

APERITIVI

Sarti Spritz
Sarti Rosa Aperitivo, Prosecco,
soda, orange **13**

Spicy Passion Margarita
Altos Plata, Ancho Reyes,
mango, lime **15**

Amalfi Sunset Spritz
Malfy Gin Rosa, San Pellegrino
Aranciata Rossa, Prosecco **13**

WHILE YOU WAIT

Marinated olives (vg) 5
House-made focaccia garlic, rosemary, sea salt (vg) **6.5**
Zucchini fritti (vg) 8.5
Crispy Sicilian chickpea fritters basil and lemon mayo, aged pecorino (v) **8.5**
Pizzetta
- Garlic and oregano (vg) **8**
- Burrata, oregano, dried tomato and olives (v) **11**

MAINS

Steak triple cooked chips, roasted garlic aioli
- Dry aged 8oz rump pavé **28.5**
- 16oz dry-aged T-bone **48**
Our beef is UK grass-fed
Seabass fillet courgette, olive and Aleppo chilli salad, lemon gel, caper jam **27**
Pan seared cod fillet peperonata roasted peppers, black olives, fennel, basil oil **28.5**
Glazed celeriac roasted cauliflower emulsion, pomegranate seeds, walnut dressing, toasted pecans (vg) **18.5**
Tomahawk pork Milanese endive and shallot salad, mustard dressing **29.5**
Seared chicken breast creamed potatoes, cacciatora sauce, black olive crumb, watercress **23.5**

SOURDOUGH PIZZA

Hand-stretched sourdough base
Margherita tomato, basil, fior di latte (v) **16.5** add burrata (v) **4**
Piccante 'nduja, burrata, spicy salami, black olives, fresh chilli **19.5**
Calzone Napoletano ricotta, black pepper, salami, tomato sauce, wild oregano **19.5**
Roasted red pepper pine nuts, pesto, black olives (vg) **17.5** add burrata (v) **4**

ANTIPASTI

Burrata heritage tomato panzanella, compressed shallots and cucumber, basil, carta di musica (v) **13**
Beef carpaccio black garlic mayo, pickled onions, Parmesan, crisp focaccia chips **13**
'Nduja arancini Parmesan foam **10.5**
Glazed celeriac roasted cauliflower emulsion, pomegranate seeds, walnut dressing, toasted pecans (vg) **10.5**
Tuna crudo sashimi grade tuna, citrus, capers, mascarpone **14**
Italian cured meats to share - Speck, Coppa di Parma, compressed melon **15.5**

SPECIALITY PASTA

Spicy pork and 'nduja ragu tagliatelle pecorino **19.5**
Amatriciana rigatoni guanciale, tomatoes, Parmesan **16.5**
Spinach and ricotta filled pappardella tomato butter, confit datterino, lemon, basil oil (v) **17.5**
Pappardelle lamb ragu chive oil **18.5**
Wild prawn and datterini tomato linguine **21.5**
Genovese pesto trofie, creamy burrata, toasted pine nuts, borage flowers (vg) **15.5**

SIDES

Zucchini fritti (vg) 8.5
Triple cooked chips black olives, oregano salt (vg) **8**
Rocket salad shallot dressing (vg) **5.5**
Heritage tomato salad basil and capers (vg) **6.5**
Tenderstem broccoli lemon, crispy shallots, tomato and sherry dressing (vg) **6.5**

Please ask to see our children's menu

COCKTAILS

FIRMA DEL TAVOLINO

Raspberry Mule Absolut, raspberries, lemon, honey, ginger	13.5
Amore El Dorado 3 year old rum, passion fruit, pineapple, raspberries, honey	13.5
Strawberry and Lychee Spritz Absolut, strawberry, lemonade, lychee,	13.5

CLASSICO

White Peach Bellini White peach, Prosecco Canal Grando	12
Italian 75 Engine Italian gin, Prosecco, lemon	12.5
Aperol Spritz Aperol, Prosecco, soda	12.5
Margarita Altos Plata, Cointreau, lime, sea salt	13.5
Mojito El Dorado 3yr, fresh mint, lime, sugar, soda	13.5
Espresso Martini Absolut, Borgetti coffee liqueur, espresso	14

