

APERITIVI

- Strawberry and Lychee Spritz** Ketel One vodka, strawberries, lychee, Fever-Tree lemonade **11**
Amore El Dorado 3 year old rum, passion fruit purée, pineapple, raspberry syrup **11**
Mediterranean Tonic Seven Hills gin, orange marmalade, orange bitters, Mediterranean tonic **10**
White peach Bellini White peach, prosecco **9**
Prugna Frizzante Sake, prosecco, white grape and apricot soda, grapefruit bitters **10**
Arancione Negroni Seven Hills gin, sake, vermouth, orange juice, Campari **11**

SPUNTINI

We make all our bread upstairs daily

- Green Sicilian olives (vg) **4.5** 166 k
House marinated vegetables (vg) **4.5** 155 k
Cherry tomato focaccia, extra virgin olive oil (vg) **4.5** 658 k
Garlic and oregano pizetta (vg) **5.5** 356 k
Italian cured meats - speck, Coppa, salami Toscano, fennel salami **13.5** 344 k
Zucchini fritti (vg) **6** 261 k

ANTIPASTI

- Burrata with Panzanella (v) **11** 553 k
Fried mussels, basil Bearnaise **9.5** 474 k
Panzanella salad, vegan pesto (vg) **8.5** 484 k
Tuna carpaccio, citrus and mascarpone **12.5** 242 k
Fried cacio cavallo cheese, honey, fennel salt and Planeta olive oil (v) **7.5** 465 k
Saffron and 'nduja arancini, tomato and garlic mayo **9** 527 k
Vitello tonnato - thinly sliced veal, tuna dressing, crispy caper **9.5** 178 k

PASTA

- Bucatini 'cacio e pepe' **10.5** 1064 k
Mussels, pancetta and lemon bigoli **14.5** 819 k
Sicilian red prawn and sundried tomato tagliatelle **18** 708 k
Orecchiette, datterini tomatoes and basil (vg) **12** 550 k
Spicy pork and 'nduja ragu tagliatelle **15** 1217 k
Herbed lamb shoulder ragu pappardelle **17** 591 k

SECONDI

- Chicken Milanese, Burford Brown egg, pesto and Parmesan mayo **17.5** 937 k add truffle **5** 977 k
8oz dry aged rib eye steak, roasted tomatoes, courgette and basil purée **29.5** 490 k
Whole baked seabream, tomatoes, olives and oregano **17.5** 461 k
Pan fried cod fillet, roast peppers, fennel and basil **23.5** 208 k
1kg dry aged Tomahawk steak for two, roast cherry tomatoes, crispy potatoes, basil béarnaise and zucchini fritti **70** 2502 k

PIZZA

- Margherita - tomato, basil and fior di latte (v) **11** 805 k
Roasted red pepper, pine nut, pesto and black olive (vg) **12** 821 k add burrata (v) **3.5** 900 k
Four cheese pizza, fior di latte, taleggio, gorgonzola, goat's cheese and caramelised red onions **14.5** 806 k
Gorgonzola riserva - San Daniele prosciutto, artichokes and walnuts **16** 1167 k
Calabrese - spicy 'nduja, burrata, black olives and chilli **15.5** 913 k
Truffled fontina, sausage and mushroom **19.5** 1014 k

CONTORNI

- Zucchini fritti (vg) **6** 261 k
Tenderstem broccoli, chilli pine nut dressing (vg) **5** 197 k
Rocket and Parmesan salad, lemon dressing (v) **5.5** 70 k
Crispy potatoes, vegan tomato and garlic mayo **6** 560 k

SUMMER TRUFFLE

Add summer truffle to any dish **7.5**

Please ask to see our
children's menu

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. Scan the QR code for allergen information.

@tavolinokitchen f @tavolinokitchen www.tavolino.co.uk v - vegetarian | vg - vegan | k - calories



TAVOLINO