

TAVOLO

Tavolo serves classic Mediterranean dishes, executed simply and brilliantly. We select the finest seasonal ingredients, sourced locally and responsibly. Tavolo is an experience crafted and perfected by us, to be treasured and shared by you.

LUNCH MENU

Served Monday to Friday from 12.00 to 14.30.

COCKTAILS

Aperol Spritz – 15
Negroni – 15
Gin Fizz – 15

Pizza or Pasta of your choice
A glass of wine
Coffee

19

Dish of the day
A glass of wine
Coffee

24

CICCHETTI

Focaccia all'aglio e rosmarino – 6
Bruschetta al pomodoro – 6
Crocchette di mozzarella – 6

PIZZE

Margherita (v) – 14
Tomatoes, basil and mozzarella di buffala

Napoletana – 16
Tomatoes, capers, garlic and anchovies

Capra (v) – 19
White or red base, fresh goat's cheese and honey

Ortolana (v) – 17
Tomatoes, zucchini, eggplant, red onion and mozzarella di buffala

Prosciutto – 19
Tomatoes, San-Daniele ham and mozzarella di buffala

Salsiccia e Porcini – 20
Tomatoes, chorizo and mushrooms

INSALATE

Available as a starter or as a main.

Superfood salad (v) – 12/20
Quinoa, avocado, kale and broccoli

Caprese (v) – 12 / 20
Heritage tomatoes, mozzarella di buffala, avocado, basil and olive oil

Formaggio di capra e fichi (v) – 15 / 22
Fresh goat's cheese, figs, red onions and honey

Insalata di carciofi (v) – 15 / 22
Fresh artichokes, vine tomatoes, rocket salad, parmesan and lemon vinaigrette

PASTA FRESCA

A gluten free alternative is available on demand.

Spaghetti aglio olio e peperoncino (v) – 16
Fresh garlic, fried chilli and olive oil

Tagliatelle al pomodoro (v) – 18
Home-made tomato sauce, cherry tomatoes and parmesan

Trofie al pesto (v) – 18
Home-made pesto, cherry tomatoes, pine nuts, rocket and parmesan

Linguine di mare – 22
Fresh clams sautéed in white wine and garlic, datterini tomatoes, chilli and parsley

PESCE E CARNE

Filetto di salmone – 22
Grilled salmon fillet and fresh lemon

Pollo alla griglia – 22
Chicken Paillard, olive oil and lemon

Vitello alla milanese – 26
Traditional breaded veal milanese, tagliatelle and tomato sauce

Tagliata di manzo – 28
Sliced sirloin steak, rocket and parmesan

CONTORNI

Verdure miste al vapore – 6
Steamed seasonal vegetables

Patatine fritte – 6
Hand-cut chips

Insalata di rucola – 6
Rocket salad

Pomodori ciliegini – 6
Roasted cherry tomatoes

DOLCI

Tiramisù tradizionale – 10
Classic Italian tiramisu

Torta al limone di Mentone – 12
Menton lemon meringue tart

Frutta fresca – 12
Fresh fruit salad

Panna Cotta all'albicocca e speculos – 10
Apricot and speculos panna cotta

Fondant al cioccolato – 12
Warm chocolate fondant

Ice cream – 2 scoops: 6 | 3 scoops: 9
(Vanilla, chocolate, coffee, strawberry)

TAVOLO

CHAMPAGNE

	125 ml	75 cl
Taittinger Brut Prestige N.v.	16	75
Taittinger Brut Prestige Rosé N.v.	22	110
Bollinger Brut N.v.		130
Bollinger Brut Rosé N.v.		155

WHITE

	125 ml	75 cl
Chablis, Daniel Seguinot, Burgundy, France, 2016	9	37
Pinot Grigio, Santa Margherita, Italy, 2017	10	44
Sancerre, Terroirs Bailly, Loire, France, 2017	11	52
Vernaccia, Cusona 1993, Italy, 2014		52
Verdicchio, Castelli di Jesi, Italy, 2016		55
Jas D'esclans Cru Classe Bio, Provence, France, 2017		55
Sauvignon blanc, Hartenberg, South Africa, 2016	12	62
Château Brégançon cuvée Réserve, Provence, France, 2017		65
Château Carpe Diem cuvée Artus, Provence, France, 2016		67
Pouilly Fumé, Château de Tracy, Loire, France, 2016		82
Crozes Hermitage, Les Launes, Rhône, France, 2016		86
Viogner, Condrieu, Solarie Barge, Rhône, France, 2015		150
Cervaro Della Salla IGT, Umbria, Italy, 2013		180

RED

	125 ml	75 cl
Malbec, Alamos, Argentina, 2017	9	39
Nero d'Avola IGT, Sicily, Italy, 2016		47
Escudo rojo, Baron P. de Rothschild, Chile, 2016	11	54
Jas D'esclans, Coup de Foudres, Provence, France, 2013		55
Sancerre, La Loue Bailly, Loire, France, 2016	12	58
Galma "Casher", Golan heights, Israel, 2015		58
"Les Fusionnels", Languedoc, France, 2013		62
St Emilion, Baron Carl, B. de Rothschild, Bordeaux, France, 2015	15	68
Pinot Noir, "Momo", New Zealand, 2014		70
Le Volte, Tenuta dell'Ornellaia, Tuscany, Italy, 2014		85
Geyserville, Ridge Vineyard, USA, 2015		110
Langhe, Sito Moresco, Piedmont, Italy, 2015		110
Guidalberto, Tenuta San Guido Bolgheri, Tuscany, Italy, 2014		120
Château Batailley, Pauillac, France, 2012		220
Sassicaia, Tenuta San Guido Bolgheri, Tuscany, Italy, 2014		350

ROSÉ

	125 ml	75 cl	150 cl
Chateau Carpe Diem 2017	8	37	
Chateau Bregançon cuvée Réserve, 2017	12	59	96
Jas D'esclans Cru Classe Bio, 2017		55	
Domaine Ott Château de Selle, 2017		120	200

SPIRITS

Limoncello	8	Belvedere	16	Glenmorangie 10y.	16
Grappa	10	Tanqueray	12	Talisker 10y.	16
Kah Blanco (2cl)	10	Hendricks	16	Monkey Shoulder	12
Kah Reposado (2cl)	14	Havana Club 3y.	12	Johnnie Walker Black	15
Vector Vodka	12	Havana Club 7y.	16	Hennessy Fine	18

BEERS

Pilsner Urquell	7
Francis Bangings IPA (8.2 ABV)	8
Hoegarden Blanche	7
Corona	8
Mort Subite, Kriek cerise	8