



SNACKS	MARINATED OLIVES	4	JARS	6 EACH OR CHOOSE 3 FOR 16
	WHITE ANCHOVIES WITH SMOKED SEA SALT	4	Roasted carrot hummus	
	ROASTED BRUSSEL SPROUTS WITH PEANUTS & HONEY**	5	Garlic tuscan bean	
	TAVOLO GARLIC BREAD	6	Whipped ricotta	
			Fig-goat cheese	
APPS	TAVOLO MEATBALLS	8	SEARED POLENTA & MUSHROOMS	10
	House marinara, grana padano		Madeira braised shitake, crimini, oyster mushrooms	
	HOUSE MADE ITALIAN SAUSAGE	8	GARLIC PARMESAN ROASTED CHICKEN WINGS	11
	Cherry mostarda		Pickled red onions	
	FARM GREENS	10	STEAMED PEI MUSSELS	12
	Herb-white balsamic, watermelon radish, shaved carrot, tart cherries		House bacon, san marzanos, garlic, shallot, serrano chili, white wine, grilled bread	
	KALE CAESAR SALAD*	10	ITALIAN GRINDER	10
50/50 kale and romaine, parmesan, croutons		Mortadella, coppa, salami, provolone, onion-cherry pepper relish, greens		
FRUTTI DI MARE	14	SALUMI & FORMAGGI BOARD	15	
Chilled smoked mussels, grilled shrimp, calamari, celery, garlicky lemon parsley		Chef's selection with traditional accompaniment		
BURRATA AND ROASTED BEETS**	12			
Blood orange vinaigrette, toasted pecans				
PIZZA	OLD SCHOOL	14	MARGHERITA	13
	Green peppers, red onion, pepperoni, mozzarella		Mozzarella, basil, san marzano tomatoes	
	MUSHROOM	14	SMOKED APPLE & GORGONZOLA**	14
Whipped ricotta, taleggio, scallion-truffle oil, rosemary		Sage, honey, toasted pistachios		
		HOUSE SAUSAGE	16	
		Calabrian chili, fresh oregano, mozzarella, pecorino		
PASTA	<i>House made Gluten Free Pasta available for substitution</i>		TAGLIATELLE BOLOGNESE	21
	SHORT RIB CANNELLONI	22	Veal, beef, pork, whipped ricotta, fine herbs	
	Smoky tomato sauce, sage, montasio		CHILI SHRIMP MALTAGLIATI	22
	SEARED POTATO GNOCCHI	24	Kale, lemon, rye bread crumbs	
	Shallots, snap peas, shimeji mushrooms, lime, butter, fine herbs		CHITARRA CARBONARA	19
MINT RICOTTA RAVIOLI	20	Guanciaie, pancetta, egg, black pepper		
Caramelized cipollini, miners lettuce, garlic cashews		LINGUINI WITH CLAMS	18	
		Garlic wine sauce, fennel, parsley, pancetta		
		Ask for spicy!		
MAINS	ROASTED HALF CHICKEN	25	SEARED CANADIAN SALMON	24
	Mushroom marsala sauce, macomber turnip puree, grilled broccoli rabe, scallions		Fregola risotto, tarragon, Tuscan kale, blood orange butter sauce	
	SEARED VEAL CUTLET	23	GRILLED BRANDT BEEF FLAT IRON	27
Caper Meyer Lemon cream, garlic, spinach, grilled bone marrow sour dough toast		Roasted potatoes, charred carrot puree, salsa verde, ricotta salata		
CHICKEN PARMIGIANO	22			
Fresh made pasta aglio e olio, spinach, fresh mozzarella				

* May be served raw or cooked to order to your specifications. Consuming raw or uncooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness. ** Contains nuts.

RESTAURANT AND BAR
TAVOLO
 DOT AVE
 ESTABLISHED IN 2008