



## industry night menu

### Taverna Snacks - 8

#### **Fried olive Ascolane**

Ascolane style olives. Filled with mixed meats & soffritto. breaded.

#### **Meatballs**

traditional pork and beef. mint. tomato sauce. pecorino romano.

#### **Torta frita & prosciutto**

traditional fried bread. 24 month aged prosciutto di Parma. a classic.

#### **Dates**

dates. parmigiano. pancetta Americana (aka bacon). parsley.

#### **Sage leaves & anchovies**

Battered & crispy fried.

### Nonna's Desserts - 8

#### **Sicilian Doughnuts**

Sfingi Di San Giuseppe. Sweetened ricotta. candied orange. honey. (2)

#### **Cannoli**

traditional: sweetened ricotta. pistacchio. (2)

### Panini - 14

*Served with fried potatoes*

#### **Epic grilled cheese**

Fontina DOP. Vermont cultured butter. tomato jam.  
*make it legendary - add hanger steak & caramelized onion +8*

#### **Porchetta**

crispy skin succulent duroc pork , arugula. lemon vinaigrette.

#### **Ortolana**

squash. zucchini. onion. eggplant.  
pepper purè. Laura Chanel goat cheese.

#### **The guest panino - 16**

*by resident chef Paul Boyd*

#### **Braised oxtail**

traditional roman oxtail.  
Italian slaw. scamorza

### Pasta - 16

#### **Spaghetti aglio & olio**

Gianfranco Becchina EVOO. garlic.  
pecorino romano DOP.

#### **Rigatoni cacio & pepe**

Pecorino romano DOP. parmigiano reggiano.  
black pepper. long pepper.

#### **Mafaldine**

Partanna pasta. meat ragù. peas. ricotta salata.