

zuppe & insalate

CROSTINI TOMATO SAGE SOUP

Creamy tomato soup cooked with fresh sage and garnished with our Tavola crème fraîche and parsley
Bowl 6 | Cup 4

MINESTRONE SOUP

Our hearty beef and vegetable soup
Bowl 6 | Cup 4

ROASTED CAULIFLOWER SOUP

Sautéed mushrooms, pistachio pesto & lemon zest
Bowl 6 | Cup 4

TAVOLA CAESAR 9

With chicken 12 | With shrimp 15 | With salmon 14
Family Style 25 | *With chicken 36 | With shrimp 45 | With salmon 42*

ROCKET SALAD 8

Fresh arugula, pecorino, oranges, focaccia croutons, orange - mango vinaigrette
With chicken 12 | With shrimp 15 | With salmon 14
Family Style 19 | *With chicken 36 | With shrimp 45 | With salmon 42*

TAVOLA BEET SALAD 12

Roasted beets, fresh arugula, goat cheese crumbled, pistchios, fresh lemon juice, EVOO, & balsamic glaze
With chicken 15 | With salmon 16
Family Style 35 | *With chicken 41 | With salmon 47*

CATALINA 11

Chopped cucumbers, tomato, avacado, asparagus, Italian parsley, red onion, sea salt, feta, lemon juice, EVOO, olives, black pepper, & fresh mint
With chicken 14 | With salmon 15
Family Style 32 | *With chicken 39 | With salmon 44*

ORGANIC GREENS 10

Fried goat cheese, fresh grilled cantaloupe, prosciutto & balsamic vinaigrette
With chicken 12 | With shrimp 15 | With salmon 14
Family Style 22 | *With chicken 36 | With shrimp 45 | With salmon 42*

KALE 9

Fresh kale, goat cheese, basil, baby spinach, grape tomatoes, spiced walnuts, blueberries & dried cranberries
With chicken 12 | With shrimp 15 | With salmon 14
Family Style 25 | *With chicken 36 | With shrimp 44*

WINTER PEAR SALAD 12 | Family Style 35

Field greens, grilled chicken, dolce gorgonzola, mint, walnuts & a pear vinaigrette

CRAB CAKE SALAD 15 | Family Style 45

Jumbo lump crab cake with fresh greens, avocados, roasted corn, diced red onions, ruby red grapefruit, with a Catalina vinaigrette & dusted with sea salt and fresh ground pepper

pizza

(Gluten free pizza available for \$1 extra)

PIZZA GIOVANNI 14.5

Fresh pomodoro, portobellas, Italian sausage, pepperoni, house crafted meatballs, mozzarella & pecorino cheeses

JUST DUCKY! 17

fresh pomodoro, caramelized red onions, goat cheese & duck confit

TAVOLA 14

Roasted pears, mozzarella, gorgonzola, pecorino cheese, carmelized onions, arugula & house pesto

U DISTRICT 14

Figs, mascarpone, goat cheese, prosciutto, arugula, parmigiano - reggiano, balsamic & truffle oil

MARGHERITA 13

Tomato confit, fresh basil, & fresh buffalo mozzarella

RUSTICA PIZZA 13

Mozzarella & goat cheese, roasted Japanese eggplant, bell peppers, garlic, fresh herbs, crushed red pepper flakes & cherry tomatoes

stromboli

THE WESTLAKE 19

Incredible crab, shrimp, basil pesto, parmesan & mozzarella

THE WALLINGFORD 14

Pepperoni, mushrooms, Italian sausage, pomodoro & mozzarella

dolce

*DESSERT SAMPLER 10

Desiree's Cake, Tiramisu & C&L ice cream

*TIRAMISU 8.5

Made in-house daily

DESIREE'S CAKE 8.5

Soaked in mascarpone cream & finished with.

