


PAZZO

TAVERNA

YVA SANTINI, CHEF DI CUCINA

* denotes oceanwise certified seafood 

ANTIPASTI E INSALATE

TAVERNA ZUPPA
A DAILY CREATION 10

TAVERNA BURRATA
OUR HAND STRETCHED BURRATA WITH WARM ROASTED GARLIC, FRIED ROSEMARY AND GRILLED FOCACCIA 15

ROASTED MARROW BONE
SERVED WITH A PARSLEY AND RED ONION SALAD,
DRESSED IN A CHAMPAGNE VINAIGRETTE 13

SUPLÌ CLASSICI
RICE CROQUETTES STUFFED WITH PECORINO ROMANO
AND MOZZARELLA, WITH TOMATO SAUCE
AND PESTO 13


CHICORY, CELERY AND PARSLEY SALAD
BELGIAN ENDIVE, RADICCHIO, PARSLEY, CELERY AND
PARMIGIANO-REGGIANO WITH A WHITE ANCHOVY
TOMATO VINAIGRETTE 13

ORGANIC ARUGULA SALAD
SHAVED CREMINI MUSHROOMS, LEMON VINAIGRETTE
AND PARMIGIANO-REGGIANO 12

FRUTTI DI MARE

ROOT VEGETABLE SALAD
ROOT VEGETABLES WITH GORGONZOLA,
CANDIED WALNUTS AND AN HERB VINAIGRETTE 12

GRILLED CALAMARI SALAD
WARM SQUID SAUTEED WITH FRESH PARSLEY, SPICY
CALABRESE, POTATO, CAPERS, GARLIC AND LEMON 12

FRESH OYSTERS 
OYSTERS ON THE HALF SHELL WITH MIGNONETTE,
LEMON AND FRESH HORSERADISH
18/HALF DOZEN | 34/DOZEN

PEI MUSSELS 
STEAMED WITH WHITE WINE, SMOKED CREAM, SWEET
ONIONS, PARSLEY AND TOMATO 15

TAVERNA FONDUE
A BLEND OF GRUYERE AND EMMENTALER WITH KIRCH
AND SPICES SERVED WITH OUR FOCACCIA BREAD 25

SMOKED GOUDA | TRUFFLED POTATO
PEAR AND APPLE | SPICY CALABRESE
+3 FOR EACH ADDITIONAL SIDE

TAVERNA PASTA

OUR PASTAS ARE MADE BY HAND IN HOUSE USING ITALIAN "00" FLOUR

23

FETTUCINI
HOUSE MADE FETTUCINI WITH MCINTOSH FARM BEEF
BOLOGNESE, GREMOLATA AND PARMIGIANO

TORTELLI
BUTTERNUT SQUASH STUFFED TORTELLI WITH
BALSAMIC BROWN BUTTER, SAGE AND MAPLE BRAISED
PEARL ONIONS

RISOTTO NERO
SQUID INK, FINES HERBES, LEMON
AND PARMIGIANO REGGIANO

SPAGHETTI CARBONARA
DOUBLE SMOKED BACON, EGG YOLK, PARSLEY,
AND FRESH CRACKED BLACK PEPPER

GIGLI 
SHORT LILY SHAPED PASTA WITH SMOKED TROUT,
CREAM, CARAMELIZED SHALLOTS
LEMON ZEST AND FRESH BASIL

TAVERNA LINGUINI 
SHUCKED CLAMS, SPICY CHURCH HILL FARM FENNEL
PORK SAUSAGE, WHITE WINE AND PARSLEY

SECONDI

MUSHROOM AND VEGETABLE VELOUTE
WINTER VEGETABLES BRAISED IN A RICH
MUSHROOM SAUCE WITH FRIED ARTICHOKE 25

CHICKEN SCALOPINI
WITH BALSAMIC CIPPOLINES, WINE AND BUTTER
BRAISED SHALLOTS, SAUTEED MUSHROOMS
AND CARROTS 26

STEAK FRITES
10 OZ FLAT IRON SERVED WITH BEARNAISE
AND TRIPLE COOKED FRITES 30

TAVERNA FISH SPECIAL
A CREATIVE PRESENTATION OF SEAFOOD
AND SEASONAL ACCOMPANIMENTS | MARKET PRICE

BALSAMIC GLAZED PORK TENDERLOIN
WITH CREAMY GRUYERE POLENTA, RED CABBAGE
AGRODOLCE, AND CONFIT FENNEL 28

SIDES +6
TRIPLE COOKED FRITES + HOUSE MADE KETCHUP
RAPINI + GARLIC
SQUASH, PEARL ONIONS AND BACON
SIDE ORGANIC GREENS

TAVERNA FEATURES



WEDNESDAY
UNLIMITED
MUSSELS + FRITES
20

THURSDAY
PASTA & VINO
25

FRIDAY
FONDUE FOR TWO
20

SATURDAY
WHOLE GRILLED
BRANZINO
27

SUNDAY
ROAST WHOLE CHICKEN
WITH ROASTED VEGETABLES
FOR TWO 50