

ANTIPASTO

Tavolino's Signature Pear Pasta	15
Walnut Blanc Fromage Cream Sauce & Roasted Pears	
Antipasto all' Italiano (GF).....	16 / 28
Genoa Salami, Prosciutto San Daniele, Hot Capicola, Soppressata, Roasted Red Peppers, Reggiano, Fresh Mozzarella & Kalamata Olives (For 2 or 4)	
Carpaccio Di Manzo	26
Peppercorn Crusted Filet Mignon, Caper Relish, Baby Arugula, drizzled w/Lemon & Truffle Aioli, Shaved Grana Padano, Garlic Crostini	
Mussels Positano	15
PEI Sautéed w/Garlic, Roma Tomatoes, Lemon Basil Butter, Bread Crumbs	
Nonna's Meatballs	15
Homemade Brisket Meatballs, Mixed Baby Greens, Fresh Ricotta Cheese	
Prosciutto Wrapped Brie	18
Creamy Brie Cheese wrapped w/ Aged Prosciutto di Parma, Apple Chutney, Black Cherry Vinaigrette, Baby Arugula, Honeycomb & Crostini	
Cervelat Della Nonna	17
Grilled Cervelat Sausage, Fire Roasted Peppers, Onions, San Marzano Tomato & Pecorino Romano w/ Grilled Tuscan Bread	
Calamari Fritti / Tavolino Style	14 / 16
Seasoned, Flash Fried & Served w/ Basil Marinara, or sautéed w/ Hot Cherry Peppers & Garlic Butter w/ Basil Marinara, Orange Marmalade	

Stuffed Clams Casino	13
Clams Stuffed w/ Bacon, Onion, Tri-Colored Red Pepper, & Seasoned Breadcrumbs in a Light Scampi Butter Sauce	
Vongole Alla Tavolino	18
Middle Neck Clams sautéed w/Nueske Bacon, Cannellini Beans, Broccoli Rabe, Roasted Garlic White Wine Sauce	

Italian Feast	21
Meatball, Sweet Italian Sausage, Braised Pork & San Marzano Tomato Gravy served over Spaghetti w/ Ricotta Cheese	
Ossobuco Mezzaluna Ravioli	28
Hand Crafted ravioli w/Wild Mushroom Cream, Pecorino, Romano Cheese & Crispy Brussel Sprouts	
Pappardelle Alla Zia Patrizia	26
Pappardelle Pasta w/Fire Roasted Eggplant, Roasted Cherry Tomatoes, Homemade Fennel Sausage, San Marzano Tomato Gravy, Fresh Mozzarella	
Chicken Riggies (Upstate NY Speciality)	22
Boneless Breast of Chicken w/Mushrooms, Onions, Hot & Sweet Peppers, Bacon, Basil Marinara over Rigatoni	
Rigatoni Barese	24
Rigatoni Pasta w/Fennel Sausage, Broccoli Rabe, Cannellini Beans, Roasted Red Peppers, EVOO, Shaved Garlic Pecorino Romano Cheese	
Penne al Bosco (GF).....	23
GLUTEN FREE Corn & Rice flour Barilla Penne, Shoestring Vegetables, Peas, Shaved Garlic, Roasted Cherry Heirloom Tomatoes, EVOO	

Consuming raw or undercooked meat, eggs, poultry or seafood may increase your risk of contracting a foodborne illness

ZUPPA E INSALATA

Sausage & Lentil Soup (GF).....	10
Green Lentils, Fennel Sausage, Natural Chicken Broth, w/Pecorino Romano Cheese & Crispy Onions	
Zuppa Della Nonna	
Please refer to the Weekly Specials for this week's soup	
Insalata di Amore (GF).....	14
Mixed Greens, Candied Pecans, Goat Cheese & Strawberries in an Aged Balsamic Vinaigrette	
Insalata di Pera (GF).....	14
Baby Arugula, Toasted Pine Nuts, Shaved Asiago Cheese, Poached Pear, Aged Balsamic, Extra Virgin Olive Oil	
Caesar Salad	12
Crisp Romaine Lettuce, Garlic Croutons & Shaved Parmesan Cheese in Our Home-made Caesar Dressing	
Caprese Salad (GF).....	14
Vine Ripe Tomatoes, Fiori Di Latte Mozzarella, Basil Pesto, Extra Virgin Olive Oil & 20 year old Balsamic Vinegar	
Burrata & Tomato Salad (GF).....	16
Burrata Cheese, Vine Ripe Tomatoes, Baby Arugula, Aged Balsamic, Extra Virgin Olive Oil, Crispy Prosciutto	
Insalata Positano (GF).....	13
Baby Arugula, Cherry Heirloom Tomatoes, Red Onions, Sicilian Lemon Vinaigrette, Shaved Parmesan Reggiano	
Insalata di Pomodoro (GF).....	14
Garbanzo Beans, Crumbled Gorgonzola, Fresh Mozzarella, Roma Tomatoes, Red Onion, Aged Balsamic, Extra Virgin Olive Oil, Parmesan Crisp	
Add Grilled Chicken- 6 Add Grilled Steak- 12	
Add Jumbo Shrimp- 6 each Add Grilled Salmon- 15	

