



4005 PRESTON ROAD

Plano, Texas

TAVERNAROSSA.COM

972-403-3321



ITALIAN BY NAME - TEXAN BY BIRTH

Small Plates & Shares

{SMOKED BRISKET SLIDERS} \$12
smoked brisket / green garlic slaw / house pickles

{CLASSIC HUMMUS} \$12
pita bread / roasted red peppers / olive tapenade
feta cheese / cucumber / tx olive oil

{VINNIE'S CHEESE BREAD} \$8
roasted garlic butter / mozzarella / fontina
{Pro tip - add salami \$2}

{MA'S HOMEMADE MEATBALLS} \$12
33RG meat blend of beef, pork, & veal
marinara / pecorino romano / fresh basil

{WARM TAVERNA PRETZEL} \$6
zesty whole grain mustard
{add cup of killer sausage queso \$3}

{KILLER SAUSAGE QUESO} \$8 / \$10 🍷
spicy sausage / house-pickled jalapeños
white onion / bell pepper / served with fritos
{add smoked brisket \$3}

{STUFFED GOAT CHEESE MUSHROOMS} \$12 🍷
spicy sausage / goat cheese
breadcrumbs / cream sauce

{SWEET CHILI BAKED WINGS} \$12 🍷
fresh garlic / calabrian chili / parmesan
parsley / ranch

{CHEF'S DAMN GOOD DEVILED EGGS} \$8
always changing, unique, funky, or sometimes just
straight-up classic

{TX BUFFALO SHRIMP} \$10 🍷
panko crusted / frank's redhot / southwestern ranch

{CHEF'S TOMATO BASIL SOUP} \$6
cup of some pretty damn good tomato basil soup

{PICNIC PLATTER} \$18
housemade pimento, basil goat spread, gorgonzola
ciao pepperoni stick, prosciutto, soppressata salami
pickled veggies, assorted fruits & nuts with pizza crisps

Lunch Special \$12

MONDAY - FRIDAY 11AM - 3PM
includes Stag, Farmhouse, or Caesar salad
with individual pizza & a fountain drink
Salad can be upgraded for \$1

Family Dinner \$33

warm Taverna pretzel
large family salad / 13" specialty pizza

HOMEMADE DOUGH | MADE FROM SCRATCH SAUCE

PLEASE INFORM A MANAGER OF ANY ALLERGIES WHEN ORDERING

SALADS

Salads

solo | for the table
{add natural chicken \$3/\$6, shrimp \$6}

{THE STAG} \$6 | \$13
spinach & arugula / bacon / gorgonzola
red onion / black pepper / shaken vinaigrette

{THE FARMHOUSE} \$6 | \$13
mixed greens / carrot curls / sunflower kernels
cherry tomatoes / housemade garlic croutons / ranch

{BABY 'BERG WEDGE} \$9
candied bacon / tomatoes / feta
green garlic dressing

{TR CAESAR} \$6 | \$13
crisp romaine / shaved parmesano-reggiano
fontina / housemade garlic croutons

{THE NUTTY GRAPE} \$10
mixed greens / pistachios / prosciutto / red grapes
gorgonzola / pistachio-white balsamic

{THE RUSTIC APPLE} \$10
arugula / radicchio / crisp apple / dried cranberries
tx pecans / goat cheese / maple cider vinaigrette

Pastas

{TX LASAGNA} \$18
temptress stout slow-braised brisket / marinara
mozzarella / béchamel / provolone

{BUCATINI POMODORO} \$12
bucatini / crushed tomatoes / red pepper flakes
garlic / fresh basil / evoo
{Pro tip - add meatballs \$4}

{CADILLAC MAC & CHEESE} \$14
cavatappi / alfredo / mozzarella
cheddar cheese / fontina / bread crumbs
{add TR bacon or natural chicken \$3}

{CREAMY CALABRESE CAVATAPPI} \$16 🍷
roasted chicken / pancetta / mushroom
sun-dried tomato / spinach / caramelized onion
spicy calabrese chili alfredo

PASTAS

HOT SANDWICHES

Hot Sandwiches

kettle chips / seasonal veggies

{TR PATTY MELT} \$12
housemade all-beef patty / caramelized onions
cheddar / pepper cream sauce / tx toast

{CHEF'S CHICKEN CAPRESE} \$12
roasted chicken breast / roma tomato / melted mozz
spinach / arugula / cashew pesto vinaigrette / ciabatta



