

## ANTIPASTI

<b>POLPO</b>	<b>22</b>
Grilled Octopus, Potatoes, Pickled Onions, Diavola Sauce	
<b>CALAMARI</b>	<b>15</b>
Lightly-Breaded Fried Squid, Shishito Peppers, Marinara Sauce	
<b>MELANZANE</b>	<b>14</b>
Lightly-Breaded Fried Eggplant, Marinara Sauce, Ricotta melt	
<b>POLPETTA</b>	<b>12</b>
Baked meatball, Herbs, Marinara Sauce, Ricotta Melt	
<b>FOCACCIA</b>	<b>6</b>
Rosemary Focaccia, Olive Oil	

**SOUP OF THE DAY** MKT  
*Ask your server*

### PROTEIN ADD ON

<b>Chicken</b>	<b>9</b>
<b>Meatballs</b>	<b>10</b>
<b>Shrimp</b>	<b>11</b>
<b>Steak</b>	<b>13</b>

## PASTA

*Gluten-Free Pasta Available*

<b>FUNGHI RAVIOLI (V)</b>	<b>17</b>
Wild Mushrooms, Micro Basil, Creamy Truffle Sauce	
<b>FETTUCCINE BOLOGNESE (GFR)</b>	<b>16</b>
Bolognese Style Meat Sauce, Fresh Basil	
<b>RIGATONI CARBONARA</b>	<b>19</b>
Pancetta, Pecorino, Black Pepper, Egg Yolk	
<b>LINGUINE POMODORO (V*)</b>	<b>15</b>
Cherry Tomatoes, Basil, Pomodoro Sauce, Pecorino	
<b>FETTUCCINE ALFREDO (V)</b>	<b>14</b>
Alfredo Sauce, Fresh Basil	
<b>BUCATINI RAGU</b>	<b>22</b>
Short Rib Ragù, Fresh Parsley, Zucchini, Yellow Squash	
<b>LOBSTER DIAVOLA</b>	<b>28</b>
Choice of Pasta or Saffron Risotto, Lobster, Shrimp, Scallops, Mushrooms, Spicy Tomato Cream Sauce	
<b>SHORT RIB LASAGNA</b>	<b>24</b>
Braised Short Rib, Parmesan, Pecorino, Chives, Ricotta, Mozzarella, Beef Ragù	



**TALEA**  
RISTORANTE

## LUNCH & BRUNCH

**Mon-Fri 12PM - 3PM**  
**Sat & Sun 11AM - 3PM**

### PRIX FIXE

**35/ person**

#### APPETIZER

CALAMARI  
MELANZANE  
CAESAR

#### ENTREE

BRANZINO FILET  
FUNGHI RAVIOLI  
BOLOGNESE  
FETTUCCINE ALFREDO  
PICATTA DI POLLO

#### DOLCI

CANNOLI

## SANDWICHES

<b>PARMIGIANA DI POLLO</b>	<b>15</b>
Grilled Chicken Cutlet, Basil Mozzarella, Marinara Sauce, House-Made Baguette	
<b>TALEA'S BLT</b>	<b>16</b>
Bacon, Calabrian Aioli, Early Girl Tomato, Lettuce, House-Made Baguette	
<b>CAPRESE (V)</b>	<b>14</b>
Buffalo Mozzarella, Early Girl Tomato, Basil, Balsamic, Pesto, House-Made Baguette	
<b>SHORT-RIB AND CHEESE</b>	<b>16</b>
Braised Short-Rib, Lettuce, Tomato, Mozzarella, Mayo, House-Made Baguette	

## INSALATA

<b>HEIRLOOM BURRATA (GFR/V)</b>	<b>14</b>
Burrata Cheese, Heirloom Tomato, Pine Nuts, Rosemary Oil, Balsamic Glaze, Pesto	
<b>CAESAR SALAD</b>	<b>11</b>
Baby Romaine Hearts, Talea's Caesar Dressing, Croutons, Parmesan, Anchovies	
<b>INSALATA VERDE (V*)</b>	<b>12</b>
Romaine Hearts, Baby Kale, Asparagus, Cranberries, Figs, Raspberry Vinaigrette	

**Gluten Free Request (GFR)**  
**Vegetarian (V)**  
**Vegan (V\*)**

**A 20% service charge will be added to groups of 6 or more.**

## PIATTI PRINCIPALI

<b>PICATTA DI POLLO</b>	<b>19</b>
Sauteed Chicken Cutlets, Lemon Beurre Blanc, Capers, Spaghetti	
<b>SALMONE AL CAMPO (GFR)</b>	<b>24</b>
Grilled Blackened Salmon, Pea Puree, Roasted Carrots, Broccolini	
<b>POLLO ALLA PARMIGIANA</b>	<b>22</b>
Lightly-Breaded Chicken Breast, Marinara, Mozzarella Melt, Spaghetti, Fresh Herbs	
<b>BRANZINO FILET (GFR)</b>	<b>26</b>
Mediterranean Sea-Bass Filet, Sauteed Veggies, Lemon Beurre Blanc	

