

Taverna (Dallas)

3312 Knox Street 75205 · +12145209933 · Updated: Jan 14, 2026

[View online menu](#)



BIRRE (DRAFT BEER) 3

Moretti	\$6.50
Revolver "Blood & Honey"	\$6.50
Paulaner Hefeweizen	\$6.50

BIRRE (BOTTLED BEER) 9

Amstel Light	\$5.50
Bud Light	\$4.75
Saint Arnold (Seasonal)	\$8.00
Michelob Ultra	\$4.75
Miller Light	\$4.75
Stella Artois	\$5.50
Shiner Bock	\$4.75
Community Mosaic IPA	\$5.50
Franconia Kolsch	\$4.75

SPARKLING 8

Zonin Prosecco	AVAILABLE OPTIONS
	\$8.00
	\$32.00
Castaldi Franciacorta Rose	AVAILABLE OPTIONS
	\$11.00
	\$49.00
Veuve Clicquot "Yellow Label" Brut	\$92.00
"Col Di Salici" Prosecco Extra Dry	AVAILABLE OPTIONS
	\$11.00
	\$44.00

Moet Chandon Imperial**AVAILABLE OPTIONS**

\$14.00

\$68.00

Castaldi "Satin" Franciacorta**\$49.00****Vietti Moscato D'asti****AVAILABLE OPTIONS**

\$10.00

\$42.00

Banfi "Rosa Regale" Brachetto**\$10.00****ROSE ²****Chateau De Berne "Impatience", Provence****AVAILABLE OPTIONS**

\$12.00

\$48.00

Miraval, Provence**AVAILABLE OPTIONS**

\$13.00

\$52.00

PINOT GRIGIO / GRIS ⁴**Stella Pinot Grigio, Italy****AVAILABLE OPTIONS**

\$8.00

\$32.00

Masi Masianco Pinot Grigio, Veneto**AVAILABLE OPTIONS**

\$9.00

\$40.00

Ponzi Pinot Gris, Oregon**\$42.00****Terlano Pinot Grigio, Alto Adige****\$42.00****SAUVIGNON BLANC / INTERESTING WHITES ⁶****Matua Sauvignon Blanc, Marlborough, NZ****AVAILABLE OPTIONS**

\$8.00

\$32.00

Bastianich Sauvignon Blanc, Friuli Venezia Giulia**AVAILABLE OPTIONS**

\$11.00

\$45.00

Hall Sauvignon Blanc, Napa Valley**AVAILABLE OPTIONS**

\$12.00

\$48.00

Red Mare Sauvignon Blanc, Napa Valley**\$56.00**

Argiolas Costamolino Vermentino Di Sardegna

AVAILABLE OPTIONS

\$9.00

\$40.00

Donnafugata "Anthilia", Sicily

AVAILABLE OPTIONS

\$10.00

\$42.00

CHARDONNAY 7

Chateau St. Jean, North Coast

AVAILABLE OPTIONS

\$8.50

\$34.00

Tramin, Alto Adige

\$39.00

Rodney Strong "Chalk Hill"

