

tavernonna

I T A L I A N K I T C H E N

FAVORITES

Biscuits & Gravy with Breakfast potatoes	\$8.99
Apple & Walnut Oats Roasted Fuji Apples, Walnuts, and Dried Fruit	\$6.99
Rise & Shine Farm Fresh Eggs Your Way (2), Applewood Smoked Bacon, Breakfast Potatoes, Toast, Polenta/Grits or Fresh Fruit	\$11.99
*Eggs Benedict Two Farm Fresh Poached Eggs, English Muffin and Prosciutto with Hollandaise served with breakfast potatoes	\$12.99
Brioche French Toast	\$9.99
Ricotta Pancakes	\$9.99

AVOCADO TOAST

Caprese Avocado, Fresh Basil, Mozzarella Balsamic Glaze	\$10.99
American Avocado, Farm Fresh Scrambled, Bacon, Monterey/Cheddar Cheese	\$12.99
Smoked Salmon Avocado, Smoked Salmon, Capers and Brie Cheese	\$13.99



MUFFINS

Blueberry Lemon Parfait Muffin	
Strawberry Rhubarb Parfait Muffin	
Apple Cinnamon Pecan Banana Nut Supreme	\$6

CROISSANT

Green Eggs & Ham Farm Fresh Scrambled eggs, Poblano Pesto, Brie Cheese & Shaved Applewood Smoked Ham	\$10.99
Have It Your Way Create your own Croissant Breakfast Sandwich!	\$10.99

ACCOMPLIMENTE

Applewood Smoked Bacon	\$2.99
*Farm Fresh Eggs Your Way (2)	\$1.99
Egg Whites	\$2.99
Impossible Sausage Patty	\$2.99
Sausage Links	\$1.99
Breakfast Potatoes	\$2.99

*Consuming raw or undercooked ingredients may increase your risk of foodborne illness.
Please inform your server if a person in your party has a food allergy.
Parties of 6 or more are subject to automatic 20% gratuity

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I T A L I A N K I T C H E N

BRUNCH

Shrimp & Grits

Sauteed Shrimp, Country Style
Grits and Gravy

\$14.99

Chicken & Waffles

Fried Chicken Wings, Pearl Sugar
Waffle, Bourbon Maple Glaze

\$12.99

Green Eggs & Ham

Farm Fresh Scrambled eggs,
Poblano Pesto, Brie Cheese &
Shaved Applewood Smoked Ham

\$11.99

Have It Your Way

Create your own Croissant
Breakfast Sandwich!

\$10.99

Brioche French Toast

Brioche Bread, Fresh Berries and
Powdered Sugar

\$9.99

AVOCADO TOAST

Caprese

Avocado, Fresh Basil, Mozzarella
Balsamic Glaze

\$10.99

Americano

Avocado, Farm Fresh Eggs Your
Way, Bacon, Monterey/Cheddar
Cheese

\$12.99

Smoked Salmon

Avocado, Smoked Salmon, Capers
and Brie Cheese

\$13.99

Soup of The Week

Lobster Bisque

A hearty bisque with Maine lobster claw meat
in a flavorful seafood broth finished with cream
and a touch of sherry.

\$12

ITALIAN STYLE SLIDERS

The Nonna

Brioche Bun, Fresh Mozzarella,
Arugula, Marinara Sauce

\$11.99

The B.A.L.T

Italian Crusted Baguette Bacon, Avocado,
Lettuce, Roma Tomato, Stone Ground
Mustard

\$10.99

The Caprese

Brioche Bun, Pesto, Basil, Tomato, Arugula,
Fresh Mozzarella

\$12.99

All Sandwiches Served With Soft Drink

PASTA

Bruschetta Grilled Salmon

Marinated Atlantic Salmon, topped with our Fresh
Bruschetta, served with sautéed broccolini

Rigatoni Alla Vodka

Italian Sausage, Crispy Pancetta, Vodka Cream
sauce over Rigatoni Noodles

Blackend Seafood Tortellini

Sauteed Blackend Shrimp, Salmon, Spinach and
Fire roasted tomatoes in a Cajun cream sauce,
served over Tortellini pasta

\$18

INSALATA

Chicken Caesar

Fresh Romaine lettuce, House Croutons, Cracked Black
Pepper, Caesar Dressing, Parmesan Crisp

The Cobb

Fresh Romaine Lettuce, Roma Tomato, Bacon,
Egg, Blue Cheese

\$15

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BISTECCH E & COSTELETTE

KC Strip Steak Chimichurri 48

12 oz. Certified USDA Strip Loin, Grilled to perfection, served with fresh Chimichurri and White Truffle Garlic Mashed Potatoes

Chicken Parmigiana 29

Tender, breaded Marinated Chicken breast, topped with Mozzarella and Pomodoro Sauce served with spaghetti.

