

APERITIVI

Strawberry and Lychee Spritz

Absolut Vodka, strawberry,
lemonade, lychee 14

Cherry Manhattan

Sazerac Rye, Martini Riserva Speciale
Rubino, Marachino cherry,
orange bitters 14.5

Limoncello & Raspberry Spritz

Pallini limoncello, raspberry shrub,
Prosecco, soda 13

WHILE YOU WAIT

Marinated olives (vg) 5

Rosemary & garlic focaccia sea salt, olive oil (vg) 6.5

Zucchini fritti (vg) 8.5

Sicilian chickpea fritters basil & lemon mayo, pecorino (v) 8.5

Pizzetta

- Garlic & oregano (vg) 8

- Burrata, tomatoes, olives & oregano (v) 11

ANTIPASTI

Burrata butternut squash, hazelnuts, Aleppo chilli (v) 13

Beef carpaccio smoked beetroot, crispy shallots, pickled mushrooms, horseradish mayo 13

'Nduja arancini Parmesan cream 10.5

Truffle glazed aubergine hazelnuts, vegan crème fraiche, chive oil (vg) 10.5

Tuna crudo sashimi grade tuna, tomato & garlic jam, crispy capers, citrus dressing 14

Italian cured meats to share - Speck, Coppa di Parma, buffalo mozzarella, winter pickles 15.5

MAINS

Pan-roasted chicken breast Parmesan polenta, wild mushrooms, crispy prosciutto, madeira jus 23.5

Godfrey's of Islington dry-aged 10oz sirloin steak herb butter, triple cooked chips 48

Godfrey's of Islington 6oz fillet steak herb butter, triple cooked chips 40

Sauces - Peppercorn or Bearnaise 4 each

Grilled lamb cutlets roast new potatoes, gremolata, garlic jus 37.5

Truffle glazed aubergine hazelnuts, vegan crème fraiche, chive oil (vg) 18.5

Roast fillet of turbot fennel, courgettes, olives, tomato & chilli butter sauce 35

Roast supreme of stone bass butterbeans, pancetta & saffron stew, salsa verde 28.5

SPECIALITY PASTA

Lamb ragu pappardelle, chive oil 18.5

King prawn & sun-dried tomato tagliatelle 23.5

Spinach & ricotta filled pappardelle pumpkin purée, goat's cheese, sage (v) 17.5

Wild boar ragu paccheri pasta 19.5

Lobster & crab ravioli Prosecco cream, trout caviar 27.5

Fried aubergine strozzapreti tomato sauce, superstraccia, rosemary (vg) 15.5

SIDES

Zucchini fritti (vg) 8.5

Charred hispi cabbage garlic chips, Calabrian chilli butter sauce (v) 6.5

Triple cooked chips oregano salt (vg) 8

Tenderstem broccoli lemon, crispy shallots, tomato & sherry dressing (vg) 6.5

Rocket salad shallot dressing (vg) 5.5

SOURDOUGH PIZZA

Hand-stretched sourdough base

Margherita tomato, basil, fior di latte *vegan option available* (v) 16.5 add burrata (v) 4

Speck, pear & gorgonzola walnuts, rocket 19.5

Calabrian spicy sausage red onions, ricotta, smoked mozzarella, hot honey, rosemary 19.5

Please ask to see our children's menu

COCKTAILS

TAVOLINO SIGNATURES

Raspberry Mule Absolut Vodka, raspberries, lemon, ginger	14
Amore El Dorado 3 year old rum, passion fruit, pineapple, raspberries	14
Hot Honey Margarita Altos Tequila, lime, green chilli, honey	13
Coffee Negroni Campari, Tanqueray Flor de Sevilla, Martini Riserva Speciale Rubino, Borghetti coffee liqueur	13.5

CLASSICS

White Peach Bellini White peach, Prosecco	12.5
Italian 75 Engine Italian gin, Prosecco, lemon	13
Aperol Spritz Aperol, Prosecco, soda	13
Margarita Altos Plata, Cointreau, lime, sea salt	14
Mojito El Dorado 3yr, fresh mint, lime, sugar, soda	14
Espresso Martini Absolut Vodka, Borgetti coffee liqueur, espresso	14.5