AVAILABLE OPTIONS

\$10.00

\$40.00

Sonoma Cutrer, Russian River

AVAILABLE OPTIONS

\$13.00

\$52.00

Hartford Court, Russian River Valley

AVAILABLE OPTIONS

\$15.00

\$60.00

Jordan, Russian River Valley

\$69.00

Cakebread, Napa Valley

\$75.00

ITALIAN REDS 22

La Quercia Montepulciano D'abruzzo

\$39.00

Castello D'albola Chianti Classico

AVAILABLE OPTIONS

\$9.50

\$38.00

Sassoregale Sangiovese, Maremma

AVAILABLE OPTIONS

\$10.00

\$40.00

Ornellaia "Le Volte", Tuscany

\$46.00

Avignonesi "Cantalore" Rosso Toscana

AVAILABLE OPTIONS

\$11.00

\$42.00

La Mozza Morellino Di Scansano

\$48.00

Frescobaldi "Nipozano" Chianti Rufina Riserva	AVAILABLE OPTIONS
	\$14.00
	\$56.00
Poliziano Vino Nobile Di Montepulciano	\$64.00
Antinori IL Bruciato, Bolgheri	AVAILABLE OPTIONS
	\$15.00
	\$60.00
Brancaia Chianti Classico Riserva	\$69.00
Antinori Tignanello	\$125.00
Banfi "Cum Laude", Tuscany	\$75.00
Col D'orcia Brunello Di Montalcino	\$95.00
Val Di Suga Brunello Di Montalcino	\$115.00
IL Poggione Rosso Di Montalcino	\$59.00
Mauro Molino Barbera D'alba, Piedmont	AVAILABLE OPTIONS
	\$9.00
	\$39.00
Marchesi Di Gresy "Martinenga" Nebbiolo, Piedmont	\$60.00
Gaja Sito Moresco, Piedmont	\$85.00
Vietti "Castiglione" Barolo	\$95.00
Tenuta Sant'antonio Valpolicella "Ripasso"	AVAILABLE OPTIONS
	\$12.00
	\$52.00
Allegrini "La Grola', Veneto	\$58.00
Santi Amarone	\$79.00
PINOT NOIR ⁶	
Matua Valley, New Zealand	AVAILABLE OPTIONS
	\$9.00
	\$34.00
Ken Wright, Willamette Valley, Oregon	\$58.00
Coppola Director's Cut, Russian River Valley	AVAILABLE OPTIONS
	\$11.00
	\$48.00
Walt "Blue Jay", Anderson Valley	\$65.00

Solena "Brella", Willamette Valley, Oregon

AVAILABLE OPTIONS

\$13.00

\$55.00

Belle Glos "Las Alturas", Santa Lucia Highlands

AVAILABLE OPTIONS

\$17.00

\$72.00

CABERNET / INTERESTING REDS 13

Duckhorn Decoy Zinfandel, Sonoma

AVAILABLE OPTIONS

\$10.00

\$40.00

Halter Ranch "Cotes De Paso", Paso Robles

\$49.00

Trivento "Gold Label Reserve" Malbec, Argentina

AVAILABLE OPTIONS

\$12.00

\$48.00

Chateau St Michelle "Indian Wells" Merlot

AVAILABLE OPTIONS

\$10.00

\$40.00

Peju Merlot, Napa Valley

\$52.00

Seven Falls Cabernet, Wahluke Slope

AVAILABLE OPTIONS

\$9.00

\$36.00

J Lohr, Paso Robles

AVAILABLE OPTIONS

\$9.50

\$39.00

Katherine Goldschmidt, Alexander Valley

AVAILABLE OPTIONS

\$12.00

\$48.00

Oberon, Napa

\$49.00

Krupp Brothers "Veraison" Red, Napa Valley

\$90.00

Girard Cabernet, Napa Valley

AVAILABLE OPTIONS

\$17.00

\$64.00

Duckhorn "Canvasback" Cabernet, Red Mountain, WA

\$68.00

Darioush "Caravan", Napa Valley

\$78.00

SALAD 4

House Salad	\$6.50
mixed greens, tomatoes, cucumbers, parmesan croutons and red onions drizzled with taverna house dressing	
Caesar Salad	\$7.95
romaine hearts, shaved grana padano and brioche croutons	
Beet Salad	\$11.50
roasted beets, mache, spinach, toasted hazelnuts, goat cheese with honey champagne dressing	
New Orleans Style Beignets	\$8.50
served with cappuccino sauce	

ENTRÉE SALADS 3

Taverna Salad

mixed greens, heirloom tomatoes, cucumbers, artichokes, basil, red onions, olives, grilled vegetables, mozzarella and egg with red wine vinaigrette

Chop Salad

avocados, tomatoes, green and red onions, bacon, gorgonzola and hearts of palm with herb vinaigrette

Greek Salad

boston lettuce, tomatoes, onions, cucumbers, feta cheese, olives and peppers in a light greek yogurt oregano dressing

WOODSTONE OVEN 2

Chef's Focaccia

rosemary olive oil and parmesan cheese

AVAILABLE OPTIONS

\$5.50

With Prosciutto: \$14.95

Taverna Focaccia

pancetta, mushrooms, red onions, pine nuts, arugula and shaved parmesan cheese

\$14.50

ANTIPASTI 4

Bruschetta

toasted ciabatta, fresh tomatoes, garlic and extra virgin olive oil

\$8.25

Buffala Mozzarella Caprese

red and yellow vine tomato wedges, basil, tuscan olive oil and sea salt

AVAILABLE OPTIONS

\$14.50

With Prosciutto: \$19.50

Fritto Misto**

calamari, shrimp, shallots, zucchini and carrots with spicy tomato aioli

\$13.95

Antipasto Emiliano

for the table; prosciutto, mortadella, salame, mixed olives, artichokes, parmesan chunks, porchetta and foccacia