Bruschetta Grilled Salmon 38

Marinated Atlantic Salmon, topped with our Fresh Bruschetta, served with sautéed broccolini

Bourbon Grilled Lamb Chops 50

Three marinated and grilled, Lamb Chops, glazed with Chef's Bourbon Whisky Sauce, served with Mac & Cheese, and Broccolini



FIRMA DEGLI CHEF

CHEFS SIGNATURE

Arrabiata Squid Ink Pasta 42

Squid Ink Fettuccini, Maine Lobster Claws and, Large Shrimp, tossed in a White Wine Truffle Butter Sauce

Carbonara Parpedelle 36

Crispy Panchetta, Egg, Pecorino Romano and Parmigiano Reggiano cheeses tossed with Parpedelle

Scallop Pesto Di Peperoni 44

Five Seared U10 Scallops, over a Red Pepper Pesto Sauce, served with Asparagus and Garden Cous Cous

Blackend Seafood Tortellini 40

Sauteed Blackend Shrimp, Salmon, Spinach and Fire roasted tomatoes in a Cajun Tuscan Cream sauce, served over Tortellini pasta

Lobster Pappardelle Fra Diavolo 42

Maine Lobster claws and Pappardelle Pasta tossed in a spicy Diavolo Sauce, served with Red pepper Oil

Lobster Bites 42

8 oz Lobster Tail, Battered and Deep Fried Served With Remoulade and White Truffle Fries

KC Strip Oscar Supremo

12 oz. KC Strip Loin, Maine Lobster Claws, Grilled Lobster Tail, Asparagus and Hollandaise Sauce, served with Truffle Garlic Mashed Potatoes

68

ACCOMPLIMENTE

Lobster Tail 25	Smoked Gouda Mac & Cheese 13	Grilled Asparagus w/ Balsamic Reduction 8
Large Prawns (6) 12	White Truffle Garlic Mashed Potatoes 9	Sautéed Broccolini 7
	Olive Oil & Sea Salt Crusted Baked Potato 7	Seasonal Vegetables 7

DOLCE

Tira Misu	14
New York Style Cheesecake	12
Gelato	12
Red Velvet Cake	14
Goey Butter Cake	12

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I T A L I A N K I T C H E N

ANTIPASTI

Fresh Bruschetta 12

Fresh Roma tomatoes, Basil, Roasted Garlic, Balsamic
Glazed on a Toasted Baguette

Le Petit Chef's Burrata Salad 15

Burrata Cheese, Heirloom Tomato, Arugula, Champagne
Vinaigrette, Balsamic Vinegar Glaze

Fried Ravioli 11

Breaded Cheese Ravioli served with Pomodoro sauce

Arancini 12

Fried White wine risotto with a mozzarella
center.

Nonna's Meatball 6

Our Signature Handmade Meatballs (2)

ZUPPE

Lobster Bisque 15

A hearty bisque with Maine lobster claw meat in a
flavorful seafood broth finished with cream and a touch
of sherry.

Italian Wedding 12

Tender meatballs, veggies, and pasta in a rich and
flavorful broth, Italian wedding soup is a meal unto itself.

INSALATA

Classic Caesar Entree 17

Fresh Honey Gem Sweet Lettuce, House Croutons, Cracked Black
Pepper, Romano Pecorino Cheese, with Roman Caesar dressing

Dinner House Salad Entree 16

Romaine blend lettuce, Olives, Peppercini, Heirloom tomatoes,
Romano Pecorino cheese, house croutons with a Champagne
vinaigrette dressing

ACCOMPLIMENTE

GRILLED SHRIMP
+14

GRILLED SALMON
+12

GRILLED CHICKEN
+10

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ITALIAN KITCHEN

CREATE YOUR OWN



Fettucinne



Spaghetti



Rigatoni



Parpedelle



Gnocchi



Tortellini

SIGNATURE SAUCES

POMODORO

BASIL PESTO CREAM

ALLA VODKA

TUSCAN

MARSALA

PICCATA

22

ACCOMPLIMENTE

CHICKEN BREAST

32

ITALIAN SAUSAGE

30

MEAT BALLS (4)

26

SHRIMP

36

SALMON

36

BEYOND ITALIAN SAUSAGE

34

*Gluten-Free pasta available

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I T A L I A N K I T C H E N

LA BEVANDA

BLACKBERRY SOUR

CROWN ROYAL
BLACKBERRY, LEMON
JUICE, GIFFARD WILD
ELDERFLOWER

14

LIMONCELLO RUM

RUMHAVEN COCONUT WATER RUM,
GIFFARD CARRIBEAN PINEAPPLE
LIQUEUR, LIMONCELLO SYRUP,
ZACCAPA RUM

14

CHERRY BLOSSOM

ASTRAL BLANCO TEQUILA, LIME
JUICE, GRAPEFRUIT JUICE,
GIFFARD GRENADINE LIQUEUR

13

ROSE SPRITZ

EFFEN BLACKCHERRY VODKA,
FRESH LIME, RAW SUGAR SIMPLE,
RUFFINO ROSE PROSECO

13

KARMA 87

TOMS TOWN GIN, DRAGONFRUIT
SYRUP, FRESH LEMON, GIFFARD
WILD ELDERFLOWER

15

EMPRESS'IVE

EMPRESS 1908 GIN, FRESH
LEMON, LUXARDO MARASCHINO
LIQUEUR, GIFFARD CREME DE
VIOLETE

14

JUNGLE BIRD

BUMBU RUM, CAMPARI LIQUEUR,
STRAWBERRY PURE, RAW SUGAR
SIMPLE

15

STRAWBERRY BLONDE

TANTEO JALAPENO TEQUILA,
FRESH LIME, STRAWBERRY PURE,
RAW SUGAR SIMPLE

13

KC SLAMMER

BULLEIT BOURBON, AVIATION GIN,
AMARETTO LIQUOR, ORANGE
JUICE

15

SMOK'LY

SOMBRA MEZCAL, GIFFARD WILD
ELDERFLOWER LIQUEUR,
PINEAPPLE JUICE, LEMON AND
LIME SODA

15

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