

TAVOLA

RESTAURANT + BAR

• DINNER MENU •


SOUPS + SALADS

SOUP DU JOUR – chef's daily selection of seasonal ingredients ... 6


PASTA FAGIOLI – ditalini pasta, ground beef and pork, cannellini beans, stewed tomatoes, olive oil, garlic, onions, spices ... 6


FRENCH ONION SOUP – caramelized onions, beef broth, melted cheese, crostini ... 7

CAESAR – chopped romaine, house made croutons, creamy dressing, parmesan tuile ... 8

 **ARUGULA + FIELD GREENS** – with roasted butternut squash, dried craisins, walnuts, shaved parmesan, apple cider vinaigrette ... 9

SPINACH + FRIED RAVIOLI – with roasted root vegetables, Ricotta Salata, sun-dried tomato vinaigrette ... 10

 **MELON + PROSCIUTTO** – with romaine, fried goat cheese balls, lemon-honey vinaigrette ... 10

 **WINTER POWER BLEND** – marinated kale, mango, avocado, grape tomatoes, cucumber, pistachios, lemon vinaigrette ... 10

ADD PROTEIN TO ANY SALAD

For an additional price...

Grilled or Blackened Chicken ... + 7

Grilled or Blackened Salmon ... + 12

Two Mini Crab Cakes ... + 16

Grilled or Blackened Shrimp ... + 14

Grilled or Blackened Scallops ... + 14


Sesame Crusted Ahi Tuna ... + 14

STARTERS

TOMATO BRUSCHETTA – with garlic, basil, shaved Parmigiano - Reggiano, balsamic glaze, over crostini ... 10


 **SHRIMP LEJON** – stuffed with horseradish, wrapped in bacon, side of creamy horseradish sauce ... 15

 **BLACKENED SCALLOPS** – with wilted spinach, horseradish cream sauce, balsamic glaze, diced tomatoes ... 16

 **TUNA CRUDO** – sliced ahi tuna marinated in lemon and olive oil with arugula and a lemon basil cream vinaigrette with parmesan shavings... 15

CHEESESTEAK EGGROLLS – scratch made with Certified Angus Beef and melted cooper sharp cheese, side of chipotle remoulade sauce ... 10

CLAMS CASINO ARANCINI – fried risotto balls stuffed with clams, peppers, onions, bacon and parmesan cheese ... 11

 **JUMBO WINGS (8)** – your choice: chipotle brown sugar | fresh rosemary + garlic | sweet + spicy Korean sauce | jalapeno | fra diablo | hot | mild | BBQ ... 12

CALAMARI – lightly fried, parsley, basil, parmesan cheese, toasted breadcrumbs, side of marinara ... 14


QUESADILLA – sautéed peppers and onions, shredded monterey jack and cheddar cheese blend, side of pico de gallo, guacamole, sour cream and shredded lettuce ... 11 | *Add grilled chicken ... +3*

ON THE SIDE

FRENCH FRIES ... 6

SWEET POTATO FRIES – with ranch dipping sauce ... 8

ONION RINGS ... 7

 **SIDE SALAD** – mixed greens, cucumber, onion, tomatoes, balsamic vinaigrette ... 5

LINGUINI – tossed in house made marinara ... 7

MOCKTAILS

CUCUMBER LEMONADE ... 5.50

BLACKBERRY SODA ... 5.50

STRAWBERRY LEMONADE ... 5.50

BRICK OVEN PIZZA

TAVOLA - marinara, shredded mozzarella cheese, Italian sausage, roasted peppers ... 15

MARGHERITA - marinara, fresh mozzarella cheese, basil, extra virgin olive oil drizzle ... 13

SHARP UPSIDE DOWN – marinara, sharp Provolone cheese, basil, extra virgin olive oil ... 14

MEAT LOVERS – marinara, bacon, sausage, pepperoni, ground beef, shredded mozzarella ... 14

CHEESEBURGER – seasoned ground beef, American cheese, pickles, shredded lettuce, ketchup and thousand island drizzle, sesame seed crust ... 14

FIG + GOAT CHEESE – shredded mozzarella and goat cheeses, figs, garlic oil, pickled red onion crust ... 15


BROCCOLI + CHEESE – Provolone, shredded mozzarella and ricotta cheeses, garlic oil, broccoli florets, parmesan cheese crust ... 15

