

## Six Under \$ 6

**\$4.75**  
MIXED  
OLIVES

**\$4.50**  
CALABRIAN  
CHILIS  
*chopped in oil*

**\$5.00**  
TRUFFLED  
BAKED  
GARBANZO  
BEANS

**\$4.75**  
MIXED  
NUTS

**\$5.00**  
HOMEMADE  
SEASONED  
PLANTAIN CHIPS  
*with gorgonzola dip*

**\$5.75**  
SMOKED TROUT  
MOUSSE AND  
CRACKERS

## Ten at \$ 10

**FRIED CALAMARI TENTACLES**  
*with homemade tartar dip*

**CRISPY SALMON CAKE**  
*with calabrian chili oil*

**MUSHROOM TEMPURA**  
*cremini and shiitake with artichoke dip*

**EGGPLANT, MASCARPONE, AND  
ROASTED GARLIC FLATBREAD**

**MINI BEEF MEATBALLS**  
*glazed in a grape and apricot marmalade*

**FRIED BABY ARTICHOKEs**  
*with lemon parsley aioli*

**BBQ DUCK SLIDERS**  
*lettuce, tomato and onion on a Calandra's Cruller*

**TOMATO SOUP**  
*with Fontina Prosciutto Grilled Cheese*

**CHICKEN FLATBREAD**  
*mozzarella, chicken pesto and cherry tomatoes*

**TAVERNA WEDGE SALAD**  
*romaine, walnuts, bacon, apple  
and blue cheese dressing*

## \$ 20 and Under

**CREAMY RISOTTO \$ 20**  
*with three Sea Scallops*

**BAKED SQUASH \$ 16**  
*with dried cherries, dolce gorgonzola, spiced candied pecans*

**WOOD OVEN BAKED  
EGGPLANT PARMESAN \$ 17**

**FRIED CHICKEN OVER SAUTEED  
ESCAROLE AND PANCETTA \$ 19**

**FETTUCINI DUCK RAGU \$ 18**  
*long flat noodles in a pulled duck leg ragu  
and chopped chives*

**SHRIMP FRA DIAVOLO OVER FARROTTO \$ 18**  
*spicy shrimp in a red sauce over creamy Tuscan grains*

**SAUSAGE ROPE \$ 19**  
*with caramelized cipollini onions and broccoli rabe*

**BLACK ANGUS BURGER \$ 17**  
*lettuce, tomato, onion on a brioche roll | Add Cheese \$ 2*

**CHICKEN CUTLET SANDWICH \$ 16**  
*with Long Hot Peppers and Provolone*

**CIOPPINO \$ 20**  
*seafood stew with squid, mussels, clams,  
shrimp, tomatoes and prosecco*