

# SPRING 2017 LUNCH

## \$8 DAILY LUNCH SPECIALS

MONDAY	Grilled Cheese & Tomato Soup
TUESDAY	Italian Cheesesteak on Ciabatta
WEDNESDAY	Eggplant Parmigiana Panino
THURSDAY	Tavolo Meatball Sub
FRIDAY	Lasagna of the Day

## ANTIPASTI

- BRUSCHETTA POMODORO - focaccia toast, ricotta, basil, tomato - 8
- BURRATA - olive tapenade, tomato, focaccia, parmesan crisp - 11
- HOUSE-MADE FRIED MOZZARELLA - LOMAH dairy cheese, san marzano sauce, basil aioli - 11
- ROASTED TOMATO SOUP - goat cheese, basil - 6 / 9
- ITALIAN WEDDING SOUP - meatball, vegetable broth, zucchini, fennel, parsley - 6 / 9
- TAVOLO SIGNATURE SALAD - mixed greens, green onion, radish, sundried tomato, lemon vinaigrette, parmesan - 9
- UOVO FRITTO - heart of romaine, crispy 5 minute egg, pancetta, parmesan, pesto caesar dressing, fried capers - 10
- SPINACH & KALE - olives, mushrooms, pine nuts, goat cheese, roasted red bell peppers, tepenade vinaigrette - 8

## PIADINA

- our house made crispy flatbreads to share
- PROSCIUTTO & PROVOLONE - san marzano sauce, basil, arugula, cracked black pepper - 12
- SALUMI - pepperoni, pancetta, salami, roasted garlic, fresh mozzarella, olive oil, italian parsley - 11
- CAPRESE - tomato, fresh mozzarella, smoked sea salt, fresh basil, balsamic reduction - 10

## PANINI

- served with your choice of caesar salad or warm potato salad
- ITALIAN CLUB - salami, pepperoni, crispy pancetta, provolone, tomato, arugula, cherry peppers olive oil & vinegar - 9
- CHICKEN PARMIGIANA PANINO - ciabatta bun, arugula, sanmarzano sauce, parmesan - 10
- ITALIAN BENEDICT - salami, pancetta, fresh mozzarella, fried egg, tomato, arugula - 9

## ENTREES

- all of our pasta is made in house, daily
- GARLIC HERB CHICKEN - spinach, broccolini, red onion, creamy parmesan polenta, white wine butter sauce - 19
- TROUT PICCATA - broccolini, capers, lemon, white wine cream, citrus farro - 21
- PAPPARDELLE SAN MARZANO - olives, capers, artichokes, basil, parmesan - 12
- GNOCCHI - aurora sauce, spring peas, blistered grape tomatos, basil - 17
- SMOKED PROVOLONE 'ALFREDO' - roasted sweet corn, roasted red bell pepper, basil - 13
- LINGUINE & MEATBALLS - san marzano tomato sauce, parmesan - 14

## CONTORI

- PARMESAN POLENTA - 6
- CHARRED ASPARAGUS & FRIED EGG - 7
- BROCCOLINI & FARRO PICCATA - 7
- LINGUINE & SAN MARZANO SAUCE - 6

Join us for coffee and pastry in our café next door

Monday-Friday 7 am - 6 pm

**General Manager:** Shannon Robertson

**Chef de Cuisine:** Karen Young

**consumer advisory:** consumption of undercooked meat, poultry or fish may increase the risk of foodborne illness