

appetizers

Flatbread Nachos warm Tuscan flatbreads with melted mozzarella, kalamata olives, oven cured tomatoes, basil and marinara dipping sauce 7

Crispy Fried Calamari and hot cherry peppers with citrus tomato aioli 9

Tuscan Hearth Roasted Wings marinated in herbs and spices served with our house made gorgonzola dressing 8

Lump Blue Crab Cakes with lemon caper tarragon aioli 12

Fried Cheese a mixture of ricotta and smoked mozzarella lightly breaded, fried and served with a roasted tomato and cherry pepper sauce 8

Bruschetta thick cut Italian bread with white bean spread and wild mushroom salad 6

soups

Soups of the day cup 4 bowl 6

salads

House mesclun greens, cucumber, grape tomato, and carrot dressed with balsamic vinaigrette 7

Caesar romaine lettuce hearts and homemade croutons tossed in our garlic anchovy dressing with shaved parmesan and *white anchovies upon request* 9

Tuscan Vegetable Salad baby arugula, provolone, roasted pepper, oven cured tomato, cucumber and caperberries, dressed with Chianti vinaigrette 9

Tavolino Chopped Salad mesclun greens, Genoa salami, tomatoes, roasted peppers and chicken, provolone tossed with balsamic vinaigrette 11

Wilted Spinach with pears, gorgonzola cheese, spiced walnuts, and warm applewood-smoked bacon vinaigrette 9

Players Club Cobb romaine lettuce hearts, chicken, applewood smoked bacon, hardboiled egg, avocado, garbanzo beans, cucumber and tomato tossed in blue cheese dressing 11

Beet Salad with warm goat cheese, orange supremes, rosemary dressing and toasted walnuts 7

Flank Steak Salad chopped romaine with grape tomatoes and bleu cheese dressing, topped with grilled flank steak 14

Add Ons

Garlic and Herb Grilled Chicken 5

Grilled Shrimp 7

Marinated Flank Steak* 8

p i z z a s

*Our pizzas are available in two sizes, a 16 inch pizza and a 12 inch pizza.
The pizzas can be shared as an appetizer or ordered as an entree.*

Marinara our thin crust topped with house made tomato sauce and mozzarella 9/14

Margherita sweet tomato, mozzarella and fresh basil 9.25/14.5

Pesto a white pizza with fresh basil pesto, fresh mozzarella and fire roasted red pepper strips 9.50/15

Portobello Mushroom with spinach, ricotta, toasted garlic, tomato and mozzarella 10.50/17

Lobster native lobster meat with roasted corn, basil aioli, fontina and diced tomato 16/28

Mediterranean Vegetable with sundried tomato pesto, peppers, tomatoes, zucchini and eggplant topped with mozzarella 10/16

Florentine Steak* sliced flank steak fanned over our white pizza with roasted garlic puree, spinach, and oven cured tomatoes 11.50/19

Pepperoni traditional pizza with imported pepperoni and mozzarella 10.25/16.50

Chicken and Broccoli parmesan cream, roasted garlic cloves and mozzarella 10.50/17

Italian Sausage with our house marinara, caramelized onions, hot cherry peppers, mozzarella and fresh herbs 10.25/16.50

Balsamic BBQ Chicken house-made balsamic BBQ sauce with grilled chicken, caramelized onions, roasted peppers, smoked mozzarella and scallion 10.50/17

Primavera our marinara with spinach, mushroom, fire roasted red pepper, asparagus and goat cheese 10/16

Wild Mushroom and Chicken with basil pesto, fresh mozzarella and diced tomato 10.50/17

Meat Lovers pepperoni, sausage, salami and meatballs baked on our traditional marinara 11/18

Carni Affettato Pizza parmesan cream and oven-cured tomatoes with thinly sliced cured meats, shaved parmesan and fresh parsley 12.50/21

Prosciutto and Fig fig marmelatta, thinly sliced prosciutto and fontina with baby arugula and balsamic 13/22

Melanzana tomato sauce, roasted garlic, spinach, feta, mozzarella, and fried eggplant 10.50/17

House Special Pizza spinach, gorgonzola, caramelized onions, mozzarella, crispy applewood smoked bacon and spiced walnuts 11/18

Sweet Potato Pizza pinenut spread, roasted sweet potato, gorgonzola, arugula, pancetta, and aged balsamic drizzle 11/18

Mediterranean Chicken kalamata olives, hot peppers, chicken and feta topped with chilled cucumber, red onion and tomato dressed with lemon herb vinaigrette 11/18

p a n i n i s a n d w i c h e s

Meatball Panini with fresh marinara and mozzarella 9

Smoked Turkey with fontina, granny smith apples and sun-dried tomato pesto 9

Prosciutto Caprese thinly sliced prosciutto with fresh mozzarella, tomato and basil aioli 9.50

Grilled Chicken with roasted red pepper, provolone, red onion and pesto 9

Grilled Chicken and Fig balsamic glazed chicken with fig marmelatta, baby arugula and fresh mozzarella 9

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h o t s a n d w i c h e s

All sandwiches are served with choice of tossed salad greens, Pasta Fagiola Salad or French fries

Eggplant or Chicken Parmesan all house made and served with fresh marinara and melted cheese blend on a sub roll 9

Tavolino Burger* our sirloin burger topped with applewood smoked bacon, caramelized onions and fontina 10

Grilled Sirloin Burger* half a pound of fresh ground sirloin and grilled to your specification served on a ciabatta roll 8

Complimentary Toppings

BBQ, Arugula, Basil Aioli, Marinara

Burger Toppings

Caramelized Onions, Fire Roasted Red Peppers, Sautéed Peppers, Mushrooms, Sun-dried Tomato Pesto .75 each

Applewood Smoked Bacon, Fontina, Smoked Mozzarella, Gorgonzola, Goat Cheese, Mozzarella 1.25 each

w r a p p e d s a n d w i c h e s

Grilled Portobello and Asparagus Wrap with parmesan, tomato and romaine dressed with balsamic vinaigrette 8

Chicken Caesar Wrap with romaine, croutons and parmesan tossed with our house made dressing 9

Chicken Salad all white meat with granny smith apples, walnuts and golden raisins dressed with mayonnaise 8

Tavolino Tuna Wrap white Albacore tuna with Italian herb mayonnaise, romaine lettuce and cucumber 9

Grilled Salmon Wrap chunks of chilled salmon with romaine, tomato and onion dressed with lemon caper tarragon aioli 10

Roasted Vegetable Wrap zucchini, red peppers, eggplant and tomatoes with balsamic dressed greens and goat cheese 8

e n t r e e s

Chicken Parmesan golden brown and baked with our house made marinara and mozzarella served over cappellini 19

Flank Steak* marinated, grilled and served sliced with a pancetta twice-baked potato and broccoli florets 22

Spinach and Portobello Ravioli sautéed with roasted garlic and oven cured tomatoes in browned butter topped with crumbled goat cheese 15

Bolognese a rich and savory sauce made with beef, veal and pork in the authentic style of Bologna, Italy. Tossed with fresh pappardelle 19

Shrimp Scampi large shrimp sautéed with plum tomatoes, garlic, white wine, lemon and herbs served over fettuccine 25

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