

# LUNCH

## APPETIZERS

### SOUP OF THE DAY 5

Please ask your server for today's selections

### SHRIMP COCKTAIL 10

Chilled and served with a zesty cocktail sauce

### FRIED CALAMARI 9

Pan fried calamari with tomato sauce

### LA TAVERNA CRAB CAKE 10

Lightly breaded with a lemon butter sauce

### FRIED ZUCCHINI 7

Juliened zucchini lightly breaded, served with a tomato sauce

### TUNA CARPACCIO 10

Fresh sushi grade Yellowfin tuna garnished with arugula and crabmeat

### BRUSCHETTA 7

Plum tomatoes, onions and extra virgin olive oil over crisp seasoned Italian bread

### FIRE ROASTED PEPPERS 8

Served with buffalo mozzarella and aged provolone in extra virgin olive oil

### MUSSELS IN BRODO 9

Mussels with herbs and crostini in a white or red sauce

### MOZZARELLA STICKS 7

Lightly fried served with marinara sauce

### CRAB, SPINACH & ARTICHOKE DIP 8

Cream and Parmesan cheese blended with spinach, artichokes, crabmeat and served with baguette slices

## SALAD

### CAESAR SALAD 7

Romaine lettuce with Caesar dressing and garlic croutons

### GORGONZOLA MISTA 7

Field greens, roasted walnuts, dried cranberries and balsamic vinaigrette

### INSALATA CAPRESE 7

Fresh sliced tomatoes and mozzarella cheese served with basil and balsamic reduction

### ITALIAN GREEN SALAD 7

Baby arugula, red onions, shaved Parmesan, lemon and olive oil vinaigrette

## SPECIALTY MENU

### GRILLED CHICKEN CAESAR 10

Crisp romaine lettuce and Italian croutons tossed with Caesar dressing

### SEAFOOD CAESAR SALAD 12

Romaine lettuce topped with shrimp and crabmeat tossed in a creamy dressing

### GRILLED CHICKEN VENETO 10

Over mesclun salad, strawberries and Chinese noodles in a balsamic vinaigrette

### GRILLED SALMON 12

Served with cherry tomatoes, asparagus and sundried tomato pesto over arugula in a lemon vinaigrette

### BUFFALO CHICKEN SALAD 10

Buffalo style chicken over fresh greens with tomato, onion and bleu cheese dressing

## SIDES

### SPINACH 5

### ASPARAGUS 5

### BROCCOLI RABE 5

### ASSORTED GRILLED VEGETABLES 5

# LUNCH

## CHICKEN & VEAL

VEAL SALTIMBOCCA 13  
Sautéed in marsala wine and baby spinach  
topped with prosciutto and melted mozzarella cheese

SHRIMP & VEAL PAVAROTTI 15  
Sautéed with tomato, mushroom and garlic  
topped with melted mozzarella cheese

CHICKEN MAXIMO 12  
Sautéed in sherry wine with tomatoes and mushrooms,  
topped with asparagus and melted mozzarella cheese

CHICKEN ABRUZZI 12  
Sautéed in brandy cream sauce, mushrooms,  
sundried tomatoes, topped with asparagus and melted  
mozzarella cheese

HERB ROASTED CHICKEN 12  
Broccoli rabe, cheese ravioli, garlic and extra virgin  
olive oil

TUSCAN GRILLED CHICKEN 12  
Marinated in sage and rosemary with spinach  
and grilled vegetables

CHICKEN PARMIGIANA 12  
Topped with marinara and mozzarella

CHICKEN MARSALA 12  
Sautéed in a marsala wine sauce with mushrooms

## SEAFOOD & PASTA

LINGUINI WITH CLAMS 12  
Fresh littleneck clams in a red or white sauce

SHRIMP SCAMPI 13  
Linguini pasta served with shrimp sautéed in garlic,  
tomato white wine sauce

SHRIMP & SCALLOPS 14  
Sautéed mushrooms, spinach, roasted peppers in a  
garlic white wine sauce with linguini

POSITANO 14  
Cappellini and crabmeat in a fresh tomato basil sauce

LOBSTER RAVIOLI 13  
With tomatoes, served in a garlic white wine sauce

STUFFED SALMON 15  
Crabmeat, herbs and a lemon citrus glaze

PENNE ROMANO 10  
Tossed with vodka cream sauce

GNOCCHI SORRENTO 10  
Fresh tomato basil sauce, Parmesan and mozzarella  
cheese

PENNE ARRABBIATTE 10  
Scallions, mushrooms, tomatoes, hot cherry peppers  
and onions in white wine sauce

RICOTTA RAVIOLI 10  
Sautéed red tomatoes, basil and garlic

CAPPELLINI PRIMAVERA 10  
Seasonal vegetables, garlic and extra virgin olive oil

## SANDWICHES

*Served with your choice of crispy fries or sweet potato fries*

THE ITALIAN 8.50  
Breaded chicken topped with marinara sauce and  
melted mozzarella cheese served on a panini roll

HOT OPEN-FACED TURKEY 9.50  
Piled atop white bread and smothered with gravy  
with a side of cranberry sauce