NON ALCOHOLIC

Grisma peach, chamomile, Fever-Tree White Grape & Apricot soda	8.5
Mango & Green Chilli Buck Crosship blazing pineapple, mango, green chilli, ginger ale	8

AFTER DINNER

Old Fashioned Buffalo Trace, demerara, bitters	12.5
Pistachio & Hazelnut Affogato vanilla gelato, espresso, Frangelico, pistachio crumb	9

BEERS

Peroni - draft (pint)	7.95
Asahi	6.95
Menabrea Bionda	6.7
Ichnusa	6.7
Peroni (0.0%)	5.7

SODAS AND SOFTS

Coca Cola or Diet Coa Cola	3.75
Fever-Tree sodas - white grape and apricot, Italian blood orange	4.25
Fever-Tree tonics - premium Indian, light Indian, Mediterranean	4.25
Fever-Tree - lemonade, ginger beer, ginger ale	4.25
San Pellegrino - aranciata, rossa, limone	5.25

Juices

Cold-pressed orange or apple	4.25
Tomato	4.25

Water

Marlish - still or sparkling	5.75
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WINE

SPARKLING

125ml / 500ml / 750ml

Prosecco Extra Dry, Canal Grando	9 / 40
Prosecco Rosé Brut, Sacchetto	10.2 / 45
Blanc de Blancs, Villa Noria (non-alcoholic)	31
Berlucchi Franciacorta 61, Saten Brut Guido	61
Veuve Clicquot	19.4 / 86

ROSÉ WINE

175ml / 250ml / 500ml / 750ml

Pinot Grigio Blush, Novità	10.4 / 14.2 / 27.2 / 37
M De Minuty	16 / 21.9 / 41.8 / 57
Whispering Angel	67

WHITE WINE

175ml / 250ml / 500ml / 750ml

Fruit-driven & Aromatic

Grillo, Vitese, Colomba Bianca	11.5 / 15.8 / 30.1 / 41
Sauvignon Blanc, Sacchetto	12.6 / 17.3 / 33 / 45
Pinot Grigio, Alios Lageder	13.5 / 18.4 / 35.2 / 48
Vermentino, Timo, San Marzano	46

Crisp & Mineral

Sollazzo Bianco	29
Trebbiano, Novità	9.3 / 12.7 / 24.2 / 33
Garganega, Il Casone	37
Gavi, Palás, Michele Chiarlo	13.8 / 18.8 / 36 / 49
Lugana, Le Civaie Terralbe, Monte Zovo	33

Rich & Textured

Soave, Roccolo Grassi	56
Passerina, Carminucci	33
Pinot Bianco, Moriz, Tramin	59
Pecorino Superiore, La Canaglia Vigna Bianca, Fontefico	63
Greco di Tufo Riserva, Cutizzi, Feudi di San Gregorio	66
Chardonnay, Gaun, Alois Lageder	70

RED WINE

175ml / 250ml / 500ml / 750ml

Juicy & Silky

Sollazzo Rosso	29
Merlot/Raboso, Il Casone	10.4 / 14.2 / 27.2 / 37
Pinot Nero, Sacchetto	43
Cannonau di Sardegna Medeus, Sella & Mosca	51
Lagrein, Tramin	55
Valpolicella Ripasso Superiore, Macion, La Collina dei Cilliegi	59
Pinot Noir, Alois Lageder	18.5 / 25.3 / 48.4 / 66

Ripe & Spicy

Sangiovese, Novità	9 / 12.3 / 23.5 / 32
Chianti Riserva, Bonacchi	44
Hebo, Petra	56
Brunello di Montalcino, Banfi	86

Bold & Intense

Montepulciano d'Abruzzo, Feudi d'Albe, Bove	10.1 / 13.8 / 26.4 / 36
Primitivo di Manduria, Talò, San Marzano	51
Cabernet Sauvignon Toscana, Campo alle Comete	63
Barolo Patres, San Silvestro	68
Amarone della Valpolicella, Ca'Rugate	97

v - vegetarian | vg - vegan

Please tell your server if you have any allergies. Our dishes are made here and may contain trace ingredients, snap the QR code for allergy matrix and calorie information. A discretionary service charge of 12.5% will be added to your bill.

@tavolinokitchen www.tavolino.co.uk



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