

# Taverna ROSSA

CRAFT PIZZA & BEER

1151 E SOUTHLAKE BLVD

Southlake, Texas

TAVERNAROSSA.COM

817-809-4533



SMALL PLATES & SHARES

## 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**  
3RRG 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-smoked 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 / calzone 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 crustod / frank's redhot / southwestern ranch

**(CHEF'S TOMATO BASIL SOUP) \$6**  
cup of some pretty damn good tomato basil soup

**(PICNIC PLATTER) \$18**  
housemade pimiento, baked goat spread, gorgonzola  
ciao peperoni stick, prosciutto, soppressata salami  
pickled veggies, assorted fruits & nuts with pizza crisp

### Lunch Special \$12

MONDAY - FRIDAY 11AM - 3PM  
individual salad & pizza  
with fountain beverage

### 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

# ITALIAN BY NAME - TEXAN BY BIRTH

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 parmesan-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

**(BUCCATINI 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 chf alfredo

## Hot Sandwiches

krispie wedges / 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 / ciabotta

HOT SANDWICHES



STONE-FIRED Pizza

13" STONE-FIRED PIZZAS

**THE CLASSIC ROSSA \$17**  
classic red sauce / roasted chicken / baby spinach  
roma tomato / artichoke hearts / tex-talian 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 / kulmota olive  
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 / tom basil

**THE PINK PIGGY \$16** ✓  
spicy pink sauce / basil / pancetta / tx sausage  
prosciutto / fontina / rosemary honey-butter

**CHICKEN BACON BOOM-BOOM \$18**  
3RRG secret sauce / roasted chicken / TR bacon  
cheddar / gorgonzola / caramelized onions  
cilantro / ranch

**BOSS HOG \$18** ✓  
spicy red sauce / armoire pepperoni / calio stix  
genoa salami / bacon / fontina / smoked sea salt  
(pro tip - add pepper relish for a spicier kick)

**TEX-ITALIAN CALZONE \$18** ✓  
pepperoni / tx sausage / spinach / house mozzarella  
fontina served with marinara



13" CAULIFLOWER GLUTEN-FREE™ CRUST AVAILABLE

# HAPPY HOUR!

MONDAY-FRIDAY from 3PM-6PM

## DRINK

\$2 OFF SELECT DRAFT BEER

\$5 WELL LIQUOR

\$6 HOUSE WINE

\$8 ROSSA COCKTAILS

-AND-

MARGARITA MONDAY

\$5 Rossa Ritas (3-6)

LADIES NIGHT TUESDAY

1/2 off all wine bottles  
(3pm-close)

WHISKEY WEDNESDAY

\$5 Rossa Mules (3-6)

TEQUILA TOAST THURSDAY

Socorro Blanco

\$6 (3-6pm)

FUNDAY SUNDAY

\$5 Mimosas & Bloody's (\*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)



## 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.

Setting 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.

REST. 33 COOT

RESTAURANT GROUP TX

PRESTON LANCASTER  
Founder + CEO

BRIAN LUSCHER  
Director of Culinary Operations

KRISTIN WISNIEWSKI  
Director of Operations

TEDDY MOWER  
Executive Chef

WWW.33RESTAURANTGROUP.COM

## HAND CRAFTED COCKTAILS

### (ROSSA MULE) \$12

33RG woodford double oaked fig 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

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

### (PRESTON RD.) \$12

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

### (THE SPEAKEASY) \$15

33RG lip service rye / benedictine house bitters / orange / amarena cherry

### (BAJA BEAR) \$15

socorro ahijo / grand marnier lemon / lime / OJ / agave / cabo salt

### (LEMON BASIL CRUSH) \$12

infused deep eddy vodka / muddled basil yellow chartreuse / fresh grapefruit

### (BACKYARD PUNCH) \$10

33RG real McCoy rum / bacardi lime prickly pear / pineapple / orange / lime

### (STRAWBERRY AGAVE LIMEADE) \$12

cazadores agave / Italicus strawberry agave / lime / mint

## 33RG SPIRITS

### 33 Restaurant Group HAND-SELECTED SPIRITS

Maker's Mark Private Select	7   14
Weller Full Proof NcF	20   40
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
Ben Milam Texas Bourbon 117 proof	6   12

## REAL WINE

### GLASS | BOTTLE

<b>HOUSE WINE</b>	
TR Homemade Sangria (Red or White)	8
Chardonnay, Pinot Noir, Cabernet	8
<b>SPARKLING &amp; ROSE</b>	
TR Mimosas	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
<b>WHITE</b>	
William Hill Chardonnay, Napa	12   38
Meiomi Chardonnay, California	14   48
Kendal Jackson Estate Chardonnay, CA	15   55
Stag's Leap "Karia" Chardonnay, Napa	15   55
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
<b>RED</b>	
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
Dobbes 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



\*\*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.



# 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*

