

Appetizers

Fried Calamari 19

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

Polpetti 17

Tomato Braised Lamb and Beef Meatballs with Crispy Potatoes, Saffron Aioli, and a Roasted Pine Nut Crumble

Chargrilled Pepper Crostino 15

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

Charred Octopus 19

Charred Octopus Served on a Fennel Puree and Topped with Pickled Onion, Crispy Potato Shards, and a Pistachio Gremolata

Salads

Nicoise Salad* 19

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

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

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

A Bed of Organic Greens Joined with Red Onions, Kalamata Olives, Cucumber, Marinated Artichoke, and a Black Pepper Honey Vinaigrette

Add Grilled Chicken \$12 or Add Grilled Mahi Mahi \$14

Entrees

Grilled Angus Burger* 20

Chargrilled Angus Beef Burger, Tomato Jam, Marinated Feta Cheese, Lettuce, Tomato, Onion, Toasted Brioche Bun

Turkey Club 19

House Brined and Herb Roasted Sliced Whole Turkey Breast, Crispy Bacon, Leaf Lettuce, Tomato, Onion, Mayonnaise

Grilled Cheese Sandwich 19

Creamy Fontina and Gruyere Cheeses and Nduja are Grilled Between Sessimo Bread and Served Alongside our House-made Tomato Soup and French Fries

Mahi Mahi Sandwich 21

Grilled Mahi Mahi Fillet, Ciabatta Bun, Tomato, Onion, Arugula, Spanish Caper Emulsion

Grilled Souvlaki 24

Your Choice of Tender Grilled Chicken or Angus Beef Skewer, Crispy Potato Shards, Tabbouleh, Pesto, Harissa Spiced Hummus, Warm Pita Bread

Tonnarelli Alle Vongole 29

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

Bistecca 33

A Cast Iron Seared Skirt Steak Served Alongside Onions and Rosemary Potatoes and Finished with a Horseradish Crema

Flatbreads

The Amare	Leek, Potato, Lardon, Roasted Black Pepper, Gruyere	20
La Margherita	Tomato Basil, Tuscan Olive Oil, Ricotta and Provolone Cheeses	18
La Soppressata	Soppressata, Red Onion, Torn Mozzarella Cheese, San Marzano Tomato	19

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.