

tavernonna

I T A L I A N K I T C H E N

ANTIPASTI TO SHARE

WARM FOCACCIA

virgin olive oil, rosemary

add house made lemon ricotta

add fresh buffalo mozzarella, aged balsamic

MARINATED OLIVES & PARMIGIANO

NONNA'S MEATBALLS

brisket meatballs, pomodoro, lemon ricotta

GRILLED SPANISH OCTOPUS

whipped 'nduja, potato, celery leaf

SWEET PRAWNS FRA DIAVOLO

grilled prawns, prosciutto bianco, cucumber salsa verde

FRIED SQUASH BLOSSOMS

stracciatella stuffed squash blossoms, san marzano tomato, mint

LOCAL PROSCIUTTO GRILLED FIGS

whipped burrata, sea salt, virgin olive oil, basil

SALUMI & CHEESE

with accompaniments

Choose:

Prosciutto di Parma	Smoked blue (c)
Coppa picante	Dirt lover (s)
Bresaola	Aged goat cheese
Whipped 'nduja	Marinated Parmigiano (c)
Sopressata	Buffalo Mozzarella (c)

SOUP & SALADS

MINISTRONE

local summer vegetables, roman beans, parmesan tomato broth, pesto oil

BEET SALAD

wild arugula, beet, goat cheese, toasted almonds, sherry vinaigrette

CAPRESE

missouri heirloom tomatoes, buffalo mozzarella balsamic, micro basil

GRILLED BABY ROMAINE

roasted summer vegetables. anchovy dressing, poached egg

PIATTI PRINCIPAL

*FLAT IRON STEAK

char-grilled, roasted potatoes, compound butter

+ ILBRUCIATO | Guado Al Tasso, DOC, Bolgheri, Italy

FRIED CHICKEN "PARM"

tomato marmellata, smoked provolone cheese

+SEPTIMA | Malbec, Mendoza, Argentina

*MARINATED LAMB CHOP

cast iron seared, grilled cherries, watercress, red wine-cherry stracciatella

+RENATTO RATTI | Barbera d'Asti, Piemont, Itay

*SEED-CRUSTED SALMON

cucumber, fennel, pickled red onion, smoked tomato vinaigrette

+FLEUR DE MER | Rosé, Cotes de Provence, FR

TONIGHT'S FEATURE

PLEASE INQUIRE

HOUSEMADE PASTA

SPAGHETTI POMODORO

san marzano tomatoes, micro basil, grana padano

TAGLIATELLE

roasted chanterelles, mascarpone, thyme

RIGATONI BOLOGNESE

braised beef bolognese, pancetta, pomodoro, grana padano

MUSHROOM PAPPARDELLE

wild boar, tuscan herbs, foraged mushrooms, truffle pecorino

add nonna's famous brisket meatball for

CONTORNI

ROSEMARY ROASTED POTATOES

TRUFFLE RISOTTO

parmigiano risotto, summer truffles

BROCCOLINI

toasted garlic, lemon, pecorino romano

BRUSSELS SPROUTS

brown butter, almonds, grana padano

Executive Chef | Bryant Wigger
Sous Chefs | Andrew Olsen & Jason Thraves

Our Friends & Family

Missing Ingredient, Farm to Market, Barham Farm, Roma Bakery

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