

# TAVOLA

	DAILY BAKED ORGANIC FOCACCIA Tuscan olive oil	4	
	FRIED BOCCONCINI with Calabrian hot spiced honey	7	Snacks – Shares – Small
	FRIED ITALIAN OLIVES with pork, pecorino & basil mayo	7	
	ARANCINI seasonal flavour	7	
	MILANO SALAMI & CAPPOCOLLO	11	
FRITO MISTO	polenta, salted cod, king prawns & sea bream, blood orange	14	Snacks – Small
	PROSCIUTTO with warm potato rosti & piquillo pepper	10	
	BURRATA from Puglia with Tuscan olive oil	12	
	GOAT CHEESE on toast with beetroot & truffle honey	8	
	TUSCAN olive oil & sea salt	6	Pizzas
	WILD GARLIC cheese & herbs	8	
	PROSCIUTTO truffled cream cheese, balsamic, frisee	12	
	TOMATO salted anchovies, olive oil	9	
	HOUSE dip	4	Dips
	CODS ROE whipped with roasted tomato oil	6	
	TAVOLA PESTO roasted nuts & pecorino	6	
	BEEF olive oil chimichurri, parmigiano Reggiano, smoked sea salt	16	Carpaccio's
	BLUEFIN TUNA pepponata, Sardinian green pepper, coriander	16	
	BEETROOT Amalfi lemon, jalapeño & hazelnut pesto	14	
	CAESAR	9	Salads
SICILIAN TOMATOES	whipped feta, basil, shallot, champagne vinegar	9	
	FENNEL pecorino sardo, green olives	10	
	MAFALDA nduja & mascarpone, Italian sausage	13/23	Handmade Pasta
	BUCATINI 4 cheese Cacio pepe	12/22	
ORZO	slow cooked venison, porcini mushroom, rosemary brown butter	14/25	
	RIGATONI carbonara, confit yolk	13/23	
	SPAGHETTI red tiger prawn, d'espelette pepper	14/27	
	CAESAR French fries	6	Sides
	FRENCH FRIES	5	
	PARMIGIANO REGGIANO mountain	4	
	Pecorino & Oregano mayo/Caesar mayo	1.5	
	VEAL PARMIGIANA San Marzano, mozzarella & pecorino	28	Dinner Only
	GRILLED OCTOPUS, sicilian caponata	25	

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.