ROAST BEEF WRAP 9.50  
Sautéed onion, lettuce, tomatoes and Brie cheese with  
horseradish mayonnaise

FRENCH DIP 9.50  
Sliced roast beef on French bread with a side of au jus

CHICKEN CAESAR WRAP 8.50  
Grilled chicken and romaine lettuce with  
Caesar dressing in a tortilla wrap

PORTABELLO MUSHROOM 8.50  
Grilled mushroom, mozzarella cheese, roasted peppers,  
onions on a ciabatta roll

FRIZZANTE 8.50  
Broccoli with chicken strips, roasted tomatoes and garlic  
with cheese on a ciabatta roll

KOBE CHEESE BURGER 12  
Served on kaiser roll with lettuce and tomato

TURKEY CLUB 9.00  
Turkey breast, bacon, lettuce and tomato served on toast

GRILLED CHICKEN 8.50  
Grilled chicken topped with roasted peppers,  
fresh mozzarella and a touch of balsamic vinaigrette  
on a ciabatta roll

# DINNER

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Fresh sushi grade Yellowfin tuna garnished with arugula and crabmeat

### BRUSCHETTA 7

Plum tomatoes, onions and extra virgin olive oil over crisp seasoned Italian bread

### FIRE ROASTED PEPPERS 8

Served with buffalo mozzarella and aged provolone in extra virgin olive oil

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Mussels with herbs and crostini in a white or red sauce

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Field greens, roasted walnuts, dried cranberries and balsamic vinaigrette

### INSALATA CAPRESE 7

Fresh sliced tomatoes and mozzarella cheese served with basil and balsamic reduction

### ITALIAN GREEN SALAD 7

Baby arugula, red onions, shaved Parmesan, lemon and olive oil vinaigrette

## SIDES

### SPINACH 5

### ASPARAGUS 5

### BROCCOLI RABE 5

### ASSORTED GRILLED VEGETABLES 5

# DINNER

## MEAT

### FILET MIGNON 29

Topped with lump crabmeat and creamy Gorgonzola cheese

### VEAL OSSO BUCO 23

Veal shank slow cooked and smothered in a fine burgundy demi-glaze

### NEW YORK STRIP 29

Grilled center-cut strip steak

### GRILLED RIB-EYE 23

Topped with sautéed mushrooms

### CHICKEN FRANCESE 16

Sautéed with shallots in a lemon white wine sauce

### CHICKEN MARSALA 16

Sautéed in a marsala wine sauce with mushrooms

### CHICKEN MAXIMO 16

Sautéed in sherry wine, tomato, mushrooms, topped with asparagus and melted mozzarella cheese

### CHICKEN ABRUZZI 16

Sautéed in brandy cream sauce with mushrooms, sundried tomatoes and topped with asparagus and melted mozzarella cheese

### CHICKEN PARMIGIANA 16

Tomato and mozzarella cheese served with cappellini pasta

### HERB-ROASTED CHICKEN 16

Broccoli rabe, cheese ravioli, garlic and extra virgin olive oil

### TUSCAN GRILLED CHICKEN 16

Marinated in sage and rosemary with spinach and grilled vegetables

### PORK CHOPS 22

Succulent double-cut pork chop in maple syrup and marsala demi-glaze

### LAMB CHOPS 26

Served in a pinot noir demi-glaze with asparagus

### VEAL SALTIMBOCCA 18

Sautéed in marsala wine with baby spinach topped with prosciutto and melted mozzarella cheese

### VEAL PARMIGIANA 18

Tomato and mozzarella cheese served with cappellini pasta

### VEAL & SHRIMP PAVAROTTI 20

Sautéed with tomato, mushrooms and garlic, topped with melted mozzarella cheese

## SEAFOOD

### STUFFED SALMON 24

Crabmeat, herbs and lemon citrus glaze

### CHILEAN SEA BASS 24

Oven roasted with caramelized leeks in a citrus wine sauce

### LA TAVERNA CRAB CAKES 24

Fresh jumbo lump crabmeat lightly breaded and served in a lemon butter sauce

### SHRIMP & SCALLOPS 19

Sautéed with mushrooms, spinach, roasted peppers in a garlic white wine sauce over linguini

### SHRIMP SCAMPI 18

Linguini pasta served with shrimp sautéed in garlic, tomato white wine sauce

### LINGUINI WITH CLAMS 15

Fresh littleneck clams in a red or white sauce

### ZUPPA DI PESCE 18

Shrimp, scallops, clams, mussels, cherry tomatoes and extra virgin olive oil over linguini

### POSITANO 21

Cappellini and crabmeat in a fresh tomato basil sauce

## PASTA

### PENNE ROMANO 14

Tossed with vodka cream sauce

### GNOCCHI SORRENTO 14

Fresh tomato basil sauce, Parmesan and mozzarella cheese

### LOBSTER RAVIOLI 17

With tomatoes, served in a garlic white wine sauce

### PENNE ARRABIATTE 14

Scallions, mushrooms, tomatoes, hot cherry peppers and onions in white wine sauce

### RICOTTA RAVIOLI 14

Sautéed red tomatoes, basil and garlic

### CAPPELLINI PRIMAVERA 14

Seasonal vegetables, garlic and extra virgin olive oil