\$21.50

SIDE ORDERS 5

Breakfast Sausage

Breakfast Potatoes

Smoked Ham

Smoked Bacon

Fresh Fruit

BREAKFAST & BRUNCH 10

Eggs Any Style* \$9.95

two eggs with choice of bacon, ham, or breakfast sausage

Shrimp & Asparagus Omelet \$12.50

with hollandaise sauce

Vegetariana Omelet \$12.50

egg whites, mixed vegetables and side of tomato sauce, served with a side of fruit

Chorizo Omelet \$12.50

with manchego cheese

Create Your Own Omelet \$12.50

your choice of ham, fontina cheese, parmesan, spinach, mushrooms and onions

Polenta & Eggs Al Forno \$13.50

pan fried eggs, sausage, truffle oil and garlic bread

Eggs Benedict* ** AVAILABLE OPTIONS

two poached eggs on an english muffin topped with hollandaise sauce with your choice of ham or bacon

\$12.50

Crabmeat or Smoked Salmon:

\$14.50

Bagel & Lox** \$14.50

with grated eggs, red onion, cream cheese, capers and fresh tomato

Taverna Hash* \$16.50

brisket, peppers, onions, roasted potatoes, poached eggs and hollandaise sauce

Vanilla French Toast \$9.50

with mascarpone and fresh fruit

PASTE & RISOTTI 12

Pomodoro E Basilico O Bolognese \$15.50

with fresh tomato and basil or with bolognese sauce and shaved parmesan

Whole Wheat Spaghettoni Primavera** \$17.50

with sicilian style turkey meatballs in a vegetable ragù

Tagliolini Scampi \$18.50

with shrimp, garlic, white wine, grape tomatoes, lemon capers and butter sauce

Paglia E Fieno	\$17.50
green and white tagliolini with chicken, wild mushrooms, truffle oil and cream sauce	
Homemade Ravioli Maremmani**	\$16.50
filled with swiss chard, spinach and ricotta in butter, sage and parmesan sauce	
Homemade Lasagna Rustica**	\$18.50
spinach pasta, bolognese, béchamel, wild mushrooms, ham and parmigiano	
Eggplant Parmigiana	\$15.95
with provolone, basil oil and parmigiana sauce	
Spaghetti Carbonara	\$16.50
with pancetta, egg yolk, cream, parmesan and fresh black pepper	
Spaghetti Alle Vongole	\$18.50
with clams in a white wine garlic sauce	
Risotto Con Gamberi E Prosecco	\$21.50
shrimp, prosecco, lemon confit and toasted pine nuts	
Risotto Al Parmigiano Con Salsa Tartufata	\$18.50
parmesan cheese and black truffle sauce	
Risotto Con Burrata	\$19.50
burrata, roasted heirloom cherry tomatoes, basil and crispy prosciutto	

SECONDI 4

Tagliata Di Manzo*	\$27.50
7 oz. seared beef tenderloin with salsa verde, asparagus and roasted potatoes	
Sea Bass Brodetto	\$25.50
sea bass, clams and mussels poached in a light tomato broth with potatoes ciabatta	
Salmon Piccata*	\$20.50
pan seared in a lemon caper sauce, served with sautéed spinach and asparagus	
Pollo Alla Piastra	\$23.50
chicken breast paillard and with arugula, tomato, avocado and parmesan salad	

PIZZA TAVERNA 9

Margherita	\$13.50
tomato sauce, mozzarella, basil	
Napoletana	\$14.50
tomato sauce, mozzarella, anchovies	
Salsiccia	\$14.50
tomato sauce, mozzarella, italian sausage, caramelized onions, peppers	

Salamino	\$14.50
tomato sauce, spicy italian salami, grape tomatoes, mozzarella, goat cheese	
Bianca	\$15.50
prosciutto, arugula, mozzarella, shaved parmesan	
Burrata	\$15.50
roasted pomodorini, imported burrata, basil, e.v.o.o., sea salt	
California	\$16.50
chicken, mozzarella, avocado, feta, tomatoes, cilantro	
Vegetariana	\$15.50
tomato sauce, grilled vegetables, olives, pine nuts, oregano	
Calzone	\$17.50
chicken, mozzarella, bacon, ham, sausage, onions, mushrooms	

