

## APERITIVI

### Strawberry and Lychee Spritz

Ketel One vodka, strawberries,  
lychee, lemonade 11

### Italian Seventy Five

Engie Italian gin, Prosecco,  
lemon 9.5

### Yuzu and Rhubarb Spritz

Prosecco, yuzu, rhubarb,  
soda 8.5

## SPUNTINI

**Green Sicilian olives (vg)** 4.5

**Zucchini fritti (vg)** 8.5

**House-made focaccia** garlic, rosemary, sea salt (vg) 5.5

**Crispy fried Sicilian chickpea fritters** lemon and  
black pepper mayo (v) 7

### Pizzetta

- Garlic and oregano (vg) 7.5

- Burrata, oregano, dried tomato and olives (v) 9

- 'Nduja, stracchino cheese and rocket 8.5

## ANTIPASTI

**Burrata** roast peach, walnuts and mint oil (v) 11.5

**Fritto misto to share** - crispy red mullet, prawns,  
mussels, squid, lemon salt and nori aioli 13/23

**Heritage tomatoes** burnt aubergine, balsamic  
cipolini onions (vg) 10.5

**Salumi to share** - Salame Napoli, fennel salami,  
Coppa di Parma, speck 15

**Beef carpaccio** black garlic mayo, pickled onions,  
Parmesan and crisp focaccia chips 12.5

**Porcini and truffle arancini** Parmesan foam 9.5

## TAVOLINO TASTING MENU

### To start

Seasonal spritz and green Sicilian olives  
Focaccia and burrata, roast peach,  
walnuts and thyme

### Primi

Cacio e pepe  
50 per person

### Secondi

Chicken breast, braised courgettes,  
lemon, basil and black garlic glaze  
Sicilian chickpea fritters

## SECONDI

**Steak** aubergine chips, dressed salad and garlic butter.

- 8oz hanger steak 28

- 10oz sirloin 38

Our beef is UK, grass-fed.

**Lamb rump** peperonata and spinach sauce 28

**Roasted cod fillet** fregola, spicy guazzetto stew and  
palourde clams 28

**Heritage tomatoes** burnt aubergine, balsamic  
cipolini onions (vg) 17.5

**Seared chicken breast** braised courgettes, lemon,  
basil and black garlic glaze 21

**Seabass fillet** courgette, olive and Aleppo chilli salad,  
lemon gel and caper jam 26

## PASTA

**Cacio e pepe bucatini** 13.5

**Wild prawn and sundried tomato tagliatelle** 19.5

**Datterini tomato and basil, mafalde (vg)** 14.5

**Spicy pork and 'nduja ragu tagliatelle** 18.5

**Spinach and ricotta filled pappardella** peas,  
broad beans, mint and lemon (v) 16.5

## CONTORNI

**Zucchini fritti (vg)** 8.5

**Crispy 'nduja potatoes** 6.5

**Baby spinach salad** red onion, citrus dressing,  
almonds and Parmesan 5

**Crispy fried Sicilian fritters** lemon and  
black pepper mayo (v) 7

**Green beans** mustard and lemon dressing,  
crispy shallots (vg) 6.5

## PIZZA

**Margherita** tomato, basil and fior di latte (v) 14.5  
add burrata (v) 4

**Roasted red pepper** pine nut, pesto and black  
olives (vg) 16 add burrata (v) 4

**Four cheese** fior di latte, taleggio, gorgonzola,  
goat's cheese and caramelised red onions 17

**Tavolino hot** spicy salami, 'nduja, fior di latte,  
black olives and fresh chilli 19.5

Please ask to see our children's menu

## COCKTAILS

### COMINCIAMO *Let's begin*

Negroni Classico Tanqueray, Campari, Vermouth di Torino	12
Bellini White peach, Prosecco	9
Italian Seventy Five Engine Italian gin, Prosecco, lemon	9.5
Campari Spritz Campari, Prosecco, soda	11

### EFFERVESCENTIA *Spritz and fizz*

Aperol Spritz Aperol, Prosecco, soda	12
Raspberry Mule Ketel One vodka, raspberries, lemon, honey, ginger	11
Strawberry and Lychee Spritz Strawberries, lychee, Ketel One vodka, lemonade	11
Yuzu and Rhubarb Spritz Prosecco, yuzu, rhubarb, soda	8.5