MUSHROOM – shredded mozzarella and ricotta cheeses, Kennett Square mushrooms, chopped rosemary, garlic oil ... 15

Additional \$3 for a cauliflower crust (gluten free)

BURGERS

ANGUS BURGER – Certified Angus Beef, bacon, cheddar cheese, tomato, lettuce, onion, brioche bun, side of fries ... 14

 **BEYOND BURGER** – meatless burger, lettuce, tomato, onion, pickles, sourdough bread, side of fries ... 15

WHISKEY BURGER – Certified Angus Beef, slow cooked whiskey caramelized onions, beer cheese sauce, brioche bun, side of fries ... 15

Additional \$1 for a gluten free bun on any sandwich

SANDWICHES

PRIME RIB SANDWICH – Provolone cheese, horseradish cream sauce, brioche bun, side of fries ... 16

PORCHETTA – herb and garlic roasted pork with sharp Provolone, garlic aioli, broccoli rabe, ciabatta roll, side of fries ... 14


GRILLED PESTO CHICKEN – with sliced pancetta “salted Italian bacon”, grilled onions and peppers, garlic aioli, brioche bun, side of fries ... 14


CRAB CAKE SLIDERS (3) – signature crab cakes, spicy citrus aioli, potato buns ... 16

Additional \$1 for a gluten free bun on any sandwich except our sliders

ENTRÉES

 **GRILLED FILET** – 9 oz. filet, roasted garlic herb butter, sautéed broccoli, roasted fingerling potatoes ... 35

 **BONE-IN RIBEYE** – 16 oz. Bone-In ribeye over potato cauliflower purée and fried brussels sprouts ... 38

 **TUSCAN HALF CHICKEN** – deboned and stuffed with pancetta “salted Italian bacon”, ricotta and parmesan cheeses, rice, spinach and toasted pine nuts on a bed of roasted root vegetables in a tomato, red pepper broth, finished with saffron butter ... 22

CHICKEN PARMESAN – pan fried cutlet topped with fresh mozzarella cheese over linguini with house made marinara ... 19

CHICKEN ITALIANO – sautéed chicken breast topped with roasted red peppers, sautéed spinach, lump crab meat, melted Provolone cheese, white wine pan jus with sautéed broccoli and roasted fingerling potatoes ... 25

 **HERB-PARMESAN HORSE RADISH CRUSTED SALMON** – over sun-dried tomato polenta, surrounded by broccoli in a tomato broth ... 24

SAFFRON SHRIMP – with roasted fennel and mushroom cream sauce over rigatoni ... 25

DUO SIGNATURE CRAB CAKES – with wild rice and sautéed broccoli ... 33

RED SNAPPER – over fingerling potatoes topped with peppers, olives, and cured lemons with a carrot broth ... 27

PASTAS

BASIL GNOCCHI – with roasted root vegetables in a parmesan, mushroom broth ... 18

CACIO E PEPE – spaghetti in a butter, Parmigiano-Reggiano cheese and black pepper sauce served with sautéed spinach in garlic, shallots and a cheese bowl... 17

PORCINI RISOTTO – mushroom infused rice in a creamy Parmesan sauce topped with pork sausage and beef meatballs, served with a house garlic herb yogurt cheese ... 17

PAPPARDELLE PASTA – fresh pasta strips tossed with a hearty pork, vegetable and tomato ragu ... 17

SPINACH SPAETZLE – tender spinach dumplings served with prosciutto, peas, red onions cream and Parmesan cheese ... 16

Additional \$1 for gluten free penne pasta

 Gluten Free

 Gluten Free Friendly

 Vegan Friendly

*NO SUBSTITUTIONS unless noted. Consuming raw or undercooked meats, poultry, seafood, shellfish and eggs may increase your risk of food borne illness. Parties of 8 or more will have an 18% gratuity added to their check.

**Our Gluten Free Friendly designated items can be baked instead of fried upon request to accommodate a true gluten free diet.

***We are gluten free friendly! Most entrées can be prepared to accommodate a gluten free diet. Please ask your server for details.

JOIN US EVERY SUNDAY FOR BRUNCH + BUILD YOUR OWN BLOODY MARYS

10 AM - 2 PM | RESERVATIONS 610.543.2100 or TAVOLAS.COM