

TAVERNA

CARNE CRUDA

*chopped to order steak tartare
with raw mushrooms \$16*

BEEF CARPACCIO

*warm lardo crostini
\$16*

AFFETTATI MISTI

*chef's selection of house cured meat.
\$16 per person*

CLAMS AL FORNO

*pancetta and fresno chilies
\$12*

GIANT SHRIMP ALLA DIAVOL

*spicy Calabrese sauce
\$10 each*

ZACH'S CHOPPED SALAD

*pepperoncini and parmigiano
\$15*

INSALATA CAPRESE DOC

*fresh mozzarella from Campania,
tomatoes, and basil \$17*

INSALATA ROMANA

*sweet garlic dressing
\$15*

FRIED CALAMARI

*marinara & pickled hot peppers
\$12*

ARUGULA SALAD

with cheese, mushrooms, pickled onion

add filet mignon or two giant
shrimp to any salad for \$14

BURGER

*with pancetta and onion
cheddar or gorgonzola \$19*

PASTRAMI CIABATTA

*fontina, tomato, and onion
\$19*

HAND-ROLLED CANNELLONI

guinea hen and leeks \$19

CHAR-GRILLED TUNA

celery root, grapefruit and onion \$30

SABA-BRAISED PORK RIBS LAMB CHOPS SCOTTADITTA

lentils and pancetta \$24

four single chops \$28

BONE-IN NEW YORK STRIP

14 oz \$48

FILET MIGNON

8 oz \$39

SIDES

*Potato Chips, Spinach with Hot Peppers,
Brussels Sprouts, Green Beans with Smoked Pork
\$6 each*

ZACH'S CHOPPED SALAD

*pepperoncini and parmigiano
\$15*

add filet mignon or two giant shrimp to any salad for \$14