

TAVOLA

AVAILABLE FROM THE 18TH NOVEMBER

	DAILY BAKED ORGANIC FOCACCIA Tuscan olive oil	4	Snacks - Shares - Snalls
	FRIED BOCCONCINI with Calabrian hot spiced honey	6	
	ARANCINI seasonal flavour	7	
ITALIAN SAUSAGE	wrapped in pancetta, apple & cranberry ketchup	9	
	MORTADELLA & CAPPOCOLLO ⁽ⁿ⁾	11	
FRITO MISTO	lightly fried local seafood, pink grapefruit	14	
PROSCIUTTO	with warm potato chips and guindilla pepper	12	
TOMATO	on toast with salted anchovy and new season Tuscan olive oil	7	
	TUSCAN olive oil & sea salt	6	Pizzas
	CACIOCAVALLO cheese & garlic	8	
	SAUSAGE chestnut cream, pecorino	9	
	HOUSE dip	3	Dips
	CODS ROE whipped with roasted tomato oil	6	
	WHIPPED MOZZARELLA martini olives & oregano	5	
	SARDINIAN WHITE BEAN crispy guanciale & confit garlic	6	
BEEF	olive oil chimichurri, parmigiano Reggiano, smoked sea salt	16	Carpacios
BLUEFIN TUNA	peppinata, Sardinian green pepper, coriander	16	
BEETROOT	Amalfi lemon & hazelnut pesto	14	
	TAVOLA chopped salad	11	Salads
	CAESAR	10	
SICILIAN TOMATOES	whipped feta, basil, shallot, champagne vinegar	9	
	JERSEY PEAR, stilton, pecan & frisée	10	
	MAFALDA nduja & mascarpone	13/24	Handmade Pasta
	BUCATINI smoked butter Cacio pepe	11/20	
TROTTOLA	wild mushroom, chestnut & artichoke ^(N)	12/22	
	RIGATONI carbonara, confit yolk	12/22	
GNOCHETTO	scotch bonnet & lamb ragu, pecorino Romano	13/24	
	CAESAR French fries	6	Sides
	FRENCH FRIES	5	
	PARMIGIANO REGGIANO mountain	4	
	PORCHETTA fennel, tarragon & mustard	20	Dinner Only
PUMPKIN RISOTTO	sage, hazelnut - to share for 2	30	
BEEF CHEEK	polenta, parmesan butter	20	

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.