STONE-FIRED Pizza

THE CLASSIC ROSSA \$17
classic red sauce / roasted chicken / baby spinach
roma tomato / artichoke hearts / tex-italian spices
garlic infused evoo / feta / mozz

ORIGINAL SUPREME \$18
classic red sauce / pepperoni / italian sausage
country ham / mushroom / black olive
red onion / bell pepper mix / mozz

THE ALL-AMERICAN \$18
classic red sauce / pepperoni / italian sausage
country ham / bacon / fontina / mozz

QUEEN MARGHERITA \$16
classic red sauce / fresh mozzarella
roma tomato / fresh basil / garlic

SMOKEY PIE \$18
sweet tx bbq sauce / smoked brisket / bacon
red onion / cheddar cheese / mozz
{For the real deal, add goat cheese \$2}

TUSCAN TRIP \$17
cashew pesto / sundried tomato / kalamata olives
artichokes / fresh mozz / ricotta / arugula / pine nuts
{Recommended on our Cauliflower GF Crust}

THE BEE'S KNEES \$18
spicy red sauce / hot soppressata
fresh mozzarella / fresh basil / tx honey

LOCAL GOAT & FIG \$18
bacon / goat cheese / fresh mozzarella
dried figs / balsamic glaze / torn basil

THE PINK PIGGY \$18 🍷
spicy pink sauce / basil / pancetta / tx sausage
prosciutto / fontina / rosemary honey-butter

CHICKEN BACON BOOM-BOOM \$18
33RG secret sauce / roasted chicken / TR bacon
cheddar / gorgonzola / caramelized onions
cilantro / ranch

BOSS HOG \$18 🍷
spicy red sauce / armour pepperoni / caio stix
genoa salami / bacon / fontina / smoked sea salt
{pro tip - add pepper relish for a spicier kick!}

TEX-ITALIAN CALZONE \$18 🍷
pepperoni / spicy sausage / spinach
house mozzarella
fontina / side of marinara



12" CAULIFLOWER GLUTEN-FREE** CRUST AVAILABLE

13" STONE-FIRED PIZZAS

HAPPY HOUR!

MONDAY-FRIDAY from 3PM-6PM

DRINK

\$2 OFF SELECT DRAFT BEER

\$5 WELL LIQUOR

\$6 HOUSE WINE

\$8 ROSSA COCKTAILS

~AND~

MONDAY

\$5 Select Drafts - All Day

TUESDAY

1/2 off Wine Bottles - All Day

WEDNESDAY

\$7 Featured

Old Fashioned - All Day

THURSDAY: TEQUILA FLIGHTS

\$15 Blanco, \$20 Reposado,

\$25 Añejo

SUNDAY FUNDAY

\$5 Mimosas & Bloodies ('til 3)

EAT

\$6

VINNIE'S CHEESE BREAD
KILLER SAUSAGE QUESO CUP
CHEF'S DAMN GOOD DEVILED EGGS

\$8

CLASSIC HUMMUS
MA'S HOMEMADE MEATBALLS
GOAT CHEESE MUSHROOMS

\$10

B.Y.O. PIZZA (UP TO 3 TOPPINGS)

**ITEMS ON OUR MENU MAY CONTAIN WHEAT, EGGS, DAIRY, SOY, FISH, PEANUTS, TREE NUTS, OR SHELLFISH ALLERGENS. WHILE WE OFFER GLUTEN-FREE ITEMS, OUR KITCHEN IS NOT GLUTEN-FREE. PLEASE INFORM YOUR SERVER OF ANY ALLERGIES.



OUR STORY

Pizza and beer. For years, these two magic words have existed in delicious harmony. But in our grab-a-slice and chug-a-cold-one world, Taverna Rossa is here to take this tried-and-true pair to the next level.

Passionate about creating a remarkable experience through great food, drinks, service and atmosphere, Preston Lancaster, set out to create his favorite restaurant in a community he grew up in and is proud to be a part of.

Settling for nothing less than handmade goodness and hometown flavors, each pizza and entree is loaded with locally sourced ingredients. The menu was created in collaboration with Chef Brian Luscher, 33 Restaurant Group's Director of Culinary Operations, whose influence elevates every bite to pizza perfection.

Enjoy your pie with an ice-cold brew from our worldly craft beer selection. Or, for our guests wearing their fancy pants, we offer one-of-a-kind, handcrafted cocktails and a variety of wines. Taverna Rossa is a place to make yourself at home and rest your feet, but make sure you can still tap 'em along to the live bands that play on Friday & Saturday nights. From blues to country to rock, even the music has a local flavor.

