

## ANTIPASTO

<b>Tavolino's Signature Pear Pasta</b>	<b>18</b>
Walnut Blanc Fromage Cream Sauce & Roasted Pears.	
<b>Antipasto all'Italiano</b> ☞	<b>22 / 38</b>
Genoa Salami, Prosciutto San Daniele, Hot Capicola, Soppressata, Roasted Red Peppers, Reggiano, Fresh Mozzarella & Kalamata Olives (For 2 or 4)	
<b>Carpaccio Di Manzo</b>	<b>24</b>
Peppercorn Crusted Filet Mignon, Caper Relish, Baby Arugula, Drizzled with Lemon & Truffle Aioli, Shaved Grana Padano, Garlic Crostini	
<b>Nonna's Meatballs</b>	<b>21</b>
Homemade Brisket Meatballs, Mixed Baby Greens, Fresh Ricotta Cheese	
<b>Prosciutto Wrapped Brie</b>	<b>23</b>
Creamy Brie Cheese Wrapped with Aged Prosciutto di Parma, Apple Chutney, Black Cherry Vinaigrette, Baby Arugula, Honeycomb & Crostini	
<b>Ahi Tonno Torre</b>	<b>27</b>
Ahi Tuna, Avocado, Cucumber, Pickled Ginger, Toasted Sesame, Wasabi Crema, Soy Caramel, Crispy Wonton	
<b>Calamari Fritti/Tavolino Style</b>	<b>19/ 21</b>
Seasoned, Flash Fried & Served with Basil Marinara & Cherry Pepper Aioli, or Tavolino Style tossed with Hot Cherry Peppers & Garlic Butter with Basil Marinara & Orange Marmalade	
<b>Mussels Positano</b>	<b>21</b>
PEI Sautéed with Garlic, Roma Tomatoes, Lemon Basil Butter, Bread Crumbs	
<b>Stuffed Clams Casino</b>	<b>19</b>
Clams Stuffed with Bacon, Onion, Tri-Colored Red Pepper, & Seasoned Breadcrumbs in a Light Scampi Butter Sauce	

## ZUPPA I INSALATA

<b>Sausage &amp; Lentil Soup</b> ☞	<b>12</b>
Green Lentils, Fennel Sausage, Natural Chicken Broth, with Pecorino Romano Cheese & Crispy Onions	
<b>Insalata di Amore</b> ☞	<b>18</b>
Mixed Greens, Candied Pecans, Goat Cheese & Strawberries in an Aged Balsamic Vinaigrette	
<b>Burrata &amp; Tomato Salad</b>	<b>21</b>
Local Burrata Cheese, Cherry Heirloom Tomatoes, Baby Arugula, Aged Balsamic, Extra Virgin Olive Oil, Add Prosciutto Di Parma 5	
<b>Insalata di Pera</b>	<b>18</b>
Baby Arugula, Toasted Pine Nuts, Italian Gorgonzola, Poached Pear, Aged Balsamic, Extra Virgin Olive Oil, Crispy Prosciutto Crumble	
<b>Caesar Salad</b>	<b>16</b>
Crisp Romaine Lettuce, Garlic Croutons & Shaved Parmesan Cheese in Our Home Made Caesar Dressing	
<b>Caprese Salad</b> ☞	<b>18</b>
Vine Ripe Tomatoes, Fiori Di Latte Mozzarella, Basil Pesto, Extra Virgin Olive Oil & 20 Year Old Balsamic Vinegar	
<b>Insalata Positano</b> ☞	<b>17</b>
Baby Arugula, Cherry Heirloom Tomatoes, Red Onions, Sicilian Lemon Vinaigrette, Shaved Parmesan Reggiano	
<b>Knife &amp; Fork Wedge</b>	<b>18</b>
Hydro Bibb Lettuce, Crumbled Gorgonzola, Crispy Bacon, Cherry Heirloom Tomatoes, Bermuda Onions, Peppercorn Buttermilk Dressing	
<b>Add Grilled Chicken 10 / Add Grilled Steak 22</b>	
<b>Add 5 Jumbo Shrimp 21 / Add Grilled Salmon 16</b>	

