

TAVOLINO

A P E R I T I V I

Primavera 10

Ketel One vodka, orgeat, lychee purée, lemon juice

Mediterranean Tonic 10

Gin Mare, orange marmalade, orange bitters, Mediterranean tonic

White peach Bellini 9

White peach, prosecco

Prugna Frizzante 10

Sake, prosecco, white grape and apricot soda, grapefruit bitters

Negroni Confuso 11

Seven Hills gin, Martini Ambrato, Italicus, Campari, Orange peel

P A S T A

Bucatini 'cacio e pepe' 10

Mussels, pancetta and lemon bigoli 13.5

Brown shrimp and seaweed butter tagliolini 14.5

Mafaldine, datterini tomatoes and basil (vg) 10

Spicy pork and nduja ragu tagliatelle 14.5

S E C O N D I

Corn fed chicken breast, crispy potatoes, mushroom and mascarpone bruschetta 17

Beef top rump, celeriac, charred baby leeks and walnuts 21.5

Whole baked sea bream, tomatoes, olives, chilli and oregano 17.5

Pan fried stone bass, pancetta, cannellini and borlotti beans 21

C O N T O R N I

Zucchini fritti (v) 6

Tenderstem broccoli, chilli pine nut dressing (vg) 5

Shaved fennel, blood orange, pomegranate and black olive (vg) 5

Crispy potatoes, vegan tomato and garlic mayo 5

S P U N T I N I

We make all our bread upstairs daily

Green Sicilian olives (vg) 3.5

Honeyed garlic focaccia, extra virgin olive oil (v) 4

Garlic and oregano pizzetta 5

Italian cured meats - speck, Coppa, salami Toscano, fennel salami 13

Zucchini fritti (v) 6

A N T I P A S T I

Burrata and Sicilian caponata (v) 10.5

Vitello tonnato 9.5

Tuna pesce crudo, citrus and mascarpone 12.5

Roasted fennel caponata, vegan pesto (vg) 8.5

Fried cacio cavallo cheese, honey, fennel salt and Planeta olive oil (v) 7

P I Z Z A

Margherita, tomato, basil and fior di latte (v) 11

Roasted red pepper, pine nut, pesto and black olive (vg) 11
add burrata (v) 3.5

Four cheese pizza, fior di latte, taleggio, gorgonzola, goat's cheese and caramelised red onions 14

Gorgonzola riserva - San Daniele prosciutto, artichokes and walnuts 15

Calabrese - spicy nduja, burrata, black olives and chilli 14.5

D O L C I

All are made daily in house

Basil pannacotta, rhubarb and custard (v) 8

Pistachio budino, dark chocolate and citrus 8.5

Soft serve pistachio ice cream (v) 7

Soft serve cherry ice cream (v) 7

Affogato-pistachio soft serve (v) 6.5

Chocolate balsamic mousse, Planeta olive oil ice cream (v) 8



Scan the QR code for allergen information.
@tavolinokitchen f@tavolinokitchen
www.tavolino.co.uk

v - vegetarian | vg - vegan.

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.