

VENI, VEDI, BEVI

Our Philosophy:

Historically, the Italian way of life is centered around the connection between family, food and wine. This social bond is an integral part of their daily lives and therefore the basis of our philosophy.

To best embrace this way of life, we invite you to enjoy our ever growing wine list. As you do, please take note of our pricing structure and understand we offer all wines for retail, not restaurant prices. Enjoy our wine with us over a family style meal, an array of small plates or just order wine to go!

There is a ten dollar corkage fee for each bottle opened at Taverna Corvino.

Spumante

Fiore Moscato D'Asti 7/ 11

Zardetto Prosecco 9/ 15

Premio Prosecco 10/ 18

Covides Gran Gesta Cava Reserva 18

Barnaut Grand Cru Blanc de Noirs Champagne 62

Veuve Clicquot Yellow Label Champagne 65

Bianco

Brandl Gruner Veltliner 9/ 15

Chat. Le Raz Sauvignon/Semillion 8/ 12

Bottega Vinaia Pinot Grigio 10/ 18

Tortoise Creek Chardonnay 9/ 15

Mas de la Dame Rose' du Mas 9/ 15

Rosso

Burgundy Hills Pinot Noir 9/ 15

Arbanta Rioja 8/ 12

L'oca Cuico Chianti 7/ 11

Leon di Castris Primitivo 9/15

San Nicola Negroamaro 10/ 18

La Forge Cabernet 8/ 12

Bianco

Italiano

06 A-Mano Fiano-Greco Blend 15

06 Fantinel Borgo Tesis Pinot Grigio 12

07 Maretima Verdicchio 12

07 Vitiano Bianco Verdicchio Blend 17

07 Fueda di San Gregorio Falanghina 17

07 Plozner Friuliano Tokai 18

07 Constantini "Massarosa" Frascati 15

07 Ca'Bembo Sauvignon Blanc 15

07 Donnafugata "Anthilia" 17

07 Planeta Segreta Blanco 15

07 Pighin Pinot Grigio 17

07 Tiefenbrunner Chard 22

07 Planeta Chardonnay 50

Europeo ed Americano

07 Bove Vouvray (France) 22

07 Bodegas Paso a Paso Verdeho (Spain) 11

07 Xarmant Txakoli (Spain) 10

07 Vinos Pinol Portal White (Spain) 15

08 Nessa Albarino (Spain) 15

07 Dom. Salvar Cheverny Sauvignon Blanc/ Chardonnay (Fr) 17

07 Tariquet Chenin-Chardonnay Blend (France) 12

06 Longview "Bean Sea" Viongier (Australia) 26

06 Sipp Mack Gewurztraminer (France) 32

07 Ponzi Pinot Blanc (Oregon) 23

06 Dr. Thanisch Riesling Kabinett (Germany) 52

Rosso

Italiano

06 Donna Laura "Ali" Sangiovese 11

07 Quattro Mani Montepulciano 11

07 Bollini Merlot Trentino Blend 13

06 Rendola Rosso di Montalcino 15

06 Farnetella Chianti 15

07 Italo Cescon Pinot Nero 16

05 Sella & Mosca Cannonau di Sardegna Riserva 17

07 Alessandria Dolcetta D'Alba 18

06 Sassoregale IGT Sangiovese 15

05 Biscardo Valpolicella Ripasso 20

06 Zonin Valpolicella Ripasso Riserva 23

06 Camigliano Rosso di Montalcino 28

05 Allegrini Palazzoo del Torre Corvina/ Rhondinella blend 27

06 Fonterutoli Chianti Classico 28

04 Masciarelli "MarinaCevtic" Montepulciano 40

03 Giacomo Fenocchio Barolo Reserve 55

99 Giacomo Fenocchio Barolo Reserve 85

Europeo ed Americano

