

Lunch - \$15

Starter/Dessert

choose one

Seasonal Soup - chefs choice

Nonna's Brisket Meatball - pomodoro, lemon ricotta (nf, sf)

House Focaccia Bread - virgin olive oil, whipped nduja (nf,veg., sf)

Ricotta Bambolini - meyer lemon curd, vanilla sugar, pistachio (veg., sf)

Entree

choose one

Grilled Chicken Salad - beets, wild arugula, goat cheese, almonds, sherry vinaigrette (gf,sf)

Sirloin Steak Salad - baby kale, oven dried tomatoes, cucumber, blue cheese vinaigrette, currants (gf,sf)

Tavern Burger - hatfield farms ground beef, aged cheddar, smoked bacon, balsamic (nf, sf)

Rosemary Chicken Sandwich - mozzarella, pancetta, arugula pesto, garlic aioli (sf)

gf=gluten free, veg.=vegetarian, nf=nut free, sf=soy free

Dinner - \$33

First Course

choose one

Baby Kale Salad - currents, pine nuts, oven dried cherry tomato, caper cider dressing (gf, veg., sf)

Wild Arugula Salad - roasted beets, goat cheese, almonds, and sherry vinaigrette (gf, veg., sf)

Brisket Meatball - pomodoro, house ricotta (nf, sf)

Rosemary Focaccia - maldon salt, virgin olive oil, whipped Italian chorizo (nf, sf)

Second Course

choose one

Rigatoni Bolognese - braised beef bolognese, pancetta, pomodoro, Grana Padano (nf, sf)

Chicken "Parm" - Italian fried chicken, tomato marmellata, caciocavallo cheese (nf, sf)

Spaghetti Arrabiatta - spicy pomodoro, house ricotta, basil, virgin olive oil (nf, sf)

Braised Short Rib - creamy polenta, roasted cipollini onions, smoked porter sugo (gf, nf, sf)

Third Course

choose one

Ricotta Bambolini - vanilla sugar, pistachio, meyer lemon curd (veg., sf)

Affogatto - vanilla gelato, toasted almonds, espresso shot (veg., gf, sf)

Glass of Wine

Tiki Sound - sauvignon blanc

Chateau Souverain - merlot

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