## TAVOLINO CLASSICS

<b>Eggplant Parmigiano</b>	<b>23</b>	<b>Pollo Della Nonna</b> ☞	<b>32</b>
Breaded & Pan Fried, Topped with Basil Marinara Sauce & Melted Mozzarella, Served with Choice of Pasta		Chicken Breast Sautéed with Sun Dried Tomato, Mushrooms, Spinach, Artichoke Hearts, Melted Mozzarella, Lemon White Wine Sauce over Gluten Free Penne Pasta	
<b>Pollo Madeira</b>	<b>27</b>	<b>Vitello Asiago</b> ☞	<b>35</b>
Sautéed Chicken Breast with Baby Portobello Mushroom Demi Glace, Shallots, Baby Spinach & Madeira Wine Sauce Over Hand Crafted Asiago Gnocchi		Veal Scaloppini sautéed with Shallots, Artichoke Hearts, Wild Mushrooms, Brandy Cream Sauce, Melted Asiago Cheese	
<b>Pollo Caprese</b>	<b>27</b>	<b>Vitello Alla Saltimbocca</b>	<b>35</b>
Pan Fried Breaded Chicken Cutlets, Garlic Marinated Plum Tomatoes, Fresh Mozzarella with Aged Balsamic, Tomato Sauce, Basil		Veal Scaloppini with Prosciutto, Sage, & Mozzarella over Spinach in a Roasted San Marzano Tomato & Veal Demi Glace	
<b>Pollo Scarpariello</b>	<b>27</b>	<b>Chicken Riggies (Upstate NY Specialty)</b>	<b>25</b>
Chicken Breast Sautéed with Pepperoncini, Sausage, Olives, Mushrooms, Onions, Italian Herbs, Red Wine Vinegar Jus		Boneless Breast of Chicken w/Mushrooms, Onions, Hot & Sweet Peppers, Bacon, Basil Marinara over Rigatoni	

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Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

## PRIME CUTS

\*\*All Served with Roasted Fingerling Potatoes and Sautéed Asparagus\*\*

### **Filet Mignon\* 65**

10oz Center Cut Filet Mignon

### **Grilled Veal Chop\* 60**

Center Cut Bone-In Veal Chop

### **New York Strip Steak\* 62**

14oz Center Cut Prime NY Strip

### **Available Preparations:**

**Pizzaiola** – Sautéed San Marzano Tomato Gravy with Oregano & Garlic 6

**Gorgonzola Crusted** – with a Wild Mushroom Demi Glace 6 **Lobster Manchego Butter MKT**

### **Veal Chop Parmigiano 55**

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

### **Veal Chop Milanese 52**

16 oz Hand-Pounded Breaded Veal Chop with Baby Arugula, Cherry Heirloom Tomatoes, Shaved Parmesan Cheese, Aged Balsamic Vinaigrette

### **Veal Chop Alla Bruno 58**

16 oz Hand-Pounded Breaded Veal Chop topped with Broccoli Rabe, Roasted Red Peppers, Italian Crumbled Sausage, Melted Aged Provolone

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## POLLO/VITELLO

*Choose Chicken or Veal & Choice of Pasta*

### **Parmigiana 32/35**

Breaded & topped with San Marzano Tomato Sauce & Mozzarella

### **Marsala 32/35**

Sautéed with Mushrooms, Onions & Marsala Wine Demi-Glace

### **Francese 32/35**

Egg Battered Sautéed in a Lemon Butter White Wine Sauce

### **Piccata 32/35**

Sautéed with Capers in a Lemon Butter White Wine Sauce

## PESCI

### **Zuppa di Pesce**

Grouper, Scallops, Clams, Mussels, Calamari & Shrimp, Sautéed with Marinara Sauce or Roasted Garlic White Wine over Linguine

### **Shrimp Scampi**

Jumbo Shrimp Sautéed with Fresh Garlic, Lemon, Butter & White Wine over Linguine \*Available as Shrimp Fra Diavolo served with Spicy San Marzano Tomato Sauce

### **Shrimp Fiorentina**

Egg Battered Jumbo Shrimp, Baby Spinach, Cherry Heirloom Tomatoes, Lemon Basil Butter Sauce over Angel Hair

### **Snapper Francese**

Egg Battered Yellowtail Snapper in Lemon Butter White Wine Sauce Served over Spinach & Linguine

### **Candy Ocean Snapper** Ⓞ

Local Snapper Sautéed with Colossal Crab Meat, Chery Heirloom Tomatoes, Shallots, & Capers over Lemon Risotto & Baby Spinach

**Blue Crab Crusted Snapper** 46  
Yellowtail Snapper crusted with Maryland Blue Crab, Creamy Imperial Sauce with House Vegetable Mix & Roasted Fingerling Potatoes

