

# TAVOLINO

## A P E R I T I V I

### Dolce Vita 10

Russian Standard Vodka, lemon, hibiscus syrup, lychee hibiscus foam

### Mediterranean Tonic 10

Gin Mare, orange marmalade, orange bitters, Mediterranean tonic

### White peach Bellini 9

White peach, prosecco

### Pink Lady 10

Hibiscus Colonel Fox gin, apple juice, Italicus

### Negroni Confuso 11

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

## BLACK TRUFFLE

Add black truffle to any dish 7.5

## P A S T A

*All our fresh pasta is made in house every day*

### Bucatini 'cacio e pepe' 10

Silk handkerchiefs, walnut butter and confit Burford Brown yolk (v) 15

Brown shrimp and seaweed butter tagliolini 14

Mafaldine, datterini tomatoes and basil (vg) 9

Spicy pork and nduja ragu tagliatelle 14.5

Scallop bucatini, saffron butter, chives 18

## P I Z Z A R O M A N A

*Crispy, hand stretched, sourdough base*

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

Margherita bufala - tomato, D.O.P buffalo mozzarella and basil (v) 12

Goat's cheese, balsamic onions, leeks and guanciale 14

Gorgonzola riserva - San Daniele prosciutto, artichokes and walnuts 15

Calabrese - spicy nduja, burrata, black olives and chilli 13.5

## 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

Smoked duck ham 5

Fried cacio cavallo cheese, honey, fennel salt and Planeta olive oil (v) 6

Zucchini fritti (v) 6

## ANTIPASTI

Burrata, fig and hibiscus dressing (v) 10.5

Lardo and oregano sourdough pizzetta 7

Devon crab salad, warm potato & ricotta salad 11.5

Pizzetta of burrata, datterini tomato and black olive (v) 7.5

Chargrilled artichoke, fig, endive and hazelnut salad (vg) 9.5

## S E C O N D I

Corn fed chicken breast, king oyster mushroom, polenta and black garlic sauce 16.5

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

Devon crab salad, warm potato & ricotta salad 20.5

Seared stone bass fillet, braised beans and pancetta, gremolata 19

Roasted lamb fillet, buffalo ricotta, walnuts and shallots 18.5

## CONTORNI

Zucchini fritti (v) 6

Green beans, garlic, chilli and almonds (vg) 5

Baby gem salad, shallot dressing (vg) 5

Nduja glazed potatoes and mascarpone 5

## D O L C I

*All are made daily in house*

Chocolate balsamic mousse, Planeta olive oil ice cream (v) 7

Amaretto panna cotta, winter citrus and basil 8

Winter truffle ice cream (v) 5

Amalfi lemon meringue 8.5

Tiramichoux - our take on the classic (v) 9

Ice creams and sorbets - 3 scoops (v, vg) 6.5

*Ask your server for flavours*



Scan the QR code for allergen information.  
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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.