RISOTTERIA 5

Risotto Al Parmigiano Con Salsa Tartufata

parmesan cheese and black truffle sauce

Risotto Ai Frutti Di Mare

risotto with shrimp, calamari, mussels, clams and tomato

Risotto Con Gamberi E Prosecco

shrimp, prosecco, lemon confit and toasted pine nuts

Risotto Con Burrata

burrata, roasted heirloom cherry tomatoes, basil and crispy prosciutto

Risotto Al Pollo E Balsamico

chicken, fontina and vegetable rollatini with balsamic glaze

PASTE 13

Pomodoro E Basilico O Bolognese

with fresh tomato and basil or with bolognese sauce and shaved parmesan

Whole Wheat Spaghettoni Primavera

with sicilian style turkey meatballs in a vegetable ragu

Tagliolini Scampi

with shrimp, garlic, white wine, grape tomatoes, lemon capers and butter sauce

Homemade Ravioli Maremmani**

filled with swiss chard, spinach and ricotta, in butter, sage and parmesan sauce

Paglia E Fieno

green and white tagliolini with chicken, wild mushrooms, truffle oil and cream sauce

Fettuccine Frutti Di Mare

shrimp, mussels, clams and scallops tossed in a brandy crustacean cream sauce

Homemade Cappelletti Romagnoli**

stuffed with ricotta, mortadella, prosciutto and parmesan with our bolognese

Homemade Fiocchi Al Gorgonzola

gorgonzola filled pasta with pears, walnuts, arugula and cream sauce

Homemade Lasagna Rustica**

spinach pasta, bolognese, béchamel, wild mushrooms, ham and parmigiano

Spaghetti Carbonara

with pancetta, egg yolk, cream, parmesan and fresh black pepper

Eggplant Parmigiana

with provolone, basil oil and parmigiana sauce

Spaghetti Alle Vongole

with clams in a white wine garlic sauce

Gnocchi Rustici

homemade potato gnocchi with short rib ragù and shaved parmesan

DOLCI 7

Nutella Marble Cheesecake

with amarena cherries

Taverna Tiramisú

chef's specialty

Espresso Creme Brulée

with homemade biscotti

Homemade Cannoli

with sheep's milk imported ricotta mousse

Chocolate Hazelnut Budino

gianduia sauce, whipped cream and vanilla gelato

Dark Chocolate Mousse

with peanut butter and raspberries

Housemade Gelatos & Sorbettos

VINI DOLCI E PORTS 8

Cockburn's Port Reserve

\$7.00

Lustau, Dry Sherry

\$8.00

Taylor Fladgate Tawny Port 10 Yr.	\$8.00
Taylor Fladgate Tawny Port 20 Yr.	\$12.00
Taylor Fladgate Tawny Port 30 Yr.	\$17.00
Taylor Fladgate Tawny Port 40 Yr.	\$22.00
100 Years of Port Tasting	\$18.00
Brachetto D' Acqui Rosa Regale	\$10.00

DIGESTIFS 5

Moscato Di Asti Batasiolo	AVAILABLE OPTIONS
	\$10.00
	\$40.00
Espresso	\$3.50
Cappuccino	\$4.25
Cafe Latte	\$4.00
Coffee	\$2.75

APPETIZER 2

House Salad	\$6.50
Mixed greens, tomatoes, cucumber & red onions drizzled with taverna house dressing	
Caesar Salad	\$7.50
Romaine hearts, shaved grana padano	

DESSERT 3

Vanilla Crème Brûlée	
Selection of Sorbets and Gelatos	
Marinated Mixed Berries with Sorbet	

PASTE - GLUTEN FREE 6

Al Pomodoro E Basilico O Bolognese	
With fresh tomato & basil or with bolognese sauce, shaved parmesan	
Scampi	
With shrimp, garlic, white wine, grape tomatoes, lemon capers & butter sauce	
Pollo E Funghi	
With chicken, wild mushrooms, truffle oil & cream sauce	

Carbonara

With pancetta, egg yolk, cream, parmesan & fresh black pepper

Frutti Di Mare

With shrimp, mussels, clams & scallops tossed in a brandy crustacean cream sauce

Alle Vongole

With clams in a white wine garlic sauce

DRINK SPECIALS 2

Mimosa

\$2.00

Bellini

\$2.00
