

TAVOLA

di famiglia

Fresh Pasta made daily, in house, served to your table

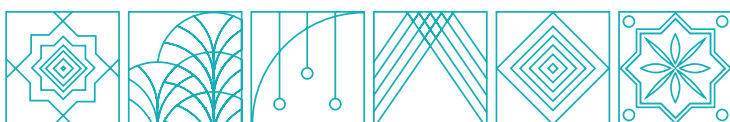


Allergens Chart

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

TAV OLA

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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

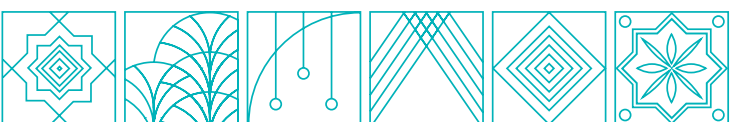
Homemade Focaccia Bread - Warm focaccia served with extra virgin olive oil and aged balsamic vinegar. * / 5.5

Marinated Olives - Italian olives stuffed with fresh orange and herbs. (V) * * / 4.5

Garlic Ciabatta - Toasted ciabatta with whipped garlic butter and cracked black pepper. / 5

Add pepperoni, olives, mozzarella or chilli + £1.50.*

Arancini Balls - Crispy risotto balls with tomato, melted mozzarella, basil pesto & parmesan / 8



ANTIPASTI

Mozzarella in Carrozza - Crispy fried mozzarella sandwich served with rich tomato and basil sauce. * / 10

Calamari - Lightly fried squid with lemon-garlic aioli, fresh parsley and chilli. * * / 11

Bruschetta - Toasted garlic ciabatta topped with sweet cherry tomatoes and olive oil. (V) * * * / 9

Nonna's Meatballs - Slow-cooked beef and pork meatballs in tomato and basil sauce. / 11

Crab Crostini - White crab, lemon whipped cream cheese, chives & toasted sourdough. / 10

PRIMO PIATTI

(Fresh Pastas)

Lasagne - Layers of braised beef shin, béchamel and parmesan. / 16

Linguine alla Carbonara - with pancetta, egg yolk, parmesan and cracked black pepper. * / 15

Tagliatelle ai Funghi Porcini - wild mushrooms, garlic, parsley and olive oil. (V) * * * / 15

Tagliatelle al Ragù di Manzo - Slow-cooked beef brisket ragu, tomato and basil.* / 16

Linguine con Pesto di Pistacchi e Gamberi - King prawns, pistachio pesto and lemon zest. * / 17

Fusilli alla Norma - Aubergine, tomato and basil sauce, capers and ricotta salata. (V) * * * / 14

Linguine con Granchio e Aragosta - White Crab, Lobster Bisque, Chilli, Lemon Zest & Butter. / 21

Fusilli al Pollo al Pepe - Tender chicken in a creamy peppercorn sauce, finished with parsley. * / 15

Tagliatelle alla Fincchiona - Fennel sausage, chilli, kale, rosemary and parmesan in a light cream sauce.* / 15

PRANZO FISSO 12-6

TWO COURSES = 19

THREE COURSES = 22

Starters

Arancini Balls - Crispy risotto balls with tomato, basil and melted mozzarella.

Mozzarella in Carrozza - Crispy fried mozzarella sticks served with a rich tomato and basil sauce. *

Calamari - Lightly fried squid with lemon-garlic aioli, fresh parsley and a touch of chilli. * *

Bruschetta - Toasted garlic ciabatta topped with sweet cherry tomatoes and olive oil. (V) * * *

MONDAY - FRIDAY ONLY

SECONDI PIATTI

Porchetto della Costiera - Slow-cooked pork belly with mustard and peppercorn sauce, chestnuts, red cabbage and sultanas. * / 15

Amalfitana Fish Stew - Sea bream with fennel, fregola pasta, tomato and basil sauce, served with garlic ciabatta. * / 18

Pollo Milanese - Crispy breaded chicken breast served with fresh linguine, tomato & basil sauce and parmesan / 18

Costata di Manzo alla Griglia - Sirloin steak, garlic potatoes, salsa verde * * / 26

Insalata Caesar con Pollo - Pan-fried breaded chicken breast with romaine lettuce, anchovies, croutons and parmesan. / 16

Pomodoro Ripieno con Ragu - Baked tomato filled with risotto rice, fresh basil and a slow-simmered tomato & chickpea ragu. (V) * * * / 15

Main Courses

Porchetto della Costiera - Slow-cooked pork belly with mustard and peppercorn sauce, chestnuts, red cabbage and sultanas. *

Pomodoro Ripieno con Ragu - Baked tomato filled with risotto rice, fresh basil and a slow-simmered tomato & chickpea ragu (V) * * *

Fusilli alla Norma - Aubergine, tomato and basil sauce, capers and ricotta salata. (V) * * *

Tagliatelle al Ragù di Manzo - Slow-cooked beef brisket ragu, tomato, basil.*

Insalata Caesar con Pollo - Pan-fried chicken breast with romaine lettuce, anchovies, croutons and parmesan.

Amalfitana Fish Stew - Sea bream with fennel, fregola pasta, tomato and basil sauce, served with garlic ciabatta. *+ £2 Supplement

Please ask your server for available desserts

PIZZAS

Bosco di Parma - Tomato and mozzarella with mushrooms, Parma ham, basil and shaved parmesan. / 13.5

Classica Vesuviana - Classic tomato, mozzarella, basil and parmesan. / 12.5

Fuoco del Sud - Tomato and mozzarella with Milano salami, 'nduja, rocket and hot honey. / 15

Verde Mare - Tomato and mozzarella with Parma ham, pesto, rocket and burratina. / 15

CONTORNI

Roasted Garlic Potatoes - Roasted potatoes with garlic, thyme and shallots. / 5

Parmesan Fries - Crisp, lightly salted fries topped with parmesan. / 5

Chargrilled Tenderstem Broccoli - Chargrilled broccoli with bagna cauda sauce and toasted almonds. / 5

Green Salad - Mixed green leaves, balsamic dressing. * / 5