

TAVERNONNA ITALIAN KITCHEN

SERVING URBAN ITALIAN CUISINE

ANTIPASTI

WARM TOMATO FOCACCIA lemon ricotta, olive oil	\$6
HOUSE SALAD arugula, bleu cheese, balsamic vinaigrette, pinenuts	\$10
CIOPPINO chorizo, mussels, clams, saffron broth, ciabatta	\$14
SOUP OF THE DAY chefs daily obsession	\$8
CHEESE AND SALUMI cured meats and cheeses with accompaniments	\$13
NONNA'S MEATBALLS with pomodoro, lemon ricotta	\$12

PASTA

RIGATONI smoked wild boar ragu, pecorino romano, gremolata	\$22
SPAGHETTI POMODORO fresh pomegrana, micro basil, grana padano	\$15
SEAFOOD RISOTTO calamari, red snapper, clams, mussels, botarga	\$17
PAPPARDELLE CARBONARA house cured pancetta, egg yolk cream	\$15
ADD NONNA'S FAMOUS MEATBALL	\$6

ENTREE

FRIED CHICKEN PARM fried chicken breast, mozzarella, spaghetti	\$28
10 oz NEW YORK STRIP roasted garlic, buttery potatoes, salsa verde	\$32
8 oz FILLET CRAB IMPERIAL crab crusted filet, broccolini, fingerling	\$38
PORK OSSO BUCCO risotto parmigiano, wild mushroom, lemon.	\$35
RED SNAPPER olive oil braised fennel, tomato concasse, mussels	\$30
MUSHROOM CRUSTED PORK CHOP wild mushroom, farro verde	\$32

SIDES

SALT CRUSTED POTATOES salsa verde	\$8
BROCCOLINI white wine, lemon, garlic	\$8
SIDE SALAD arugula, bleu cheese, balsamic vinaigrette, pinenut	\$5
WARM TOMATO FOCACCIA	\$3

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness

All Parties of 6 or more are subject to a 20% gratuity added to their check(s)

BOTTLE BEER

PERONI Pilsner, Italy 4.3% ABV	\$7.00
STELLA ARTOIS Pilsner, Belgium 5.2% ABV	\$7.00 \$6.50
BOULEVARD "Tank 7" 8.5% ABV	\$9.50
COORS Light Pilsner 4.2% ABV	\$5.50
GOOSE ISLAND IPA 4% ABV	\$6.50
MICH ULTRA Light Pilsner 4.2% ABV	\$5.50

DRAFT BEER

MILLER LITE Pilsner 4.2% ABV	\$4.50
KC BEER CO. Hefeweizen 5.2% ABV	\$6.50
TORN LABEL Imperial Coffee Stout 11.4% ABV	\$6.50
CRANE BREWING Tea Weiss 4.1% ABV	\$6.50

COCKTAILS***WHILE SUPPLIES LAST***

DOWN AND DIRTY MARTINI Dry Gin, Olive Brine, Dry Vermouth with Feta & Cream Cheese Stuffed Olives	\$15
MY BLOODY VALENTINE Vodka, Blood Orange Juice, Lime Juice, Simple Syrup, Orange Bitters, Dry Curacao	\$15
PLANTATION LATE Plantation Rum, Amaretto, Coffee Simple Syrup, Cream, and a Dash of Espresso	\$14
SMASHING BERRY BLAST Reigers Whiskey, Blueberry and Mint Puree, Lemon Juice, and Cointreau	\$14
LOVERS CAFE Reigers Whiskey, Reigers Cafe Amaro,Grand Marnier, Orange Bitters, and Chocolate Bitters	\$15

WINES

LAMARCA Prosecco, Veneto, Italy.....	\$10/\$38
WINES OF ANARCHY Sparkling Rosato, Abruzzo, Italy.....	\$14/\$50
ROSEHAVEN Rosé, Napa, CA.....	\$8/\$32
VILLA POZZI Moscato, Sicily, Italy.....	\$10/\$39
PIEROPAN Soave Classico, Soave, Italy.....	\$13/\$40
KRIS "Artist Cuvee", Pinot Grigio. Appiano, Italy.....	\$10/\$39
FATTORIA IL MURO, "LAMA" Chardonnay, Di Toscana, Italy.....	\$12/\$46
WHITEHAVEN Sauvignon Blanc, New Zealand.....	\$11/\$40
J VINEYARDS Pinot Noir, Healdsburg, CA.....	\$12/\$35
JOSH CELLARS Cabernet Sauvignon, CA.....	\$13/\$48
FATTORIA del CERRO Rosso Di Montepulciano, Tuscany, Italy.....	\$16/\$60
GABBIANO Chianti "Reserve", Tuscany, Italy.....	\$14/\$54
TORNATORE Etna Rosso, Etna, Italy.....	\$15/\$53
FRANK FAMILY VINEYARDS Cabernet Sauvignon, Napa, CA.....	\$95
CAYMUS Cabernet Sauvignon, Napa, CA 1L.....	\$130