

TAVOLA

	DAILY BAKED ORGANIC FOCACCIA Tuscan olive oil	4	Snacks – Shares – Smalls
	FRIED BOCCONCINI with Calabrian hot honey	6	
	FRIED ITALIAN OLIVES with pork & pecorino	6	
	ARANCINI seasonal flavour	7	
	GUINDILLA PEPPER Gordal olive, blue cheese skewer	6	
	MORTADELLA & CAPPOCOLLO ⁽ⁿ⁾	11	
	FRITO MISTO lightly fried local seafood, pink grapefruit	14	
	PROSCIUTTO with warm potato chips and guindilla pepper	12	Pizzas
TOMATO	on toast with salted anchovy and new season Tuscan olive oil	7	
	TUSCAN olive oil & sea salt	6	
	PARMIGIANO Reggiano & garlic	8	Dips
	GUANCIALE caramelised parmesan, pickled tomato	8	
	HOUSE dip	3	
	CODS ROE whipped with roasted tomato oil	6	
	GOAT CHEESE whipped with wild Jersey honey & black pepper	5	Carpaccio's
	RED PEPPER smoked almond, pomegranate lemon oil	5	
BEEF	olive oil chimichurri, parmigiano Reggiano, smoked sea salt	16	
BLUEFIN TUNA	pepponata, Sardinian green pepper, coriander	16	
COURGETTE	Amalfi lemon & oregano emulsion, caponata	14	Salads
	TAVOLA chopped salad	11	
	CAESAR	10	
SICILIAN TOMATOES	whipped feta, basil, shallot, champagne vinegar	9	
	JERSEY BEETS goat cheese, walnut & lambs leaf ^(N)	10	Handmade Pasta
	MAFALDA carbonara	13/24	
	BUCATINI Cacio pepe	11/20	
	TROTTOLA walnuts, Jersey honey & gorgonzola ^(N)	12/22	
	GNOCCHI pomodoro sauce, sausage & nduja	12/22	
GNOCHETTO	scotch bonnet & lamb ragu, pecorino Romano	13/24	
	SPAGHETTI Vongole	13/24	Sides
	CAESAR French fries	6	
	POTATO rosti, pecorino dip	6	
	PARMIGIANO REGGIANO mountain	4	
	TRUFFLE & PORCINI RISOTTO – to share	30	Dinner Only
	CHICKEN MILANESE herb, lemon & caper butter	18	
PORK TOMOHAWK	450g approx sage, garlic oil toasted brown butter	27	

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.