**Linguini Alle Vongole** 32  
Your Choice of Red, White, or Marechiarra Sauce

**Roasted Garlic Crusted Salmon** 33  
Scottish Salmon with a Roasted Garlic Crust & Lemon Jus over a Bed of Spinach with Roasted Fingerling Potatoes

**Salmon Piccata Alla Tavolino** Ⓞ GF 36  
Scottish Salmon Sautéed with Capers, Cherry Heirloom Tomatoes, Shallots in a White Wine Lemon Butter Sauce Served with House Vegetables & Roasted Fingerling Potatoes

**Scallops Postitano** 46  
Italian Breadcrumb Crusted Diver Scallops sauteed in Scampi Sauce with Baby Spinach, Heirloom Tomatoes & Linguini

**Grouper Vesuvio** 46  
Pan Roasted Gulf Grouper with Artichoke Hearts, Capers, Fire Roasted Peppers, Baby Spinach, Roasted Garlic White Wine Sauce over Linguine

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## PASTA DELLA NONNA

<b>Nonna's Sunday Gravy</b> 27 Meatball, Sweet Italian Sausage, Braised Pork & San Marzano Tomato Gravy Served over Rigatoni with Ricotta Cheese	<b>Penne Alla Vodka</b> 23 Shallots, Prosciutto & Vodka sautéed in a Creamy Pink Sauce
<b>Orecchiette Alla Bruno</b> 25 Orecchiette Pasta, House Made Italian Sausage, Broccoli Rabe, Fire Roasted Red Peppers, Roasted Garlic, EVOO, Pecorino Romano	<b>Rigatoni Bolognese</b> 24 House Made Bolognese with Ground Brisket, Berkshire Pork, Dutch Veal, Vidalia Onions, Carrots, Celery, San Marzano Tomato Gravy, Grana Padano, Italian Herbs
<b>Roasted Butternut Squash Ravioli</b> 26 Roasted Butternut Squash & Mascarpone Cheese Stuffed Ravioli, Brown Butter Sage, Toasted Pine Nuts, Aged Balsamic Drizzle, Grana Padano	<b>Lobster Ravioli</b> 34 Striped Squid Ink Ravioli, Gulf Shrimp, Peas & Chives, in a Cognac Lobster Cream Sauce
<b>Farfalle Alla Zia Glaucia</b> 28 Bowtie Pasta, Oven Roasted Chicken, Sun Dried Tomatoes, Asparagus, Wild Mushrooms, Gorgonzola Cream Sauce, Chives	<b>Lasagna</b> 26 Homemade with Bolognese Sauce, Sweet Sausage, Ricotta & Mozzarella Cheese
<b>Ravioli Al Formaggio</b> 25 Hand Crafted Four Cheese Ravioli in a San Marzano Tomato Sauce with a Touch of Cream	<b>Gnocchi Alla Tavolino</b> 27 Potato Dumplings served with Your Choice of Home Made Bolognese, Vodka Sauce, or Pesto Cream Sauce

## HEALTHY SELECTIONS

*All Healthy Selections are served Gluten Free*

<b>Penne Alla Bosco</b> 25 Gluten Free Penne, Shoestring Vegetables, Peas, Shaved Garlic, Roasted Cherry Heirloom Tomatoes, EVOO
<b>Grilled Scottish Salmon</b> 30 Steamed Basmati Rice, Asparagus, Lemon & EVOO
<b>Grilled Chicken</b> 25 Steamed Basmati Rice, Asparagus, Lemon & EVOO
<b>Grilled Shrimp</b> 32 Steamed Baby Spinach & Lemon
<b>Grilled Scallops</b> 42 Steamed Baby Spinach & Lemon, Available Blackened
<b>Blackened Gulf Grouper</b> 35 Basmati Rice, Steamed Asparagus & Lemon

## SIDES

<b>Spinach</b> 8	<b>Broccoli Rabe</b> 8
<b>Asparagus</b> 8	<b>House Vegetables</b> 8
<b>Brussel Sprouts</b> 8	<b>Roasted Potatoes</b> 8
<b>Broccoli</b> 8	<b>Basmati Rice</b> 6

## RISOTTO SIDES

<b>Quatro Formagio</b> 13
<b>Truffle Wild Mushroom</b> 13
<b>Pancetta &amp; Gorgonzola</b> 18
<b>Lemon &amp; Burrata</b> 18

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