

A P E R I T I V I

Amore El Dorado 3 year old rum, passion fruit purée, pineapple, raspberry syrup **11**
Milano Aperol, mandarin, lime, Fever-Tree White Grape & Apricot soda **11**
Aperol Spritz Aperol, Prosecco, soda **11**
White Peach Bellini White peach, prosecco **9**
Strawberry & Lychee Spritz Ketel One vodka, lemonade, strawberry and lychee purée **11**
Raspberry Mule Ketel One vodka, raspberries, lemon, honey, ginger beer **11**
Grisma (non-alcoholic) peach, chamomile, Fever-Tree White Grape & Apricot soda **6**

S P U N T I N I

We make all our bread upstairs daily

Green Sicilian olives (vg) **4.5** ¹⁶⁶ k
Cherry tomato focaccia, extra virgin olive oil (vg) **5.5** ⁶⁵⁸ k
Garlic and oregano pizzezza (vg) **6** ³⁵⁶ k
Italian cured meats to share - speck, Coppa, salami Toscano, fennel salami **14** ³⁴⁴ k
Zucchini fritti (vg) **8.5** ²⁶¹ k

A N T I P A S T I

Burrata, beetroot carpaccio, bitter orange, crispy thyme (v) **10** ²⁹⁴ k
Fried squid, rocket and piquillo pepper salad **12** ³⁶⁶ k
Beetroot carpaccio, orange, fennel and walnut pesto (vg) **9** ¹⁹⁰ k
Tuna carpaccio, citrus and mascarpone **13.5** ²⁴² k
Fried caciocavallo cheese, honey, fennel salt and Planeta olive oil (v) **8.5** ⁴⁶⁵ k
Spicy 'nduja and saffron arancini, tomato and garlic mayo **9** ⁵²⁷ k
Vitello tonnato - thinly sliced veal, tuna dressing, crispy caper **10** ¹⁷⁸ k

P A S T A

Bucatini 'cacio e pepe' **12.5** ¹⁰⁶⁴ k
Lasagne Alla Norma - tomato, aubergine, ricotta, Pecorino Romano and basil **14.5** ¹¹⁶⁷ k
Wild red prawn and sundried tomato tagliatelle **18** ⁷⁰⁸ k
Orecchiette, datterini tomatoes and basil (vg) **13.5** ⁵⁵⁰ k
Spicy pork and 'nduja ragu tagliatelle **17** ¹²¹⁷ k
Slow cooked beef shin and Chianti ragu mafalde, rosemary and Parmesan **18** ⁷⁹⁹ k

S E C O N D I

Chicken Milanese, rocket, pesto and Parmesan mayo **19** ⁹³⁷ k add fried Burford Brown egg **2** ⁹⁷⁷ k
8oz hanger steak, aubergine fries, roast garlic mayo **25** ⁷⁹⁴ k
Whole baked seabream, tomatoes, olives and oregano **19.5** ⁴⁶¹ k
Pan fried cod fillet, roast peppers, fennel and basil **25** ²⁰⁸ k
1kg dry aged Tomahawk steak for two, roast cherry tomatoes, crispy potatoes, basil béarnaise and zucchini fritti **85** ²⁵⁰² k

P I Z Z A

Margherita - tomato, basil and fior di latte (v) **12.5** ⁸⁰⁵ k add burrata (v) **4** ⁸⁸⁴ k
Roasted red pepper, pine nut, pesto and black olive (vg) **13.5** ⁸²¹ k add burrata (v) **4** ⁹⁰⁰ k
Four cheese - fior di latte, taleggio, gorgonzola, goat's cheese and caramelised red onions **15.5** ⁸⁰⁶ k
Aubergine Parmigiana - tomato, Parmesan, basil and fried aubergines **16** ⁹²¹ k
Calabrese - spicy 'nduja, burrata, black olives and chilli **17.5** ⁹¹³ k

C O N T O R N I

Zucchini fritti (vg) **8.5** ²⁶¹ k
Tenderstem broccoli, chilli pine nut dressing (vg) **5** ¹⁹⁷ k
Rocket and Parmesan salad, lemon dressing (v) **5** ⁷⁰ k
Crispy potatoes, vegan tomato and garlic mayo (vg) **6.5** ⁵⁶⁰ k

Please ask to see our
children's menu



TAVOLINO

All prices include VAT. A discretionary service charge of 12.5% will be added to your bill. Our tronc service charge benefits the team that looked after you today - thank you from the team. Scan the QR code for allergen information.

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