SENZA ALCOOL

Grisma peach, chamomile, Fever-Tree White Grape & Apricot soda	8
Crodino classic Italian alcohol-free aperitif	7

DOPO CENA *Liquid desserts*

Old Fashioned Buffalo Trace, muscovato, bitters	12
Affogato Cacao gelato, espresso, Frangelico	8.5

BEERS

Peroni – draught (pint)	7.75
Asahi	6.75
Menabrea Bionda	6.5
Ichnusa	6.5
Peroni (0.0%)	5.5

SODAS AND SOFTS

Coca Cola or Diet Coca Cola	3.5
Fever-Tree sodas (premium, white grape and apricot, Italian blood orange)	4
Fever-Tree tonics (premium Indian, light Indian, Mediterranean)	4
Fever-Tree - lemonade, ginger beer or ginger ale	4
San Pellegrino - aranciata, rossa or limone	5

Juices

Cold-pressed orange or apple	4
Tomato	4

Water

Lauretana sparkling or still	5.5
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WINE

BOLLICINE 125ml / 500ml / 750ml

Prosecco Extra Dry, Canal Grando	8.5 / 39
Prosecco Rosé Brut, Sacchetto	10 / 44
Blanc de Blancs, Villa Noria (non-alcoholic)	30
Berlucchi Franciacorta 61, Saten Brut Guido	60
Veuve Clicquot	18.5 / 85

VINI ROSATI 175ml / 500ml / 750ml

Pinot Grigio Blush, Novità	10.5 / 26.5 / 36
Cannonau Rosato, Sella & Mosca	41
M De Minuty	16 / 41.5 / 56
Whispering Angel	66 / 110 (magnum)

VINI BIANCHI 175ml / 500ml / 750ml

Fruit-driven & Aromatic

Grillo, Vitec, Colomba Bianca	11.5 / 29.5 / 40
Sauvignon Blanc, Sacchetto	12 / 31 / 42
Pinot Grigio, Alios Lageder	13.5 / 34.5 / 47
Garganega Veronese, Ca'del Moro, La Collina dei Ciliegi	50
Vermentino, Timo, San Marzano	45

Crisp & Mineral

Sollazzo Bianco	8 / 21 / 28
Trebbiano, Novità	9 / 23.5 / 32
Garganega, Il Casone	36
Gavi, Palás, Michele Chiarlo	48
Lugana, Le Civaie Terralbe, Monte Zovo	52

Rich & Textured

Soave, Roccolo Grassi	55
Passerina, Carminucci	52
Pinot Bianco, Moriz, Tramin	58
Pecorino Superiore, La Canaglia Vigna Bianca, Fontefico	62
Greco di Tufo Riserva, Cutizzi, Feudi di San Gregorio	65
Chardonnay, Gaun, Alois Lageder	69

VINI ROSSI 175ml / 500ml / 750ml

Juicy & Silky

Sollazzo Rosso	8 / 21 / 28
Merlot/Raboso, Il Casone	10.5 / 26.5 / 36
Pinot Nero, Sacchetto	42
Cannonau di Sardegna Medeus, Sella & Mosca	50
Lagrein, Tramin	54
Valpolicella Ripasso Superiore, Macion, La Collina dei Ciliegi	58
Pinot Noir, Alois Lageder	65

Ripe & Spicy

Sangiovese, Novità	9 / 23 / 31
Chianti Riserva, Bonacchi	43
Hebo, Petra	55
Brunello di Montalcino, Banfi	85

Bold & Intense

Montepulciano d'Abruzzo, Feudi d'Albe, Bove	10 / 26 / 35
Primitivo di Manduria, Talò, San Marzano	14 / 37 / 50
Cabernet Sauvignon Toscana, Campo alle Comete	62
Barolo Patres, San Silvestro	67
Amarone della Valpolicella, Ca'Rugate	96

All prices include VAT. Wines by the glass are available in 125ml on request.

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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TAVOLINO