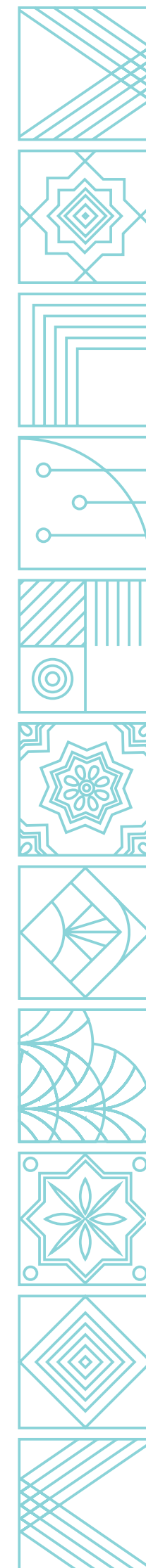


TAVOLA

di famiglia

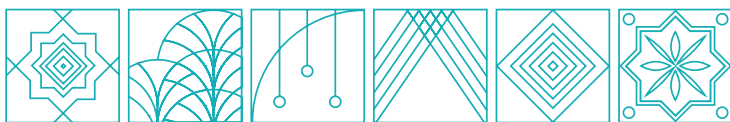


Allergens Chart



TAV OLA

di famiglia



We proudly source local produce wherever possible, ensuring the freshest flavours while supporting our nearby farmers. Our artisan products on the other hand are imported directly from Italy to achieve the most authentic taste possible.

CICCHETTI

- Homemade Focaccia Bread**, Extra Virgin Olive Oil, Aged Balsamic Vinegar * / £4.5
- Marinated Olives**, Sorrento Orange (V) * * / £4.5
- Garlic Bread** - Garlic Butter, Black Pepper, Mozzarella * / £5.5
- Italian Salumi** - Mortadella, Milano Salami, Parma Ham * * / £5.5
- Arancini Balls** - Red Wine, Truffle, Wild Mushroom, Mozzarella Rice Balls * / £7



ANTIPASTI

- Burratina** - Burrata, Grilled Fennel, Smoked Almonds, Orange, Grapefruit, Olive Oil, Focaccia Cruton * * / £11
- Chargrilled Mediterranean Vegetables** - Homemade Aged Balsamic Vinegar (V) * * * / £8
- Mozzarella in Carrozza** - Deep Fried Mozzarella Sticks, Tomato & Basil Sauce * / £9.5
- Calamari** - Homemade Lemon Garlic Aioli, Chilli, Parsley * * / £10.5
- Bruschetta** - Datterini Tomatos, Toasted Garlic Farmhouse Bread * * / £7.5
- Nonna's Meatballs** - Homemade Meatballs (Beef & Pork), Tomato & Basil Sauce, Homemade Focaccia / £9.5

PRIMO PIATTI

- Beef Shin Lasagna**, Parmesan / £15
- Tonnarelli alla Carbonara** - Guanciale, Egg, Parmesan * / £14
- Truffle & Porcini Mushrooms** - Fresh Mafalde, Parmesan, Parsley, Cream * / £13.5
- Beef Brisket Ragù** - Fresh Pappardelle, Tomato & Basil Sauce, 'Nduja Pangratto * / £15
- Cacio Pepe con Scampi** - Fresh Tonnarelli, Scampi, Pink Peppercorns, , Parmesan * / £16
- Rigatoni alla Norma** - Aubergine, Tomato & Basil Sauce, Chilli, Capers, Ricotta Salata (V) * / £12.5
- Tonnarelli con Granchio e Aragosta** - White Crab, Lobster Bisque, Chilli, Lemon & Butter * / £21

If you suffer from a food allergy or intolerance, please let the manager know upon placing your order. Guests with severe allergies or intolerances should be aware that although due care is taken, there is a risk of allergen ingredients still being present.

