

Pizzeria  
**TAVERNA**  
Risotteria

Lunch 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

{ENTRÉE SALADS}

**NIZZARDA SALAD\***

ahi tuna, mixed greens, baby heirloom tomatoes confit, potato, anchovies, black olives, haricot verts & 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, 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

{WOODSTONE OVEN}

**CHEF'S FOCACCIA**

rosemary olive oil & parmesan cheese • 8.50

**TAVERNA FOCACCIA**

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

{ANTIPASTI}

**BRUSCHETTA** ★

toasted ciabatta, fresh tomatoes, garlic & e.v.o.o. • 7.95

**BURRATA SALAD**

heirloom tomatoes, basil, tuscan olive oil & sea salt • 14.50 with prosciutto • 19.50

**BEEF CARPACCIO\***

herb crusted seared tenderloin, shaved asparagus, baby arugula, parmesan & meyer lemon truffle dressing, pizza chips • 15.45

**TUNA TARTARE\***

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

**FRITTO MISTO** ★

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

**COZZE DEL MARINAIO**

mussels sautéed in white wine, fresh tomatoes, garlic, shallots and butter, toasted ciabatta • 14.95

**CHARRED OCTOPUS**

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

**ANTIPASTO EMILIANO** for the table

prosciutto, mortadella, salame, mixed olives, home pickled & marinated veggies, parmesan chunks, mozzarella & focaccia • 22.50

{RISOTTERIA} served with chef's focaccia | add soup or house salad • 3.50

**RISOTTO AL PARMIGIANO CON SALSA TARTUFATA E FUNGHI**

parmesan cheese, wild mushrooms & black truffle sauce • 19.95

**RISOTTO AI FRUTTI DI MARE**

saffron risotto with shrimp, calamari, mussels, clams & tomato • 22.95

**RISOTTO CON GAMBERI E PROSECCO**

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

**RISOTTO CON BURRATA**

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

{HOMEMADE PASTA} substitute gluten free pasta • 2.00  
served with chef's focaccia | add soup or house salad • 3.50

**GARGANELLI POMODORO E BASILICO O BOLOGNESE**

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

**WHOLE WHEAT SPAGHETTI CHITARRA** ★

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

**HOMEMADE CAPPELLETTI ROMAGNOLI** ★

stuffed with ricotta, mortadella, prosciutto & parmesan with our bolognese • 18.95

**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 & parmesan • 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

**LINGUINE ALLE VONGOLE**

with clams in a white wine garlic sauce • 19.95

**EGGPLANT PARMIGIANA** ★

with provolone, basil oil & parmigiana sauce, with linguine pomodoro • 18.95

{SECONDI} served with chef's focaccia | add soup or house salad • 3.50

**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

**TAGLIATA DI MANZO\***

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

**SALMONE AI 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

**CALZONE** chicken • mozzarella • bacon • ham • sausage • onions • mushrooms • 17.50

HOUSTON

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

★ 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.