

MILD, HOT, PARMESAN GARLIC, SWEET CHILI

### GF LAMB THOMAS 12

• A divine trio of marinated hand-cut lamb chops. Grilled medium rare.

### TAVERNA BURGER 10

• ½ pound of fresh ground beef grilled to perfection and topped with your choice of cheese, lettuce and tomato on fresh brioche roll

### POLLO RAIMUNDO 9

• Marinated grilled chicken breast, topped with roasted red peppers and fresh basil. Dressed with fresh mozzarella

### ITALIANO 9

• Sopressata, genoa salami, ham, provolone, & balsamic onions on a sub roll

### GRILLED CHEESES 10

• Cheddar, Fontina, Mozzarella, and Provolone melted between two slices of panko crusted bread

### PICK-A-PARM 9

• Chicken, Eggplant or Meatballs topped with marinara and mozzarella cheese on a sub roll

### STEAK AND CHEESE 10

• Shaved rib eye steak, sautéed onions, mushrooms, parmesan and provolone on a sub roll

### V CAPRESE SANDWICH 9

• Tomato, fresh mozzarella, basil, onion on a sub roll. Served with balsamic dressing

### SANDWICHES ARE SERVED WITH FRENCH FRIES

• Add side house or caesar salad or soup +2.95 •

*Executive Chef James Lee*

## SPAGHETTERIA

### ADDITIONS TO SPAGHETTERIA

• Add Chicken +3.95, Shrimp +4.95, Meatballs +3.95 •

<b>ALFREDO DI CLAUDIA</b>	13
• Fettuccine, parmesan, cream, black pepper	
<b>BOLOGNESE</b>	12
• Spaghetti, house marinara, braised beef	
<b>CARBONARA</b>	14
• Spaghetti, pancetta, cream, egg, black pepper, red onion	
<b>MARINARA</b>	12
• Traditional pasta marinara with either meatballs or sausage SPAGHETTI, PENNE, FETTUCCINE	
<b>PENNE ALA VODKA</b>	14
• Penne in a light creamy pink sauce	
<b>GIARDINO</b>	15
• Penne, artichokes, tomatoes, zucchini, local mushrooms, pesto	
<b>RUSTICA</b>	17
• Penne, shrimp, chicken, pancetta, roasted red pepper, cream sauce	
<b>MAC &amp; CHEESE</b>	10
• Penne, cheddar, provolone, parmesan and mozzarella cheese	
<b>BAKED PENNE BOLOGNA</b>	14
• Local Italian sausage, bolognese, parmesan, mozzarella, ricotta	
<b>LASAGNA</b>	13
• Ricotta, provolone, mozzarella, bolognese	
<b>LOBSTER RAVIOLI</b>	16
• Tender lobster stuffed ravioli in a lobster & shrimp cream sauce.	
<b>SAUSAGE AND BROCCOLINI RAVIOLI</b>	14
• Ravioli Stuffed with sausage and broccolini	
<b>CHEESE RAVIOLI</b>	14
• Sun dried tomatoes and creamed sherry sauce	

## ENTRÉES

<b>PORK PORTERHOUSE</b>	18
• 12oz bone-in chop, grilled and topped with a balsamic glaze. Served with starch of the day and vegetables or side pasta.	
<b>NY STRIP</b>	20
• Hand cut 12oz New York strip, grilled and topped with fresh mushrooms. Served with starch of the day and vegetables or side pasta.	
<b>GF GRILLED SALMON</b>	18
• Salmon filet grilled with fresh herbs and spices. Served with starch of the day and vegetables or side pasta.	
<b>GF WILD MUSHROOM RISOTTO</b>	13
• Creamy arborio rice gently simmered with roasted mushrooms, sherry, and parmesan cheese. ADD CHICKEN +3.95, SHRIMP +4.95	
<b>MARSALA</b>	16
• Chicken scaloppini, local mushrooms, demi-glaze, marsala wine, with pasta and vegetables	
<b>BALSAMIC CHICKEN</b>	14
• Chicken breast and Portabella caps sautéed with reduced balsamic and served over sautéed spinach	
<b>PICCATA</b>	
• White wine, capers, lemon, garlic, pasta. Served with starch of the day and vegetables or side pasta. CHICKEN 15   SHRIMP 16	
<b>PARMIGIANA</b>	
• Mozzarella, parmesan, provolone, spaghetti marinara. Served with starch of the day and vegetables or side pasta. CHICKEN 15   EGGPLANT 13	

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## PIZZERIA

<b>MINI STROMBOLI</b>	2.5	8
• One or Four - pizza dough wrapped around fresh toppings 0.50 PER TOPPING / ONE   1.00 PER TOPPING / FOUR		
<b>WOOD FIRED HAND MADE PIZZA</b>	12"	18"
<b>TAVERNA</b>	15	23
• Genoa salami, pepperoni, sopressata, Italian sausage		
<b>MARGHERITA</b>	12	21
• Tomatoes, fresh mozzarella, fresh basil		
<b>RUSTICHELLA</b>	15	23
• Pancetta, roasted tomatoes, ham, arugula		
<b>CALABRESE</b>	12	21
• Local Italian sausage, roasted red peppers, red onions		
<b>DIAVOLA</b>	14	23
• Hot sopressata, pepperoni, cherry peppers		
<b>QUATTRO FORMAGGI</b>	12	18
• Provolone, mozzarella, gorgonzola, parmesan		
<b>SAN DANIELE</b>	15	24
• Prosciutto, parmesan, arugula		
<b>PRIMAVERA</b>	14	21
• Zucchini, tomatoes, olives, roasted peppers, onions, arugula		
<b>SICILIANA</b>	14	23
• Salami, hot peppers, Italian herbs, olives		
<b>MEDITERRANEA</b>	15	24
• Garlic oil, chicken, artichoke, red peppers, onions, olives, feta		
<b>BIANCA</b>	12	20
• Garlic oil, fresh rosemary, ricotta cheese, mozzarella		
<b>ROMANA</b>	14	23
• Pesto, chicken, pine nuts, fresh rosemary		
<b>CREATE YOUR OWN PIZZA</b>	10	14
• Choose a size, sauce and add toppings		
<b>FRESH TOPPINGS</b>	+1	+2
• Pepperoni, ham, local Italian sausage, onion, local mushrooms, basil, rosemary, sliced tomato, roasted tomato, cherry peppers		
<b>EXCITING TOPPINGS</b>	+2	+4
• Prosciutto, sopressata, hot sopressata, house meatballs, fresh mozzarella, grilled chicken, feta, ricotta cheese, kalamata olives, roasted red pepper, arugula, fresh spinach, anchovies, basil		

6:5 *Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.*