

lunch

SMALL PLATES

Our Focaccia | 14

whipped ricotta | spicy honey
really good olive oil

Eggplant-Piquillo Pepper Dip | 10

grilled sourdough

Crispy Caulilini | 14

agrodolce | sesame | lime

The Greek | 13

little gem | cucumber | beets
tomato | olives | goat feta
red onions | creamy greek dressing

Meatballs | 12

pork & beef | calabrian chilis
pomodoro | ricotta

Marinated Olives | 8

fennel | chiles | citrus

Smoked Prosciutto | 10

pear mostarda

Hand Pulled Burrata | 13

mushroom conserva

My Grandma's Minestrone | 10

san marzano | root vegetables
ditalini pasta | grana padano

Arancini | 14

mozzarella | basil aioli | tomato sauce

Little Gem Lettuce | 12

cauilini | kettle chips | creamy anchovy
dressing | lemon | grana padano

TAVERNE DESSERTS

Tiramisu | 12

espresso | lady fingers | cocoa

Ricotta Mini-Beignets | 10

lemon curd | raspberry sugar

Chocolate Budino | 10

chocolate custard | salted caramel
mascarpone cream | candied hazelnuts

Today's Gelato + Sorbetto | 8

just ask!

CLASSIC & SPECIALTY PIZZA

Build Your Own

tomato sauce | mozzarella **+4** per topping
in addition: hot honey | ranch | calabrian chili oil **+3**

