



LA GRANDE TAVOLATA

LARGE PARTY MENU - TWO COURSES £48 THREE COURSES £54

ANTIPASTI

Homemade Focaccia & Nocellara Olives for the table to share

Beef Carpaccio with Rocket, Parmigiano Reggiano, Lemon & Mustard Dressing GF

Burrata with Aubergine Sott'Olio, Dill and Chilli GF V

Bruschette with Pesto, Artichoke, Sun-Dried Tomatoes & Garlic VE

PASTAS, MAINS & PIZZAS

Ribeye Steak with Sangiovese Sauce & Chips GF

Fillet of Bream with Black Olives, Potatoes and Fumetto di Pesce GF

Pappardelle Verdi al Tartufo with Duck Ragu & Black Truffle GFO

Taglierini with King Prawns, Garlic and Chilli GFO

Risotto with Broad Beans, Peas & Basil Pesto V GF VEO

Pizza Tartufata with Fiordilatte Mozzarella, Prosciutto Crudo & Truffle Pesto (white base) GFO

DOLCI

Nonna Mantovani's Tiramisu V

Chocolate Budino with Whipped Cream and Hazelnut Pralines V GF N

Espresso Affogato, Homemade Hazelnut Gelato & Terrone Espresso V GF N

Roast Pineapple with Homemade Lemon Sorbet GF VE

Please let us know if you have any food allergies or special dietary requirements

VEGETARIAN V (may contain rennet) | VEGAN VE | VEGAN OPTION VEO | CONTAINS NUTS N | GLUTEN FREE GF | GLUTEN FREE OPTION GFO

A discretionary 12.5% service charge will be added to your bill



LA TAVOLATA

LARGE PARTY MENU - TWO COURSES £29 THREE COURSES £35

ANTIPASTI

Homemade Focaccia & Nocellara Olives for the table to share

Calamari Fritti, Deep Fried Squid with Lemon Mayo

Pork & Fennel Polpettine with San Marzano Tomato Sauce & Pecorino Cheese GF

Bruschette with Pesto, Artichoke, Sun-Dried Tomatoes, Garlic & Chilli VE

PASTAS, MAINS & PIZZAS

Paccheri, Sugo al Pomodoro & Burrata V VEO GFO

Tagliatelle alla Bolognese, Slow Cooked Beef Ragu GFO

Risotto with Broad Beans, Peas and Basil Pesto V VEO GF

Fillet of Bream with Black Olives, Potatoes and Fumetto di Pesce GF

Roast Chicken Breast with Artichoke, Mushrooms and Sun-Dried Tomatoes GF

Pizza Genovese with Mozzarella, Stracchino Cheese, Pomodorini & Basil Pesto V GFO VEO

DOLCI

Nonna Mantovani's Tiramisu V

Espresso Affogato, Homemade Vanilla Gelato & Terrone Espresso V GF

Roast Pineapple with Homemade Lemon Sorbet GF VE

Please let us know if you have any food allergies or special dietary requirements

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A discretionary 12.5% service charge will be added to your bill