

# TAVOLINO

## APERITIVI

### Watermelon Blush 8

Colonel Fox gin, watermelon, lemon, egg white

### Prugna Frizzante 9.5

Akashi-Tai plum sake, white grape and apricot soda, prosecco

### White peach Bellini 8

White peach, prosecco

### Fragola 9

Whitley Neill strawberry black pepper gin, strawberries, pink peppercorn, lime

### Mediterranean Tonic 9

Gin Mare, orange jam, orange bitters, Mediterranean tonic

## ANTIPASTI

Buratta, caponata and basil oil (v) 10.5

Lardo and oregano sourdough pizzetta 6

Devon crab, buffalo ricotta, endive and pistachio dressing 10.5

Burrata, datterini tomato and black olive pizzetta (v) 6.5

Roasted fennel, caponata & pesto salad (vg) 9

## PIZZA ROMANA

*Crispy, hand stretched, sourdough base*

Roasted red pepper, pine nut, pesto and black olive (vg) 10  
add burrata (v) 3.5

Margherita bufala - tomato, D.O.P buffalo mozzarella and basil (v) 11

Taleggio, cime di rapa and chilli (v) 12

Gorgonzola riserva - San Daniele prosciutto, artichokes and walnuts 15

Calabrese - spicy nduja, burrata, black olives and chilli 13

## CONTORNI

Zucchini fritti (v) 5

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

Roast potatoes, crispy pancetta, parsley and lemon 5

## PER SPIZZICARE

*We make all our bread upstairs daily*

Green Sicilian olives (vg) 3.5

Honeyed garlic focaccia, extra virgin olive oil (v) 3.5

Smoked duck ham 5

Marinated anchovies, olive oil and aggazzotti 5

Zucchini fritti (v) 5

## PASTA

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

Bucatini 'cacio e pepe' 9

Green pea gnocchi, Brunet goat's cheese and crispy pancetta 14

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

Saffron glazed monkfish gnocchetti, fennel, olives and sea herbs 15

Bucatini, datterini tomatoes and basil (vg) 9

Porcini, ricotta and chestnut ravioli 15

Spicy pork and nduja ragu tagliatelle 12.5

Sicilian red prawn bucatini with pistachio 16.5

## REGIONAL SICILIAN SPECIALS

*Created with Planeta olive oil*

Buratta, caponata and basil oil (v) 7

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

Saffron glazed monkfish gnocchetti, fennel, olives and sea herbs 15

Sicilian red prawn bucatini with pistachio 16.5

Planeta olive oil ice cream (v) 6.5

## SECONDI

Nduja glazed chicken breast, mascarpone, olives and hot red pepper sauce 15

Pan-seared sea bream, agrodolce salad and caper sauce 17.5

Barolo beef short rib, polenta and stracchino 18.5

## DOLCI

Chocolate and chestnut mousse (v) 7.5

Amaretto panna cotta, scorched citrus and mandarin 8

Affogato del Torre - tonka ice cream, espresso, Frangelico (v) 4.5

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

*All are made daily in house*



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.