### TAVOLINO CLASSICO *Our modern classics*

Amore El Dorado 3 year old rum, passion fruit purée, pineapple, raspberry syrup	12
Margarita Cazcabel Blanco tequila, Cointreau, lime, sea salt lemon, peppermint	11.5
Old Fashioned Buffalo Trace Bourbon, muscovado, bitters	11
Mojito El Dorado 3yr, fresh mint, lime, sugar, soda	11.5

### SENZA ALCOOL *Without alcohol*

Grisma peach, chamomile, Fever-Tree White Grape & Apricot soda	7
Crodino classic Italian alcohol-free aperitif	6

### DOPA CENA *Liquid desserts*

Affogato Cacao gelato, espresso, Frangelico hazelnut liqueur	10
Espresso Martini Ketel One vodka, coffee liqueur, espresso	12.5
Godfather Johnnie Walker Black, amaretto	11

## SODAS AND SOFTS

Coca Cola or Diet Coca Cola	3
Fever Tree sodas (premium, white grape and apricot, Italian blood orange)	3
Fever Tree tonics (premium Indian, light Indian, Mediterranean)	3
Fever Tree - lemonade, ginger beer or ginger ale	3

### Juices

Cold-pressed orange or apple	3.5
Tomato	3.5

### Water

Lauretana sparkling or still	5
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## WINE

### BOLLICINE 125ml / 500ml / 750ml

Via Vai, Prosecco Extra Dry, Veneto	8 / 35
Fantini Farnese, Cuvee Bianco Brut, Cococciola, Abruzzo	40
Taittinger Brut NV, Champagne	12.5 / 65

### VINI ROSATI 175ml / 500ml / 750ml

#### Fresh & Zesty

Mirabello, Pinot Grigio Rosato, Provincia di Pavia	8 / 21 / 31
Planeta, Nero d'Avola/Syrah, Sicilia	9 / 24.5 / 36

#### Intense & Elegant

Chateau D'Esclans, Whispering Angel, Provence	12.5 / 50
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### VINI BIANCHI 175ml / 500ml / 750ml

#### Fresh & Zesty

Alasia, Cortese Piemonte	7.5 / 18 / 26
Ponte Pietra, Trebbiano/Garganega, Veneto	8 / 19 / 27
Terradura, Pecorino, Abruzzo	8.5 / 22 / 32
Mandarossa, 'Costadune' Zibibbo Secco, Sicilia	23 / 34

#### Intense & Elegant

Alasia, Sauvignon Blanc, Piemonte	9 / 24 / 36
Mirabello, Pinot Grigio, Veneto	9.5 / 25.5 / 38
Poggiotondo, Organic Vermentino, Tuscany	44
Livio Felluga, Sauvignon, Friuli-Venezia Giulia	51
Ca'Marcanda, 'Vistamare' Gaja, Vermentino/Viognier, Bolgheri	79

#### Rich & Persistent

Cavit, Terrazze Della Lune, Trentino-Alto Adige	7.5 / 19.5 / 29
Santa Seraffa, Cortese, Gavi di Gavi, Piemonte	10 / 27 / 40
Vie di Romans, 'Flors di Uis', Friuli-Venezia Giulia	60

### VINI ROSSI 175ml / 500ml / 750ml

#### Bright & Fresh

Araldica, Barbera, Piemonte	7.5 / 18 / 26
Cantina Valpantena, 'Torre del Falasco' Corvina, Veneto	8 / 19 / 27
La Masseria, Primitivo, Puglia	9.5 / 27 / 41
Brolo Dei Giusti, Valpolicella Superiore, Veneto	56

#### Full & Rich

Crocera, Barbera d'Asti Superiore, Piemonte	8.5 / 22 / 33
Antichi Poderi Jerzu 'Bantu', Cannonau, Sardegna	9.5 / 25.5 / 38
San Fiorenzo Bolgheri, Merlot/Cabernet Sauvignon, Toscana	48
Il Poggione, Brunello di Montalcino, Toscana	74

#### Elegant & Structured

San Vigilio, Merlot, Veneto	8 / 21 / 30
Fontodi, Filetta di Lamole, Chianti Classico, Toscana	53
Corino, Barolo La Morra, Piemonte	59
Poliziano, Vino Nobile Montepulciano, Toscana	69
Berardenga, 'Fontalloro', Felsina, Toscana	95

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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www.tavolino.co.uk v - vegetarian | vg - vegan



# TAVOLINO