

APERITIVI

- Amore** El Dorado 3 year old rum, passion fruit purée, pineapple, raspberry syrup **11**
Milano Aperol, mandarin, lime, Fever-Tree White Grape & Apricot soda **11**
Aperol Spritz Aperol, Prosecco, soda **12**
White Peach Bellini White peach, prosecco **9**
Strawberry & Lychee Spritz Ketel One vodka, lemonade, strawberry and lychee purée **11**
Raspberry Mule Ketel One vodka, raspberries, lemon, honey, ginger beer **11**
Grisma (non-alcoholic) peach, chamomile, Fever-Tree White Grape & Apricot soda **6**

SPUNTINI

We make all our bread upstairs daily

- Green Sicilian olives (vg) **4.5**
Cherry tomato focaccia, extra virgin olive oil (vg) **5.5**
Garlic and oregano pizzetta (vg) **6.5**
Palourde clams and pancetta jam pizzetta **7.5**
Italian cured meats to share - speck, Coppa, salami Toscano, fennel salami **14**
Zucchini fritti (vg) **8.5**

ANTIPASTI

- Burrata, celery caponata, olives, pomegranate and almonds (v) **11.5**
Crispy fried squid, rocket and piquillo pepper salad **12**
Tomato and oregano glazed aubergine, basil pesto and plant-based burrata (vg) **10.5/17.5**
Monkfish carpaccio, Calabrian chilli dressing, fennel and capers **13.5**
Crispy fried polenta stracchino cheese, sausage ragu and watercress **8.5**
Spicy 'nduja and saffron arancini, tomato and garlic mayo **9**
Vitello tonnato - thinly sliced veal, tuna dressing, crispy caper **10.5**

PASTA

- Bucatini 'cacio e pepe' **13.5**
Lasagne Alla Norma - tomato, aubergine, ricotta, Pecorino Romano and basil **15.5**
Wild red prawn and sundried tomato tagliatelle **18.5**
Mussels, tomato and cod ragu, olives, caper berries, mint & almond Paccheri **17.5**
Orecchiette, datterini tomatoes and basil (vg) **14.5**
Spicy pork and 'nduja ragu tagliatelle **17.5**
Slow cooked beef shin and Chianti ragu mafalde, rosemary and Parmesan **18**

SECONDI

- Chicken Milanese, rocket, pesto and Parmesan mayo **19.5** add fried Burford Brown egg **2**
8oz hanger steak, crispy fried aubergines, roast garlic mayo **25**
Whole baked seabream, tomatoes, olives and oregano **19.5**
Roasted cod fillet, crispy pancetta and balsamic onion cassoulet, gremolata **25**
1kg dry aged Tomahawk steak for two, roast cherry tomatoes, crispy potatoes, basil béarnaise and zucchini fritti **85**

PIZZA

- Margherita - tomato, basil and fior di latte (v) **13.5** add burrata (v) **4**
Roasted red pepper, pine nut, pesto and black olive (vg) **14.5** add burrata (v) **4**
Four cheese - fior di latte, taleggio, gorgonzola, goat's cheese and caramelised red onions **16.5**
Pizza marinara - tomato, anchovy, black olives, capers, garlic oil and oregano **14**
Tavolino hot - spicy 'nduja, burrata, black olives and chilli **18.5**

CONTORNI

- Zucchini fritti (vg) **8.5**
Tenderstem broccoli, chilli pine nut dressing (vg) **5**
Rocket and Parmesan salad, lemon dressing (v) **5**
Crispy potatoes, vegan tomato and garlic mayo (vg) **6.5**

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.

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TAVOLINO