

# tavern menu

## appetizers

### CHICKEN WINGS 16

buffalo, char broiled, or scarpello

### SALY G SHRIMP 18

spicy marinara sauce and parmigiano

### CALAMARI 16

tossed in sweet and sour chili sauce

(traditional also available)

### MEATBALLS 15

pork, beef, and veal, ricotta, parmigiano

### CARCIOFI CACIO E PEPE 21

fried artichoke hearts, black pepper, parmigiana-reggiana

### SAUSAGE AND BROCCOLI RABE 15

house made pork sausage, sautéed broccoli rabe

### CLAMS CASINO 18

broiled little neck clams, roasted pepper, bacon,  
herb butter

(oreganata also available)

### EGGPLANT ROLLATINI 14

whipped ricotta, fresh mozzarella,

parmigiana-reggiana, san marzano tomato basil

### CHICKEN PARM SLIDERS 15

breaded chicken, fresh mozzarella, tomato basil sauce and  
parmigiana on sweet slider rolls

## salads

### HOUSE 10

mixed greens, cherry tomatoes, radish, red onion

raspberry vinaigrette

### WEDGE 15

iceberg lettuce, nueskes bacon, tomatoes,

crumbled bleu cheese

### CAESAR 12

little gem romaine, shaved parmigiano,

croutons, caesar dressing

### TRE COLORE 14

baby arugula, endive, radicchio, walnuts,

goat cheese, citrus vinaigrette

### SALY G 18

spring mix, fresh mozzarella, roasted peppers, string

beans, hot cherry peppers, kalamata olives,

parmigiano, croutons, white wine vinegar and evoo

### BLACKENED SALMON 25

cajun seasoning, baby arugula, cherry tomato,

shaved parmigiano, lemon and evoo

Add Chicken +8.00, Shrimp +12.00

## steaks and chops

### 16 oz PRIME NY STRIP 59

dry rub, homemade steak fries

### 10 oz PRIME FILET MIGNON 50

garlic mashed potato, rosemary garlic demi

### 18 oz PRIME RIB EYE 62

dry rub, homemade steak fries

### NIMAN RANCH PORK CHOP 39

12 ounce center cut chop with hot cherry peppers,  
potatoes and onions

### PLUME DE VEAU VEAL CHOP 59

14 ounce nature fed, roasted potatoes,

baby french string beans, rosemary garlic demi

### SINGLE CUT VEAL CHOP 55

parmigiana or milanese

## sandwiches and panini

### GRILLED RIBEYE 18

broccoli rabe and sharp provolone, brick oven bread

### PARMA 15

prosciutto di parma, fresh mozzarella, baby arugula,  
tomato, pesto aioli, rosemary focaccia bread

### CHICKEN RAPINI 16

breaded chicken cutlet, fresh mozzarella, broccoli rabe,

roasted red peppers, balsamic spread, ciabatta bread

### MEATBALL PARM 16

fresh mozzarella, tomato basil, parmigiano-reggiano

semolina bread

### SAUSAGE SAN GENARO 15

our homemade italian sausage, peppers, onions,

brick oven bread

### THE BURGER 16

10 ounce short rib and brisket blend

served with lettuce, tomato, onion, pickle and

homemade fries

+1.00 american, cheddar, swiss, provolone,

pepper jack, mozzarella, caramelized onions,

mushroom

+2.00 smoked bacon

## soups

### PASTA FAGIOLI 9

garlic, oil, stewed tomatoes, cannellini beans

### CHICKEN TORTELLINI 9

homemade chicken soup, cheese filled tortellini

## grilled flats

### MARGARITA 15

light tomato basil sauce, fresh mozzarella

### BROCCOLI RABE AND SAUSAGE 13

fresh mozzarella, evoo, parmigiano

### PICANTE 18

smoked bacon, long hot peppers, fresh mozzarella,

parmigiano, tomato basil sauce, egg yolk

## pastas and entrées

### TRUFFLE GNOCCHI 25

sweet onions, brown butter sauce and

toasted breadcrumb

### GARGANELLI 25

prosciutto, green peas, porcini mushroom,

brandy cream cauce, white truffle oil

### SPICY RIGATONI 24

calabrian chili, sun dried tomato, shallots,

marinara and cream sauce

### FILETTO DI POMODORO 22

pennoni pasta, sweet onions, prosciutto,

parmigiano, tomato basil sauce

### CHICKEN MILANESE 32

breaded breast topped with mixed greens,

tomatoes, onions, balsamic vinaigrette

### SALMON 39

sun dried tomato, lemon, white wine sauce

### ZUPPA DI PESCE 42

clams, mussels, calamari, shrimp, lobster tail,

scallops spicy marinara and basil sauce



| CHEF JOSEPH GRAMAGLIA |

| cultivating neapolitan italian classics with an american modern flare |