PASTA DELLA NONNA

Vodka Sauce	20
Shallots, Prosciutto & Vodka sautéed in a Creamy Pink Sauce	
Ravioli	19
Cheese-filled Ravioli in fresh Tomato Sauce w/ a touch of cream	
Lobster Ravioli	24
Striped Squid Ink Ravioli, Cognac Lobster Cream, Sweet Peas & Chives	
Lasagna	20
Homemade w/ Bolognese Sauce, Sweet Sausage, Ricotta & Mozzarella Cheese	
Nonna's Gnocchi	20
Potato Dumplings served with your choice of Bolognese, Vodka, Carbonara, or Pesto Cream sauce	
Rigatoni Bolognese Sauce	20
Linguini with Clam Sauce	24
Risotto di Giorno	MKT
Chef's Risotto Creation, Please Inquire	

**Gluten Free Pasta Available for additional charge*

NONNA'S FAVORITES

Veal Chop Milanese - 46

16oz Hand-Pounded Breaded Veal Chop w/Tri Colored Salad,
Vine Ripe Tomatoes, Asiago Cheese,
Aged Balsamic Vinaigrette

Veal Chop Parmigiano - 46

16oz Hand-Pounded Breaded Veal Chop w/San Marzano
Tomato Gravy with Melted Mozzarella Served with Rigatoni

Pollo Alla Carolina - 32

Chicken Breast Stuffed with Prosciutto Di Parma,
Fire Roasted Red Pepper, Spinach, Fontina Cheese, Chive Potato
Puree, Wild Mushroom Pinot Noir Reduction

Eggplant Parmigiana - 20

Breaded & Pan Fried, Served over Spaghetti

TAVOLINO CLASSICS

Chicken Madeira.....24

Sautéed Chicken Breast w/ Baby Portobello Mushroom Demi Glaze,
Shallots, Baby Spinach & Madeira Wine Sauce over hand-crafted
Gorgonzola Gnocchi

Chicken Caprese.....23

Pan-fried Breaded Cutlet, Garlic Marinated Plum Tomatoes, Fresh
Mozzarella w/ Aged Balsamic, Tomato Sauce, Basil

Chicken Scarpariello.....24

Bone-in Half Chicken cut up & Sautéed w/ Pepperoncini, Sausage, Olives,
Mushrooms, Onions, Italian Herbs, Demi-Glaze *(Also Available Boneless)*

Pollo Della Nonna (GF).....26

Chicken Breast Sautéed w/Sundried Tomato, Mushrooms, Spinach,
Artichoke Hearts, Melted Mozzarella, Lemon White Wine Sauce

Vitello Pizzaiola (GF).....26

Veal Scaloppini sautéed with Sliced Garlic, Oregano & San Marzano Tomato
Gravy

Veal Saltimbocca.....28

Veal Scaloppini w/ Prosciutto, Sage, & Mozzarella over Spinach

POLLO/VITIELLO

Choose Chicken or Veal

Parmigiana.....22 / 26

Breaded & topped w/ Tomato Sauce & Mozzarella

Marsala.....24 / 26

Sautéed w/ Mushrooms, Onions & Marsala Wine Demi-Glaze

Francese (GF).....24 / 26

Egg Battered & Sautéed in Lemon Butter & White Wine Sauce

Piccata (GF).....24 / 26

Sautéed w/ Capers in a Lemon Butter White Wine Sauce

PESCI

Zuppa di Pesce.....42

Clams, Mussels, Calamari, Shrimp, Lobster Tail & Scallops
Sautéed w/ Marinara Sauce over Linguini

Shrimp Scampi.....31

5 Jumbo Shrimp Sautéed w/ Fresh Garlic, Lemon, Butter &
White Wine over Linguini

Shrimp Marinara.....31

5 Jumbo Shrimp Sautéed w/ Fresh Garlic, Italian Herbs &
Marinara Sauce over Linguini

Snapper Oreganata.....30

Baked w/ Seasoned Breadcrumbs, Extra Virgin Olive Oil & White Wine w/
Roasted Tri-Color Fingerling Potatoes (substitute shrimp for \$31)

Snapper Francese (GF).....30

Egg Battered Yellowtail Snapper in Lemon Butter
White Wine Sauce w/ Basmati Rice

Snapper Vesuvio.....31

Artichoke Hearts, Caper, Roasted Red Peppers & Spinach in a
Garlic White Wine Sauce over Linguine

Snapper Fiorentina.....31

Sautéed with Roma Tomatoes, Shallots, Spinach, Roasted Garlic, White
Wine Sauce over Linguini

Blue Crab Crusted Snapper.....34

Yellowtail Snapper stuffed w/ Maryland Blue Crab, Creamy
Imperial Sauce served w/ Mixed Vegetables & Roasted Potatoes

Roasted Garlic Crusted Salmon.....27

Scottish Salmon w/ a Roasted Garlic Crust & Lemon Jus over a
Bed of Spinach w/ Roasted Fingerling Potatoes

HEALTHY CORNER

Grilled Scottish Salmon - 27

Steamed Basmati Rice, Asparagus, Lemon & EVOO

Grilled Chicken - 22

Steamed Basmati Rice, Asparagus, Lemon & EVOO

Grilled Shrimp - 32

Steamed Spinach and Lemon

SIDES

Escarole & Beans..... 8

Asparagus.....8

Crispy Brussels

Sprouts.....8

Broccoli Rabe.....8

Spinach.....6

Mixed Vegetables.....6

Roasted Potatoes.....6

Broccoli.....5

Basmati Rice.....5

**Vegetables may be substituted for pastas for an additional cost*

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