

SPRING 2017 DINNER

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

ANTIPASTI

BRUSCHETTA POMODORO - focaccia toast, ricotta, basil, tomato - 8

BURRATA - olive tapenade, tomato, focaccia, parmesan crisp - 11

ANTIPASTO PIATTO - cheese & cured meats, olives, cherry peppers, artichokes, mushrooms, costini - 12 / 21

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

PASTA

all of our pasta is made in house, daily

GNOCCHI - aurora sauce, spring peas, blistered grape tomatoes, basil - 19

LINGUINE CARBONARA - pancetta, black pepper, broccolini, egg yolk - 17

PAPPARDELLE SAN MARZANO - olives, capers, artichokes, basil, parmesan - 16

BLACK & WHITE LINGUINE - mussels, shrimp, garlic white wine cream, arugula - 24

SMOKED PROVOLONE 'ALFREDO' - roasted sweet corn, roasted red bell pepper, basil - 17

LINGUINE & MEATBALLS - san marzano tomato sauce, parmesan - 18

RISOTTO

SPRING RISOTTO - asparagus, lemon, goat cheese, pistachios - 18

FRUTTI DI MARE - shrimp, mussels, fresh fish, roasted tomato, italian parsley - 29

ENTREES

GARLIC HERB CHICKEN - spinach, broccolini, red onion, creamy parmesan polenta, white wine butter sauce - 23

BROWN BUTTER SCALLOPS - red bell pepper purée, white bean hash, prosciutto, sun-dried tomato, crispy kale - 28

TROUT PICCATA - broccolini, capers, lemon, white wine cream, citrus farro - 29

FILET MEDALLIONS & SHRIMP - pesto pappardelle, blistered tomatoes, asparagus - 36

EGGPLANT PARMIGIANA - san marzano sauce, red bell peppers, roasted garlic, fresh mozzarella, ricotta, basil - 22

CONTORI

PARMESAN POLENTA - 6

BROCCOLINI & FARRO PICCATA - 7

CHARRED ASPARAGUS & FRIED EGG - 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