

APPETIZERS

Hearth Fired Tiger Prawns 20

Prawns Fired with Garlic, Flat Leaf Parsley, Olive Oil, and Preserved Lemon

Polpetti 17

Tomato Braised Lamb and Beef Meatballs, Crispy Potato Cubes, Saffron Aioli, Roasted Pine Nut Crumble

Chargrilled Pepper Crostino 15

Chargrilled Crostino Topped with Marinated and Grilled Bell Peppers, Parsley, and Grated Manchego Cheese

Charred Octopus 19

Fennel Purée, Pickled Onion, Crispy Potato Shards, Pistachio Gremolata

Fried Calamari 19

Crispy Calamari Served with a Tomato-Aleppo Pepper Sugo and Toasted Sumac Crema

Nicoise Salad* 19

Seared Ahi Tuna Accompanied by Potatoes, Green Beans, Hard Boiled Egg, Marinated Tomatoes, and Nicoise Olives

Mediterranean Dips 14

Grilled Pita Bread served with Red Pepper Muhammara Dip, Garlic Tourn Yagurt Dip, Mint Chermoula Dip

SALADS

Tarpon Springs "Greek Salad" 14

Inspired by the Local Greek Community in Tarpon Springs, Florida, this Unique Salad is a Base of Romaine Lettuce Topped with Potato Salad, Pickled Beets, Green Bell Peppers, Cucumbers, and a Greek Style Dressing

Taverna Salad 16

Local Organic Greens, Red Onions, Kalamata Olives, Cucumbers, Marinated Artichoke Hearts, Black Pepper Honey Vinaigrette

Amare Salad 15

Shredded Iceberg and Romaine Lettuce, Fresh Dill, Scallions, Marinated Feta Cheese, Red Onions, Kalamata Olives, Cucumbers, Marinated Artichoke Hearts, Red Wine Marjoram Dressing

We pride ourselves in providing gluten free menu options. While we strive to ensure those meals are safe for your diet, please be aware that they are being prepared in an environment where gluten is present. Please consult your physician as to your personal health decisions. Prices exclusive of tax and gratuity. For parties of 6 or more, an 18% service charge will be added. We are happy to discuss with you and attempt to accommodate any dietary needs or specialized diets. All food items are cooked to the recommended FDA Food Code temperatures, unless otherwise requested.

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

ENTREES

Seabass Al Cartoccio 44

Two Filets of Sustainable Striped Bass Steamed in a Parchment Paper Pouch with Thyme, Garlic, Wilted Greens, Tomatoes, and Heirloom Potatoes, Finished with a Rich White Wine Sauce

Bistecca All "Fiorentina" 65

A Grilled and Roasted Angus Beef Porterhouse Served with Pearl Onions, Carrots, Rosemary Potatoes and Veal Jus

Romesco Chicken 28

Fennel Marinated Roasted Chicken Breast, Paprikash Style Braised Thigh, House Made Pappardelle Pasta, Organic Vegetables, Cauliflower Puree, Roasted Red Pepper and Walnut Romesco Sauce

Tonnarelli Alle Vongole 29

House-made Tonnarelli Pasta with Steamed Baby Clams, Roasted Tomato Sauce, Calabrian Chile, and Guanciale

Grilled Mahi Mahi 40

Grilled Mahi Mahi Fillet, Olive Oil, Lemon, Parsley, Tuscan Kale, Cauliflower, Toasted Fregola Sarda, Spanish Caper Emulsion

Hand Made Manti Dumpling 27

Baharat Spiced Lamb Filled Dumplings from a Beloved Family Recipe, Served with Cauliflower, Roasted Eggplant, and a Yogurt Sauce

Rosemary Grilled Beef Tenderloin 67

10oz. Certified Black Angus Beef, White Bean Puree, Fioretto, Organic Vegetables, Orange Chorizo Vinaigrette, Mediterranean Salsa Verde

Grilled Souvlaki 33

Your Choice of Two Grilled Tender Chicken or Angus Beef Skewers, with Crispy Potatoes, Tabbouleh, Pesto, Harissa Spiced Hummus, and Warm Pita Bread

FLATBREADS

The Amare 20

Leek, Potato, Lardon, Roasted Black Pepper, Gruyere

La Margherita 18

Tomato Basil, Tuscan Olive Oil, Ricotta and Provolone Cheeses

La Vegetale 20

Roasted Grape Black Pepper Pecorino Cheese, Aged Balsamic, Baby Arugula

La Soppressata 19

Soppressata, Red Onion, Torn Mozzarella Cheese, San Marzano Tomato