

## APERITIVI

### Raspberry Mule

Ketel One vodka, raspberries, lemon, honey, ginger 11

### Amore

El Dorado 3 year old rum, passion fruit purée, pineapple, raspberry syrup 12

### Yuzu and Rhubarb Spritz

Prosecco, yuzu, rhubarb, soda 8.5

## SNACKS

**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

- Lardo, goat's cheese, walnuts and rosemary honey 9

## MAINS

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

**Confit duck leg** swiss chard, braised puy lentils, cherry molasses jus 28

**Roasted cod fillet** spicy palourde clam, tomato, fregola and chilli stew 28

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

- 8oz rump pavé 28

- 100z 40 day dry aged sirloin 38

Our beef is UK grass-fed

**Warm butternut squash** truffle and almond pesto, mushroom dressing, watercress (vg) 16.5

**Seared chicken breast** king oyster mushroom, black garlic sauce, polenta and stracchino cheese 22

**Fritto misto** crispy red mullet, prawns, mussels, squid, lemon salt and nori aioli 23

## SIDES

**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

Please ask to see our children's menu

## ANTIPASTI

**Burrata** pearl couscous, dried fruits, pecans, tarragon, hazelnut dressing and crispy raspberries (v) 11.5

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

**Fritto misto** crispy red mullet, prawns, mussels, squid, lemon salt and nori aioli 13

**Warm butternut squash** truffle and almond pesto, mushroom dressing, watercress (vg) 10.5

**Porcini and truffle arancini** Parmesan foam 9.5

**Italian cured meats to share** - Napoli salami, fennel salami, Coppa di Parma, speck 15

## PASTA

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

**Cacio e pepe bucatini** 13.5

**Spinach and ricotta filled pappardella** tomato butter, confit datterino, lemon and basil oil (v) 16.5

**Wild prawn and sundried tomato tagliatelle** 19.5

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

## PIZZA

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

**Tavolino hot 'nduja**, buffalo mozzarella, black olives and fresh chilli 19.5

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

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

## DESSERTS

*More options on our dessert menu*

**Liquorice panna cotta** candied kumquats and lime

**Hazelnut and chocolate budino** creme fraiche and hazelnut crumb (v)

**Mascarpone cheesecake** coffee liqueur and amaretti (v)

**Warm chocolate torta caprese** raspberry compôte and vanilla gelato (vg)

## 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 ALCOL *Without alcohol*

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

### DOPO CENA *Liquid desserts*

Espresso Martini Ketel One vodka, coffee liqueur, espresso	12.5
Godfather Johnnie Walker Black, amaretto	11

## BEERS

Moretti Zero (0.05%)	4.5
Moretti - draught	5.5
Menabrea Bionda	5.5
Ichnusa	6

## 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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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

## 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



# TAVOLINO