Cheese | 17

tomato sauce | mozzarella | grana padano | oregano

Sausage | 18

tomato sauce | italian sausage
mozzarella | grana padano

Pepperoni | 18

tomato sauce | old world pepperoni
mozzarella | grana padano

Veggie | 20

tomato sauce | peppers | onions | mushrooms
olives | mozzarella

Pork Store | 20

tomato sauce | old world pepperoni
italian sausage | mozzarella

Mushroom Trip | 21

exotic mushrooms | truffle cream | onions
ricotta | taleggio

Giardiniera & Sausage | 21

tomato sauce | mozzarella | garlic confit | grana padano

Mother Earth | 20

tomato sauce | eggplant | onions | calabrian chili
mozzarella

Live Wire | 20

tomato sauce | 'nduja salami | pistachio pesto | taleggio

SANDWICHES

Meatball | 17

tomato sauce | mozzarella | basil | hoagie roll

Tuscan Roasted Pork Shoulder | 17

broccoli rabe | sharp provolone
roasted garlic | hoagie roll

Eggplant & Roasted Peppers | 15

basil | calabrian chilis | hoagie roll

dinner

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LARGE PLATES

Bucatini | 19

heirloom cherry tomatoes | garlic | basil
in addition: meatballs **+4** ea

Lumache | 22

clams | oregano | preserved lemon | chili flake | grana padano

Gemelli | 20

broccoli rabe | italian sausage | calabrian chili | garlic confit

Whole Branzino | Market Price

roasted over the coals | lemon | broccoli rabe
salsa verde

Taverne Steak "Tuscan Style" | 32

grilled over the coals | fingerling potatoes | broccoli rabe
salsa verde

Chicken Cutlets | 24

wild arugula | garlic confit | lemon | calabrian chili
grana padano

	GLASS	BOTTLE
SPARKLING WINE		
Bisol, "Crede", Prosecco Valdobbiadene, Veneto, Italy N/V	\$16	\$69
Schramsberg Vineyards, Mirabelle Rosé, California N/V	\$15	\$65
WHITE WINE		
Louis Jadot, Chablis, Chardonnay, France 2023	\$15	\$73
Sonoma Cutrer, Chardonnay, California 2023	\$13	\$58
Saracco, Moscato d'Asti, Italy 2023	\$10	\$42
Marco Felluga, "Mongris", Pinot Grigio, Italy 2022	\$12	\$54
Weingut Robert Weil, "Tradition", Riesling, Germany 2021	\$13	\$55
Château La Nerthe, Les Cassagnes Côtes-du-Rhône, Rosé, France 2023	\$10	\$42
Craggy Range, Sauvignon Blanc, New Zealand 2023	\$12	\$54
Jacques Dumont, Sauvignon Blanc, France 2023	\$12	\$50
RED WINE		
Clos Du Val, Cabernet Sauvignon, California 2022	\$28	\$135
Daou, Cabernet Sauvignon, California 2022	\$13	\$58
Canvasback, Red Mountain, Cabernet Sauvignon, Washington 2021	\$17	\$73
Alta Vista Malbec, Mendoza, Mendoza, Argentina 2022	\$8	\$35
Böen, Pinot Noir, California 2022	\$15	\$62
Louis Jadot, Résonance, Pinot Noir, Willamette Valley, Oregon 2022	\$16	\$69
Ridge Three Valleys, Red Blend, California 2022	\$17	\$75
Tenuta di Nozzole, "Riserva", Chianti Classico, Italy 2020	\$14	\$62
Jim Berry Lodge Hill, Shiraz, 2017	\$12	\$54

Aperol Spritz \$10

Lyre's Italian Spritz, Lyre's Sparkling

ZERO PROOF

Pina ColadNA \$8

Cream of Coconut, Pineapple Juice, Lime Juice

The Maverick \$16

Kohler x J. Henry Bourbon, Honey Simple Syrup, Lemon Juice & Lemonade

Old Fashioned \$14

Russell's Reserve 10 Year, Copper & Kings, WhistlePig PiggyBack Rye, Blackberry, Angostura Bitters

Ruby Waves \$12

New Amsterdam Grapefruit Vodka, St. Germaine, Grapefruit Juice

Rumhattan \$15

El Dorado, Sweet Vermouth, Luxardo Juice, Angostura Bitters

Strawberry Southside \$11

Tanqueray Gin, Strawberry Puree, Lemon, Mint Simple Syrup

Smokey & Sassy \$15

Chili-Infused Cappelletti, Cruz De Fuego Mezcal, Simple Syrup, Lemon, Strega

Fuego Margarita \$10

21 Seed Cucumber and Jalapeno Tequila, Lime Juice, Agave, Solerno, Jalapeno

Espresso Martini \$13

Tito's, Borghetti Espresso Liqueur, Espresso, Simple Syrup

BEER SELECTIONS

Snapping Turtle, Hazy IPA, Eagle Park Brewing Co., WI \$8

Bathtub Brew, Belgian, Eagle Park Brewing Co., WI \$8

Cliff Hanger, Amber, Eagle Park Brewing Co., WI \$8

Spotted Cow, Ale, New Glarus Brewing Co., WI \$8

Mudpuppy Porter, Porter, Central Waters Brewing Co., WI \$7

Semi-Sweet Hard Cider, Seattle Cider Company, WA \$9

Bud Light, Lager \$5

Coors Light, Lager \$5

Miller Lite, Pilsner \$5

Stella Artois, Euro Pale Lager, Belgium \$8

O'so, Infectious Groove, Sour \$7

Athletic Brewing, Upside Dawn N/A Golden Ale \$7

SELTZERS

Bold Berry, Hard Seltzer, Eagle Park Brewing Co., WI \$8

Strait Citrus, Hard Seltzer, Eagle Park Brewing Co., WI \$8

DRAUGHT SELECTIONS

Legacy Pils, Pilsner, 3 Sheeps Brewing, WI \$7

Wisconsin Amber, Lager-American Amber/Red Capital Brewery, WI \$6

HAZE IT or LOVE IT, Hazy IPA, Fifth Ward Brewing Co., WI \$7

Fresh Coast, Juicy Pale Ale, 3 Sheeps Brewing, WI \$7

Dragon's Milk, Bourbon Barrel Stout, New Holland Brewing Co., MI (8 oz) \$8

Downeast Cider, Rotating Cider \$7

Ask about our rotating taps.

← TAVERNE →

ON

WOODLAKE

WOOD FIRED GRILL