A discretionary 10% service charge will be added to your bill

(V) Can be made with plant-based ingredients * Can be made with gluten-free ingredients * Can be made with dairy-free ingredients * Vegetarian

SECONDI PIATTI

- Porchetto della Costiera** - Pork Belly, Mustard & Peppercorn Sauce, Chestnuts, Red Cabbage, Sultanas * / £15.5
- Amalfitana Fish Stew** - Sea Bream, Fennel, Fregola Pasta, Tomato & Basil Sauce, Garlic Ciabatta * / £18.5
- Pollo Milanese** - Breaded Chicken Breast, Fresh Tonnarelli, Tomato & Basil, Parmesan / £18.5
- Costata di Manzo alla Griglia** (For 2) - 750g Dry Aged T-Bone Steak, Salsa Verde (Medium Rare) * * / £28pp
- Insalata di Barbabietola** - Heirloom Beetroot, Endive & Radicchio Salad, Fresh Orange, Piedmont Hazelnut, Aged Balsamic Vinegar (V) * * * / £13
- Pomodoro Ripieno con Ragù** - Stuffed Tomato, Risotto Rice, Fresh Basil, Tomato & Chickpea Ragù (V) * * * / £14
- Razza Mediterranea** - Spiced Skate Wing, Seasoned New Potatoes, Artichokes, Salmoriglio Sauce / £17.5

PIZZAS

- Bosco di Parma** - Mushrooms, Mozzarella, Tomato & Basil, Parma Ham, Parmesan / £13.5
- Classica Vesuviana** - Mozzarella, Tomato & Basil, Parmesan / £12
- Fuoco del Sud** - Mozzarella, Tomato & Basil, Milano Salami, 'Nduja, Rocket, Hot Honey / £15
- Verde Mare** - Mozzarella, Tomato & Basil, Parma Ham, Pesto, Rocket, Burratina / £15

CONTORNI

- Roasted Garlic Potatoes**, Thyme, Shallots * / £5
- Fries** * / £5
- Wilted Spinach** * / £5
- Chargrilled Tender Stem Broccoli**, Bagna Cauda Sauce, Toasted Almonds / £5
- Mixed Leaves Salad**, Truffle Dressing / £5

PRE-THEATRE 3-6

TWO COURSES = £17.5

THREE COURSES = £20.5

Starters

- Chargrilled Mediterranean Vegetables** - Homemade Aged Balsamic Vinegar (V) * * *
- Mozzarella in Carrozza** - Deep Fried Mozzarella Sticks, Tomato & Basil Sauce *
- Calamari** - Homemade Lemon Garlic Aioli, Chilli, Parsley * *
- Bruschetta** - Datterini Tomatos, Toasted Garlic Ciabatta Bread * *
- Garlic Bread** - Garlic Butter, Black Pepper *

Main Courses

- Amalfitana Fish Stew** - Sea Bream, Fennel, Fregola Pasta, Tomato & Basil Sauce, Garlic Ciabatta *
- Porchetto della Costiera** - Pork Belly, Mustard & Peppercorn Sauce, Chestnuts, Red Cabbage Salad, Sultanas *
- Cacio Pepe con Scampi** - Fresh Tonnarelli, Scampi, Pink Peppercorns, , Parmesan *
- Rigatoni alla Norma** - Aubergine, Tomato & Basil Sauce, Chilli, Capers, Ricotta Salata (V) *
- Beef Brisket Ragù** - Fresh Pappardelle, Tomato & Basil Sauce, 'Nduja Pangratto *
- Pollo Milanese** - Breaded Chicken Breast, Fresh Tonnarelli, Tomato & Basil, Parmesan
- Fuoco del Sud** - Mozzarella, Tomato & Basil, Milano Salami, 'Nduja, Rocket, Hot Honey

Desserts

- Tiramisu**
- Amalfi Lemon Cheesecake**
- Selection of Artisan Ice Creams** - Vanilla, Chocolate, Strawberry, Pistachio