## PIZZA

<b>MARGHERITA (V)</b>	<b>17</b>
Tomatoes, Fresh Basil, Olive Oil, Buffalo Mozzarella	
<b>SALSICCIA</b>	<b>21</b>
Pepperoni, Italian Sausage, Tomatoes, Mozzarella	
<b>BIANCA (V)</b>	<b>16</b>
Olive Oil, Oregano, Garlic, Mozzarella	
<b>VERDURE (V)</b>	<b>18</b>
Tomatoes, Mushrooms, Bell Peppers, Onions, Mozzarella	
<b>TALEA'S</b>	<b>27</b>
Shrimp, Scallops, Lobster, Olive Oil, Mozzarella	

## SIDES

<b>FRENCH FRIES</b>	<b>7</b>
<b>BACON</b>	<b>9</b>
<b>WILD MUSHROOMS</b>	<b>8</b>
<b>BROCCOLINI</b>	<b>8</b>
<b>ASPARAGUS</b>	<b>8</b>

# BRUNCH

**FRANCESCA OMELET 13**  
Portabella Mushrooms,  
Spinach, Mozzarella

**TALEA'S OMELET 14**  
Spinach, Wild Mushrooms,  
Onions, Tomatoes, Ham,  
Bacon, Sausage  
Mozzarella cheese

**BISTECCA E UOVA 22**  
Grilled Ribeye Steak, Home  
Made Roasted Rosemary  
Potatoes, Fried Eggs

**UOVA ALLA FLORENTINA 13**  
English Muffin, Poached Eggs,  
Spinach Cream Sauce,  
Tomatoes, Hollandaise Sauce

**UOVA ALLA BENEDICT 14**  
English Muffin, Poached Eggs,  
Hollandaise Sauce, Ham

**BREAKFAST PIZZA 14**  
Bacon, Eggs, Mozzarella

**HOUSE MADE WAFFLE 12**  
Large House Made Waffle  
Strawberries, Whipped Cream,  
Maple Syrup

**\$45/ PER PERSON  
BOTTOMLESS  
MIMOSA OR BLOODY  
MARY + 1 BRUNCH  
ENTREE**

Available Saturday and Sunday only. 75  
minutes limit, Last call for bottomless  
beverages is 15 minutes prior to end of  
brunch. Not available with any other  
discount, coupon or promotional offer.  
Tax and gratuity not included.

## SIGNATURE COCKTAILS

**Enzoni 19**  
Barr Hill Gin, Aperol, Lemon, White  
Grapes

**Amalfi 18**  
Uncle Val's Zested Gin, Limoncello,  
Lemon, Thyme syrup

**Italian Blonde 19**  
Malfy Rosa Gin, Italicus Rosolio di Bergamotto,  
St. Germaine, Grapefruit, Lemon

**Rye Reverie 20**  
Laubade Armagnac, Sazerac Rye, Sweet  
Vermouth, St Benedictine, bitters

**Autumn Orchard Old Fashioned 21**  
Apple-infused bourbon, Gala Apples,  
Cinnamon, Demarara

**Siena Sour 23**  
Bourbon Whiskey, Meletti Amaro, Lemon,  
Foaming Bitters, Luxardo Cherries

**Melon Mirage 20**  
Se Busca Mezcal, Midori Melon, Basil  
syrup, Lemon

**Peach Blossom Dream 20**  
Tito's, Peach, Mandarin, Pomegranate,  
Lemon, Triple Sec

**Seasonal Cocktail 20**  
Ask your server

## VINO BIANCO

**Scarpetta, Pinot Grigio 17**  
Friuli

**Dario Coos, Chardonnay 15**  
Friuli

**Epicentro, Viognier 16**  
Sicily

**Donnafugata, Anthilia 18**  
Sicily

**Henri Borgeois, Sancerre 22**  
Sancerre

## VINO ROSSO

**Giovanni Rosso, Nebbiolo 19**  
Piemonte

**Ceretto, Dolcetto D'Alba 15**  
Piemonte

**St. Pauls, Pinot Nero, 16**  
Alto-Adige

**Collosorbo, Sant' Antimo, 15**  
Toscana

**Poggio Bonelli, Chianti Classico 18**  
Toscana

**Masca Del Tacco, Primitivo 17**  
Puglia

**Castorani, Montepulciano Riserva 15**  
Abruzzo

**Donnafugata, Sherazade 16**  
Sicily

## SPUMANTE

**FIOL, Prosecco 14**  
Veneto

**FIOL, Prosecco Rose 15**  
Veneto

## ROSATA

**La Spinetta, Rose Di Casanova 18**  
Toscana

**Scarpetta, Rosato Frico 16**  
Friuli

## BIRRA ALLA SPINA

**Peroni 8**  
Lager, Italy

**Stella Artois 9**  
Pilsner, Belgium

**Winter Lager 8**  
Sam Adams, Boston

**Seasonal 8**  
Rotating

## BIRRA IN BOTTIGLIA

**Birra Moretti 9**  
Premium Lager, Italy

**Birra Antoniana 9**  
Premium Lager, Italy

**N/A Peroni 9**  
Non-Alcoholic, Italy

**Schöfferhofer 9**  
Grapefruit Hefeweizen,  
Germany

**Modelo 9**  
Lager, Mexico

**Heineken 9**  
Pale Lager, Netherlands

“L' Arte Della Cucina Italiana”