

**{ dinner menu }**

Seven days a week starting at 5 p.m.

**downvalley TAVERN** 

Laid back, fun, and unpretentious, the Downvalley Tavern "DVT" is one part mountain tavern, one part Italy, and one part pig obsessed. We support our local suppliers and serve soul-satisfying Italian-inspired tavern fare. Enjoy!

**{ starters }**

- CRISPY CALAMARI Romesco sauce.....\$9
- ROSEMARY PARMESAN FRIES.....\$5
- SHRIMP FRITTERS Lemon-horseradish cream.....\$8
- FRIARELLI PEPPERS garlic aioli.....\$6
- BALSAMIC CHICKEN WINGS (10) Spicy glaze, blue cheese, raw vegetables.....\$9
- ITALIAN "TACOS" (2) Chickpea crespelle, roasted garlic aioli  
Grilled Tuna.....\$10 or Pulled Pork.....\$7
- PORTABELLO MUSHROOM Warm gorgonzola, peppers, balsamic.....\$8
- SOUP OF THE DAY.....\$M.P.
- Assorted Creminelli SALUMI, gorgonzola, olives, goat cheese.....\$12

**{ salads }**

- WARM SPINACH & SHRIMP SALAD Chorizo, black olives.....\$8
- Mixed GREENS Goat cheese, almond, orange, house dressing.....\$7
- BIBB LETTUCE Candied walnut, Gala apples, gorgonzola dressing.....\$7
- ROASTED BEET Black olives, cucumber, pecorino cheese.....\$8
- ROMAINE Fennel, feta, tomatoes, roasted peppers, dill, cucumbers.....\$7
- ITALIAN COBB SALAD Chicken, corn, egg, gorgonzola, tomatoes  
prosciutto, avocado, creamy oregano vinaigrette.....\$12

**{ pizza }**

- HOUSE SAUSAGE, roasted peppers.....\$9
- OLIVES, GRILLED EGGPLANT, parsley pesto, feta.....\$8
- PIZZA of the day.....M.P
- HOUSE PANCETTA spinach, goat cheese.....\$9

**{ pasta and risotto }**

- CRAB & SHRIMP SPAGHETTI Corn, cherry tomatoes, garlic-white wine.....\$18
- CAPPELINI Cherry tomatoes, basil, mozzarella.....\$13
- MUSSEL & SHRIMP RISOTTO Chorizo, cherry tomatoes, grilled lemon.....\$16
- RIGATONI BOLOGNESE Local "Crystal River Meats" beef, Herb ricotta.....\$15
- BUTTERNUT SQUASH TORTELLINI Kale, four cheese fondue.....\$15
- SLOW COOKED Local "Crystal Meats" LAMB RAGU  
bell peppers, spinach, house parpadelle, pecorino.....\$16

**{ entrees }**

- 9oz NY STRIP Gorgonzola mashers, kale, bacon-bourbon jus.....\$21
- BRAISED PORK SHOULDER Roast potatoes, peppers, smoked garlic "ranch".....\$16
- Local "Crystal Meats" LAMB SAUSAGE Green olive salsa, white beans.....\$17
- EGGPLANT PARMESAN San Marzano tomato, arugula, mozzarella.....\$14
- CHICKEN MILANESE Roasted garlic mashers, arugula, lemon-caper sauce.....\$16
- BURGER Housemade pickle, provolone, rosemary-parmesan fries.....\$10
- PAN SEARED TUNA Spinach, white beans, house pancetta.....\$18
- GRILLED SALMON Romesco, dill, cucumbers, lemon-risotto cake.....\$18

**{ sides } \$4**

- ~ Garlic Mashed Potatoes      ~ Sautéed SPINACH
- ~ Lemon RISOTTO cake      ~ Garlic KALE

**{ desserts } \$6**

- CHOCOLATE CAKE Caramel, chocolate, vanilla ice cream
- BUTTERSCOTCH PUDDING Seasonal fruit, whipped cream
- LEMON RICOTTA FRITTERS Berries, caramel sauce
- APPLE PIE Walnut crumble, vanilla ice cream
- GELATO: chocolate, vanilla, pistachio, or almond mint
- SORBET: raspberry, lemon

**Confusing words defined**

- Chorizo – Dried, spicy, Spanish salami
- Creminelli Salumi – producer of the best Italian handmade artisan salami made in Utah
- Crespelle – Italian thin pancake, ours is gluten free and made with chickpea flour
- Milanese – Pounded and coated with breadcrumbs and Parmesan
- Pecorino – Hard Italian cheese made from sheep's milk
- Romesco Sauce – Almonds, garlic, olive oil, red bell pepper, tomatoes, red wine vinegar and onion

Catering Services available - see our catering sample menu by the front door of restaurant.

\*We offer gluten free and vegetarian dishes upon request. Please ask your server for details.