



Brunch Menu

{SALAD}

HOUSE SALAD

mixed greens, heirloom tomato, cucumber, carrots & red onions drizzled with taverna house dressing • 7.50

CAESAR SALAD ★

kale & baby romaine, shaved grana padano, tempura anchovy & brioche croutons • 9.50

NEW ORLEANS STYLE BEIGNETS

served with cappuccino sauce • 9.50

{ENTRÉE SALADS}

NIZZARDA SALAD*

ahi tuna, mixed greens, baby heirloom tomatoes confit, potato, anchovies, black olives, haricots verts & hard boiled farm egg in red wine vinaigrette • 19.50

CHOPPED SALAD

bibb lettuce, radicchio, romaine, avocado, tomato, green & red onions, bacon, gorgonzola & hearts of palm with herb vinaigrette • 14.50

BEEF SALAD

roasted beets, mache, spinach, toasted hazelnuts, texas goat cheese, honey champagne dressing • 14.50

greek salad

boston lettuce, tomato, onions, cucumbers, feta cheese, olives & peppers in a light greek yogurt oregano dressing • 14.50

add chicken • 4.50

add shrimp or salmon • 6.00

CHEF'S FOCACCIA

rosemary olive oil & parmesan cheese • 8.50

TAVERNA FOCACCIA

pancetta, mushrooms, red onions, pine nuts, arugula & shaved parmesan cheese • 16.50

{ANTIPASTI}

BURRATA SALAD

baby heirloom tomatoes, basil, tuscan olive oil & sea salt • 14.50
with prosciutto • 20.50

TUNA TARTARE*

ahi tuna, avocado, agrumato, cucumber, spicy mango, preserved lemon, pizza chips • 17.95

FRITTO MISTO ★

calamari, rock shrimp, carrots, shallots & zucchini with spicy tomato aioli & marinara • 16.95

COZZE DEL MARINAIO

mussels sautéed in white wine, fresh tomatoes, garlic, shallots and butter, toasted ciabatta • 15.95

CHARRED OCTOPUS

eggplant confit, red wine glaze, castelvetro olives, preserved lemons, pinenuts • 17.95

{SIDE ORDERS} 3.95

BREAKFAST SAUSAGE • BREAKFAST POTATOES

SMOKED HAM • SMOKED BACON • FRESH FRUIT

Locations In

AUSTIN, DOWNTOWN | DALLAS, KNOX | AKUMAL, MEXICO
HOUSTON, RIVER OAKS & FORT WORTH, SUNDANCE SQUARE

COMING SOON TO

AUSTIN, THE DOMAIN & PLANO, THE SHOPS AT LEGACY

{BREAKFAST & BRUNCH}

egg dishes comes with breakfast potatoes

EGGS ANY STYLE*

two eggs with choice of bacon, ham, or breakfast sausage • 10.95

GULF ROCK SHRIMP & ASPARAGUS OMELET

with hollandaise sauce • 16.50

RIVER OAKS OMELET

egg whites, mixed vegetables, avocado & tomato sauce with a side of fruit • 14.50

CHORIZO OMELET

with manchego cheese • 14.50

CREATE YOUR OWN OMELET

your choice of ham, fontina cheese, parmesan, spinach, mushroom & onions • 14.50

POLENTA SHRIMP 'N' GRITS SCAMPI

creamy polenta, cheddar, bacon, shrimp, scallions • 18.50

EGGS BENEDICT* ★

two poached eggs on an english muffin topped with hollandaise sauce with your choice of ham or bacon • 14.50 with crabmeat or smoked salmon • 16.50

BAGEL & LOX ★

with grated eggs, red onion, cream cheese, capers & fresh tomato • 15.50

TAVERNA HASH*

braised brisket, peppers, onions, potatoes, poached eggs & hollandaise sauce • 18.50

VANILLA FRENCH TOAST ★

with mascarpone & fresh fruit • 10.50

{HOMEMADE PASTA & RISOTTI} substitute gluten free pasta • 2.00

GARGANELLI POMODORO E BASILICO O BOLOGNESE

quill pasta with fresh tomato & basil or with bolognese sauce & shaved parmesan • 16.95

WHOLE WHEAT SPAGHETTI CHITARRA PRIMAVERA

with sicilian style turkey meatballs in a vegetable ragù • 18.95

TAGLIOLINI SCAMPI

with shrimp, garlic, white wine, tomatoes, lemon capers & butter sauce • 20.95

HOMEMADE RAVIOLI MAREMMANI ★

filled with swiss chard, spinach & ricotta in butter, sage & parmesan sauce • 17.50

PAGLIA E FIENO

green & white tagliolini with chicken, wild mushrooms, truffle oil & cream sauce • 18.50

HOMEMADE LASAGNA RUSTICA ★

spinach pasta, bolognese, bechamel, wild mushrooms, ham & parmigiano • 17.95

FETTUCCINE ALLA CARBONARA

with pancetta, egg yolk, cream, parmesan & fresh black pepper • 17.95

ARTISANAL SPAGHETTI WITH LOBSTER BOLOGNESE

with maine lobster meat ragù • 24.95

RISOTTO CON GAMBERI E PROSECCO

shrimp, asparagus, prosecco, preserved lemon & toasted pine nuts • 20.95

RISOTTO CON BURRATA

burrata, roasted heirloom cherry tomatoes, basil & crispy prosciutto • 19.50

{SECONDI}

TAGLIATA DI MANZO*

7 oz. seared beef tenderloin with salsa verde, asparagus & roasted potatoes • 29.50

TAVERNA STEAK BURGER* ★

1/2 lb beef knife chopped patty, cheddar, tomato, spinach, crispy guanciale & french fries • 15.95 add a farm egg • 2.50

SALMON CAPPERI E LIMONE*

pan seared with lemon caper sauce, sautéed spinach & asparagus • 24.50

POLLO ALLA PIASTRA

chicken breast paillard with arugula, tomato, avocado & parmesan salad • 21.50

TONNO ROSSO ALLA GRIGLIA*

grilled hawaiian tuna, eggplant caviar, vegetable caponata & tuscan olive oil • 29.00

{PIZZA TAVERNA} substitute gluten free dough • 3.50



MARGHERITA tomato sauce • mozzarella • basil • 14.50

NAPOLETANA tomato sauce • fresh mozzarella • anchovies • 15.50

SALSICCIA tomato sauce • mozzarella • italian sausage • caramelized onions • peppers • 15.50

SALAMINO tomato sauce • spicy italian salami • grape tomato • mozzarella • goat cheese • 15.50

BIANCA prosciutto • arugula • mozzarella • shaved parmesan • 17.50

BURRATA roasted pomodorini • imported burrata • basil • e.v.o.o. • sea salt • 16.50

CALIFORNIA chicken • mozzarella • avocado • feta • tomatoes • cilantro • 17.50

VEGETARIANA tomato sauce • grilled vegetables • olives • pine nuts • oregano • 15.95

★ These items are not available gluten-free

*There is a risk associated with consuming any raw animal protein. If you have chronic illness of the liver, stomach, or blood, or have immune disorders, you are at the greatest risk of illness from raw animal protein & should eat it fully cooked. If unsure of your risk, please consult your physician.

HOUSTON