So grab your friends, grab your appetite and leave your old-school pizza principles at the door. Because at Taverna Rossa, we've crafted pizza and beer into a serious slice of amazing.



HAND CRAFTED COCKTAILS

(ROSSA MULE) \$12

33RG woodford double oaked fruit infused bourbon / lime / fever tree ginger beer

(ROSSARITA) \$12

33RG corazon tequila infusion orange juice / lemon / sangria float

(TR'S AWARD WINNING BLOODY MARY) \$10

tito's handmade pepper infused vodka classic tomato mix / seasoning / pickled veggies

(PRESTON RD.) \$12

skyy vodka / st-germain / amarena cherries fresh grapefruit / lime

(THE SPEAKEASY) \$15

3RG whistlepig 10 / benedictine house bitters / orange / amarena cherry

(BAJA BEAR) \$15

soccero añejo / grand marnier lemon / lime / OJ / agave / cabo salt

(BACKYARD PUNCH) \$10

33RG real mccooy rum / bacardi lime prickly pear / pineapple / orgeat / lime

(STRAWBERRY AGAVE LIMEADE) \$12

casa noble reposado / Italicus strawberry agave / lime / mint

33 Restaurant Group HAND-SELECTED SPIRITS

Old Forester Single Barrel	5 10
Maker's Mark Private Select	7 14
Eagle Rare Bourbon	10 20
Weller Full Proof NcF	20 40
WhistlePig Rye 10 Year	8 15
WhistlePig Rye 12 Year	9 18
WhistlePig Rye 15 Year	25 50
S&C Lip Service Rye	6 12
Woodford Double Oaked	6 12
Corazon Reposado Barrel Aged	5 10
Casa Noble Reposado Single Barrel	7 14
Real McCoy 3 Year Rum	4 8
Real McCoy 5 Year Rum	5 10
Real McCoy 12 Year Rum	7 14

REAL GOOD WINE

HOUSE WINE

TR Homemade Sangria (Red or White)	8
Chardonnay, Pinot Noir, Cabernet	8

SPARKLING & ROSÉ

TR Mimosa	8
Gambino Brut Prosecco, Italy (187 ml)	9
Ruffino Sparkling Rose, Italy	12
Ruffino Prosecco, Italy (375ml)	19
Chateau Ste. Michelle Rosé, Washington	10 30
Mumm Sparkling Rosé, Napa	65
Veuve Clicquot Brut, France	90

WHITE

William Hill Chardonnay, Napa	12 38
Meiomi Chardonnay, California	14 48
Kendall Jackson Estate Chardonnay, CA	15 55
Stag's Leap "Karia" Chardonnay, Napa	75
Benzinger Sauv Blanc, North Coast, CA	9 30
Stoneleigh Sauv Blanc, NZ	10 33
Benvolio Pinot Grigio, Italy	9 30
Chateau St. Michelle Riesling	9 30

RED

Seven Falls Cabernet, Washington	12 38
Silver Palm Cabernet, California	13 42
Robert Hall Cabernet, Paso Robles	15 55
Jordan Cabernet, Alexander Valley	30 90
Faust Cabernet, Napa	95
Caymus Cabernet, Napa	125
Meiomi Pinot Noir, Sonoma	14 48
Diora Pinot Noir, Monterey	13 42
Dobbies Estate Pinot Noir, Willamette OR	15 55
Flowers Pinot Noir, Sonoma	90
Skyfall Merlot, Washington	10 33
Diseño Malbec, Mendoza, AR	10 33
Amancaya Malbec/Cabernet, Argentina	15 55
Ruffino Aziano Chianti Classico, DOCG	12 38
Orin Swift 8 Years in the Desert, Napa	85
Orin Swift Machete Red Blend, Napa	80
Prisoner Red Blend, Napa	85





KID'S MENU

ALL MEALS SERVED WITH A DRINK \$6.95

{PASTA}

whole wheat pasta + super sauce.

our super sauce is not only super tasty, but it's super healthy - with 5 hidden veggies!

add: all-natural chicken breast or homemade meatball \$1

{ROASTED CHICKEN}

all-natural sliced chicken breast with apple sauce and ranch or honey for dipping

{PIZZA PIE}

choose one topping

{GRILLED CHEESE}

with side of fruit or apple sauce

{MAC & CHEESE}

add: all-natural chicken breast or homemade meatball \$1