07 Domaine Antugnaz Pinot Noir (France) 20

06 Bichot Monthoux Beaujolais (France) 13

07 Dom. Gouran Chinon Rouge Cabernet Franc (Fr.) 16

07 Kermit Lynch Cotes du Rhone (France) 16

06 Chateau De Campuget 1973 Syrah (France) 18

05 Bichot Bourgogne Pinot Noir (France) 18

06 La Gramiere VDT Rhone (France) 23

06 El Arte Vivir Ribera del Duero (Spain) 16

02 Rentas de Fincas Reserva Rioja Tempranillo (Spain) 22

05 Punto Final Reserve Malbec (Argentina) 22

04 Chameleon Cellars Barbera (California) 22

05 Jacuzzi Family Sangiovese (California) 21

04 Pezzi King Cabernet (California) 22

04 Longview "Black Crow" Nebbiolo (Australia) 26

VENI, VEDI, VESCI

Antipasti

Prosciutto di'Parma, Speck,
Salami, Olives,
Boccarones, Hard Boiled Eggs,
Pickled Peppers, Two Daily Cheeses

20

Formaggi

Three for 11, Four for 14
Gorgonzola Piccante Cow's milk Italy
Crucolo Cow's Milk, Italy
Pecorino Fresco Sheeps Milk, Italy
Bra Tenaro Goats Milk Italy
Garroxta -Spain

Pastas 9 Grani

Roseda Beef Bolognese
Spaghetti, Crispy Baguette 9/ 31
Tagliatelle
Gorgonzola Cream, Toasted Chestnuts, Basil 9/ 31
Risotto
Asparagus, Pancetta, Yellow Tomato 9/ 31

Veal Lasagna
Iron Skillet Baked, Herbed Ricotta 12/ 40
Cavatappi Mac n Cheese
Herbs, Pancetta 9/ 31
Farro Salad
Roasted Peppers, Pine Nuts, Mozzarella 8/ 24

Lerqumi

Chilled Cucumber Soup
Mascarpone, Green Apple 6
Grilled Romaine Salad
Asiago Vinaigrette, Albino Anchovies 7/ 23
Bibb Salad
Bibb Lettuce, Salami, Radish, White Balsamic
Vinaigrette 7/ 23
Caprese Salad
Tomato, Mozzarella, Basil 8/ 27
Garlic Confit
Whole Poached Garlic, Fresh Bread 5/ 16
Stuffed Eggplant
Sweet Onions, Roasted Peppers, Chestnuts,
Gorgonzola Piccante 9/ 29
Asparagus Salad
Poached Egg, Charred Pearl Onions, Sherry Vinaigrette 8/ 24
Artichokes
Grilled with Roasted Lemon 7/ 24

Frutti di Mare

Sautéed Mussels
Birra Moretti Steamed, Bay Leaf,
Potato 9/ 31
Grilled Calamari
Golden Raisins, Olives, Balsamic 9/ 31
Rockfish
Tomato-Saffron Sauce 9/ 31
Razor Clams
Pancetta, Spicy Clam Broth 9/ 31
Fried Oysters
Fennel and Orange Salad, Kalamata Aioli 9/ 31
Grilled Octopus
Garlic Escarole, 30 Year Balsamic Vinegar 12/ 38
Salt Baked Prawns
Herbed Abruzzi Olive Oil 12/ 38

Carni

Lamb Scottadito
Juniper Marinated and Grilled Lamb Chops 12/ 40
Beef Carpaccio
Mache, Endive, Capers, Abruzzi Olive Oil 10/ 33

Veal Cheeks
Basil Scented Polenta, Red Wine Onions 12/ 40
Meatballs
Sage, Marsala Cream 9/ 31

Panini

Served with farro salad

P.L.T.
Smoked Pancetta, Bibb Lettuce, Tomato,
Kalamata Aioli 12

Pizze
Crispy Salami, Mozzarella, Asiago,
Tomato Sauce 12

Bacon Egg and Cheese
Castelbelbo, Pancetta, Poached Egg 12

Italian Hoagie
Mortadella, Salami, Speck, Prosciutto Di Parma,
Olive Spread 12

Meatball
Mozzarella, Asiago, Meatballs 12

Grocery Bag
Salami, Cappicola, Hard Boiled Eggs, Romaine, Tomato,
Caper Aioli 12