

APERITIVO
DRINKS AND NIBBLES

TAVOLA

INSALATA

Aperol Spritz 10.50
Aperol, Prosecco, Soda, Orange.

Negroni Sbagliato 10.50
Campari, Martini Rosso and Prosecco.

Bellini 9.50
White Peach juice and Prosecco.

Marinated Olives (VE) 4.50
Nocellara & Kalamata olives.

Garlic Bread (VE) 5
Our pinsa Romana base brushed with garlic oil.

Schiacciata Toscana (VE) 4.50
Home made Tuscan flat bread.

Insalata Cesare 11
Cold, crunchy head of romaine lettuce, creamy and briny Caesar dressing and homemade croutons.

ADD CHICKEN FOR £3

ANTIPASTI

Calamari Fritti 8.50
Baby squid and courgette deep fried in a delicate batter. Served with aioli.

Sharing Board 19
A selection of cured meats from around northern Italy.

ADD CHEESE FOR £5

Chicken Parmigiana 9.50
Tender strips of buttermilk chicken in a pecorino crumb topped with melted mozzarella. Served with a tomato dipping sauce.

Suppli al Telefono (V) 7.50
For 2 Suppli. Add extra Suppli 3.50 each.
One classic mozzarella, One three cheese with pistachio crumb. Rustic Roman street food like arancini freshly made in our kitchen.

PIZZA, ROMANA STYLE

"Pinsa Romana" dough undergoes a meticulous fermentation process resulting in a texture that is light and flavourful. It's unique blend of wheat, soy and rice flour creates a balance of crispiness and chewiness setting it apart from other pizza dough.

Margherita (V) 13
San Marzano tomatoes, fior di latte mozzarella and fresh basil.

Prosciutto Crudo 16
San Marzano tomatoes, fior di latte mozzarella, prosciutto and rocket.

Diavola 16
San Marzano tomatoes, fior di latte mozzarella, spicy salami and Nduja.

Mortadella 16
The creamy heart of the burrata, premium quality mortadella and chopped pistachios.

PASTA

Lasagne 15.50
Classic defined layers of slow cooked beef ragu and creamy bechamel sauce.

Spaghetti Carbonara 15.50
Our authentic carbonara made with Guanciale, Pecorino and egg.

Spaghetti Gamberoni 18.50
King prawns in a chilli, tomato and garlic sauce served with parsley.

Rigatoni Nduja e Stracciatella 16
Nduja sausage in a spicy sauce made with Italian cream cheese.

SECONDI

8 oz Sirloin Steak 15
We use a tender, marbled cut full of flavour. It comes with a salsa verde.

Branzino 16
Pan fried Sea bass for a crispy skin served on a tomato, olive and caper sauce.

Pollo Milanese 14
Butterflied chicken breast in a crumb full of pecorino and Italian herb flavour. Served with a lemon dressing.

CONTORNI

Patate Fritte (VE) 5
Potato Fries.
ADD PECORINO AND TRUFFLE £2

Insalata Mista (VE) 5
A simply dressed salad of mixed leaves and olives.

Zucchini Fritte (VE) 5
Skinny courgette fries.

Garlic Bread (VE) 5
Our pinsa Romana base brushed with garlic oil.

Patate Arrosto (VE) 5
Potatoes slow roasted in rosemary and garlic.

TAVOLA

AFTER DINNER COCKTAILS

Grasshopper 10.50

Crème de Menthe,
Crème de Cacao
White, Cream.

Espresso Martini 10.50

Vodka, Kahlua,
Espresso.

Brandy Alexander 10.50

Cognac, Crème de
Cacao Dark, Cream.

DOLCE

Tiramisu 7.50

Literally translates as pick me up. One of Italy's most popular desserts. Ours is made the traditional way with layers of espresso coffee-soaked biscuit, mascarpone, and cacao.

Torta Ricotta and Pear 8.50

A heavenly cake which is diabolically complex to make but well worth the effort. Pears, hazelnuts, and ricotta go in to make this southern Italian classic.

Profiteroles 7

Cream filled puffs of choux pastry covered in chocolate, pistachio, and white chocolate.

Semifreddo Torroncino 7.50

Almond nougat from Calabria is encased in a frozen custard like ice cream to create a wonderful texture.

Foresta Nera 8.50

Black forest chocolate cake. Embellished with cherries, the exterior is covered with a cascade of curls of dark chocolate.

Ice Cream 2 Scoop £6 / 3 Scoop £7.5

Choose from: Chocolate, Strawberry, Hazelnut, Pistachio, Vanilla, Chocolate shavings, Wild Cherry, and Lemon Sorbet

Affagato 5.00

Scoop of Gelato Ice Cream, Covered in a shot of Monsoon espresso, and amaretto biscuit.

Boozy Hot Chocolate 7.50

Hot chocolate with Grappa, Jamesons Whisky, Amaretto, baileys, or dark rum.

Caffè Corretto 7.50

A shot of Espresso with Grappa, Jamesons Whisky Amaretto, Baileys, or Dark Rum.

TAVOLA

SCHIACCIATA SANDWICHES

Our baking process results in a bread that is airy yet substantial, with a delightful crispness that gives way to a tender, pillowy interior. Our fillings include ingredients meticulously sourced from around Italy and our sauces are all made in house. We can't just call these sandwiches these are our schiacciata (SKA-CHA-TA)

Chicken Parmigiana 12.00

Tender chicken strips coated in a pecorino crumb, fior di latte mozzarella, pesto cream and sundried tomatoes.

Prosciutto Crudo 12.00

Thinly sliced cured ham, fior di latte mozzarella, basil pesto cream, sun-dried tomatoes, and rocket leaves.

Caprese 11.00 (V)

Fior di latte mozzarella, sundried tomatoes, basil pesto cream.

Mortadella 12.00

Thinly sliced seasoned ham, Italian cream cheese stracciatella, Pistachio cream and chopped pistachio nuts.

TAVOLA

SPRING SUMMER MENU

ANTIPASTI

Burrata al Tartufo (v) 11

Burrata with truffle oil on a pepper sauce.

Crostini Misti 9

A selection of crostini topped with Stracciatella, cucumber and mint. Gorgonzola and pomegranate. Bolognaese, Tomato and onion.

PASTA

Spaghetti al Pesto 14

Spaghetti in a silky basil sauce.

Rigatoni alla Norma (v) £14

Rigatoni tossed in a rich tomato sauce with aubergine.

PINSA ROMANA PIZZA

Pomegranate & Gorgonzola (v) 15

Pinsa romana with pomegranate Gorgonzola , ricotta, rocket, Parmesan, walnut.

INSALATA

Tuna 13

with lemon oil dressing, cumber, olives, onion and tomato..

Tavola Salad (v) 12

with watermelon, radish , onion and date sauce dressing.