

TAVOLA

Snacks—Shares—Smalls	DAILY BAKED ORGANIC FOCACCIA	Tuscan olive oil	4
	FRIED BOCCONCINI	with Calabrian hot honey	5
	STUFFED ITALIAN OLIVES	with pork & pecorino	5
	TRUFFLED	arancini	7
	TOMATO,	oregano & mozzarella arancini	5
	CAPRESE	skewer	6
	SEASONAL CHARCUTERIE		11
	FRITO MISTO	lightly fried local seafood, pink grapefruit	14
Pizzatias	PROSCIUTTO	with warm potato chips and guindilla pepper	11
	TOMATO	on toast with salted anchovy and new season tuscan olive oil	8
	TUSCAN	olive oil & sea salt	6
Dips	PARMIGIANO	Reggiano & garlic	8
	OLIVE	& caper caponata	8
	HOUSE	dip	3
Carpaccio's	CODS ROE	whipped with roasted tomato oil	6
	LABNEH	with wild thyme & cumin	5
	SMOKED AUBERGINE,	espelette pepper & Sicilian lemon	5
	BEEF	olive oil chimichurri, parmigiano Reggiano, smoked sea salt	16
Salads	BLUEFIN TUNA	pepponata, Sardinian green pepper, coriander	16
	COURGETTE	Amalfi lemon & oregano emulsion, caponata	14
	TAVOLA	chopped salad	11
Handmade Pasta	CAESAR		10
	PANZANELLA	salad, new season tomatoes	9
	JERSEY BEETS,	goat cheese, walnut & lambs leaf ^(N)	10
	MAFALDA	carbonara	13/21
Sides	BUCATINI	truffled Cacio pepe	16/24
	BUCATINI,	un-truffled brown butter Cacio pepe	11/20
	CASARECCE	pistachio, lemon & basil pesto ^(N)	12/22
	RIGATONI	pomodoro sauce, sausage & nduja	12/22
	TAGLIATELLE	confit garlic, olive oil & chili	11/20
Dinner only	CAESAR	French fries	6
	POTATO	rosti, pecorino dip	6
	HOUSE	salad	6
	PARMIGIANO REGGIANO	mountain	4
	LOBSTER ORZO	— to share	28
	CHICKEN MILANESE	parmesan butter	18
	LAMB SHOULDER	slowly roasted with oregano	24

There will be a discretionary 10% service charge added to your final bill. All tips go directly to staff.

Please inform your server of any allergies or dietary restrictions before ordering. Though we take every precaution possible in our kitchen, we cannot guarantee the complete absence of allergens.