

TÁVOLA

Our Menu

Antipasti

Bruschetta del Giorno

Bruschetta of the day topped with our daily fresh ingredients 19

Fritto Misto All'Italiana

Flour dusted fried calamari, scallop, prawn, white bait, Battered vegetables, served with red cabbage and lime mayo
Entree 26 | Main 36

Tagliere della Tavola (GFO)

Chef's selection of cured meats served with cheese, pickles, Gnocco Fritto and Focaccina
For One 26 | For Two 42

Crocchette Tartufate (V)

Homemade potato and truffle croquettes (3pcs), served with Gorgonzola fondue, red cabbage and rice chips 24

Burrata Sarda Campana (V, GFO)

Handmade 125g Burrata cheese with grilled zucchini, Pizzaiola sauce, served on crispy Carasau bread 24

Pasta & Risotto

Linguine alla Pescatora (GFO)

Linguine with king prawn, calamari, mussels, clams, scallops, cherry tomatoes tossed in a lobster bisque sauce 41

Rigatoni al Ragù d'Agnello (GFO)

Homemade Rigatoni served with lamb ragu and grated Pecorino 36

Tagliatelle della Luinese (V,VGO,GFO)

Homemade Tagliatelle with Porcini mushrooms, truffle paste and shaved Parmigiano 35

Gnocco Catanzarisa (GFO, VO)

Homemade potato Gnocchi with Gorgonzola, hot nduja and candied walnuts 34

Risotto del Giorno (GFO)

Risotto of the Day

Secondi

Cotoletta di Maiale (GF)

Herb-crumbed pan-fried 320g pork cutlet with cos lettuce, carrots, cherry tomatoes and spicey mayo 45

Ossobuco alla Milanese

Slow-cooked veal shank served with Gremolada and soft Polenta 46

Pesce del giorno (GFO)

Fish of the day

Contorni

Broccolini (VG, GF)

Panfried broccolini w/garlic 14

Patate della Tavola (V, GF)

Oven-baked rosemary potatoes served with onion and black olives 14

Patate Fritte (VGO, GF)

Thin-cut chips with herbed salt and mayo 12

Insalata Di Rucola (V, GF)

Rocket, radicchio, cherry tomatoes, shaved parmesan, balsamic 14

Dolci

Pannacotta alla Nutella (V, GF)

Homemade pannacotta topped with hazelnut crumble and toffee 15

Il Mio Tiramisu (V)

Homemade Tiramisu made with savoidardi, espresso, Crema al Mascarpone 17

Cannoli Siciliani (V, GF)

Gluten free Cannoli filled with homemade Ricotta cream and chocolate chips, served with pistachio crumble 8 ea

Affogato (V, GF)

Vanilla ice cream (2 scoops) served with espresso and Frangelico 19

Buon appetito !