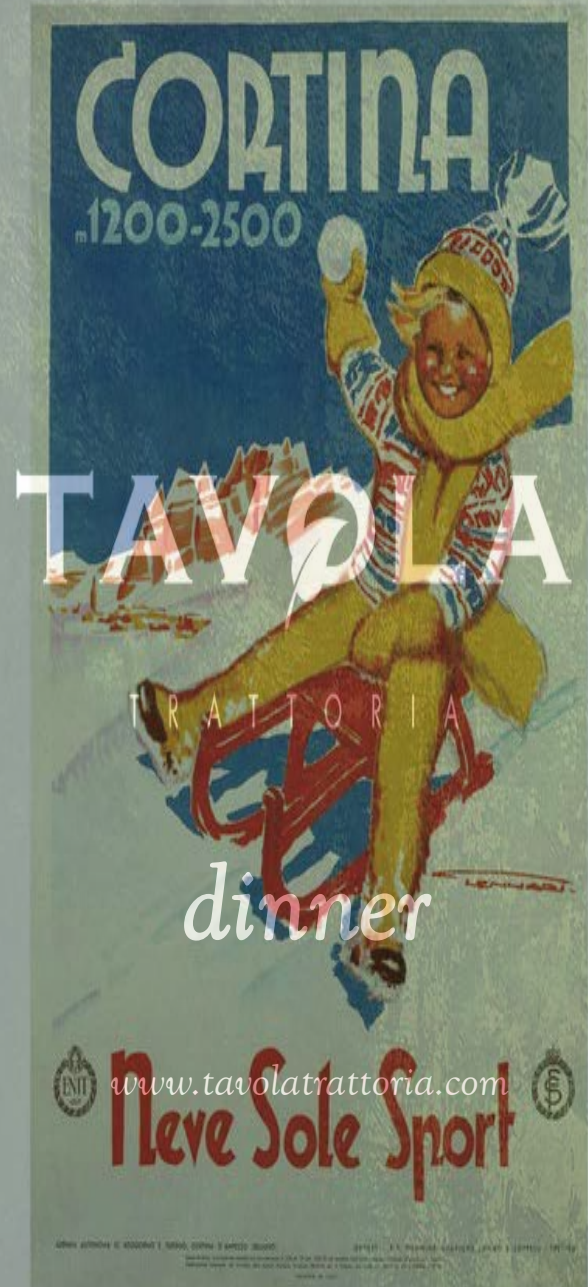
CHOCOLATE CRÈME BRÛLÉE 8.5

With toffee crunch

POACHED CHIANTI PEAR 8

House-made vanilla ice cream, with walnuts in a pool of warm Sambuca ganache

Family style dishes can serve up to 3 - 4 people.



dinner hours

Monday - Thursday
4:00 P.M. - 9:00 P.M.

Friday & Saturday
4:00 P.M. - 9:30 P.M.

lunch daily

11:00 A.M. - 4:00 P.M.

sunday's

11:30 A.M. - 8:30 P.M.

Tavola Trattoria is not a certified gluten free establishment, but we do our utmost with sourcing gluten free products for our menu.

**Items contain or may contain raw or undercooked ingredients. Some items may be cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the risk of foodborne illness, especially if you have certain medical conditions.*

479.715.4738

108 SE A Street | Bentonville, AR 72712

antipasti

FARM BOARD 15

Our selection of cured meats, cheese, preserved vegetables, olives, fruit, jam, & TT bread

ANTIPASTO MISTO 18

Molinari Salami, artichokes, olives, roasted garlic, roasted red peppers, crispy eggplant, fried goat cheese, crostini & arugula

MUSSELS Market Price

Prince Edward Island 15 (Limited availability)

CAPRESE TAVOLA 11

Caprese tomatoes layered with Buffalo Mozzarella and Basil, garnished with balsamic reduction, our house pesto, and Mediterranean olives

BRUSCHETTA 10

Baguette, buffalo mozzarella, lush bruschetta & basil

CALAMARELLO 15

Fried calamari, shrimp & zucchini on crispy eggplant
Family Style 42

TAVOLA CROSTINI 10

Prosciutto, brie, pesto & fig compote

BURRATA 14

Silky, buttery Italian style cheese with a drizzle of EVOO, sea salt & fresh cracked pepper. Served with crostini and fresh seasonal fruit

CRAB ARANCINI TRIO 18

Stuffed blue crab risotto balls, parmesan cream, pomodoro & basil pesto

SICILIAN BALL 9

Large risotto ball stuffed with our house-made bolognese, mozzarella, lightly coated with house bread crumbs & fried

ESCARGOT 10

Escargot cooked in garlic butter and topped with red pepper bread crumbs, served with two of our house crostinis

FRIED OLIVES 7

Stuffed with gorgonzola & mascarpone
Family Style 18

HOUSE CRAFTED MEATBALLS 12

Turkey or beef

princinpale & pasta

(Soul Dishes)

PATER'S DISH 15

pistashio pesto, risotto, arugula, sauteéd chicken, spinach, two organic eggs portobellos, red peppers, sweet onion, roasted garlic & sunny side up

ANA ROSA 12

Spiral zucchini & squash, EVOO, roasted garlic, pomodoro, capers, spinach, green peas & calabrese peppers
With chicken 14 | With salmon 18 | With Shrimp 18

princinpale & pasta

OSSO BUCO Market Price

Veal shank braised in tomatoes & white wine reduction until tender & falling off the bone with risotto & salsa verde

FRESH CATCH Market Price

The freshest fish with mashed potatoes & seasonal veggies

LOBSTER MACARONI & CHEESE 25

Maine Lobster, penne pasta with a rich parmesan cream sauce
Family Style 75

*BISTRO STEAK FRITES 31

14 oz handcut ribeye & frites dusted with a peppercorn spice blend & doused with a house mustard - cognac sauce

LOBSTER RISOTTO Market Price

Butter poached lobster claw meat, asparagus, cream reduction, white wine & Parmigiano - Reggiano

DUCK CONFIT & PUMPKIN RISOTTO 27

Roasted duck leg with aromatic seasoning with house roasted pumkin risotto

*MARCELO'S SPECIAL 22

Beef tenderloin, penne, buffalo mozzarella, spinach, roasted garlic & basil pesto
Family Style 57

MARSALA

Sweet marsala wine reduction, & sautéed portobella mushrooms

**Beef tenderloin 24 | Veal cutlet 18 | Chicken cutlet 17*

Family Style | Tenderloin 60 | Veal cutlet 52 | Chicken cutlet 46

CRAB CAKES Market Price

Pan seared to a golden brown, mashers, basil pesto & house creamy alfredo, served with seasonal veggies

WOOD FIRED SALMON 23

Grilled on cedar with seasonal berry coulis. Served with seasonal vegetables & risotto
Family Style 62

SALTIMBOCCA

Cream, marsala wine reduction, prosciutto, & wild mushroom ravioli

Veal cutlet 18 | Chicken cutlet 17

Family Style | Veal cutlet 52 | Chicken cutlet 49

FETTUCCINE ALFREDO 10

With chicken 15 | With shrimp 19

Family Style 30 | With chicken 45 | With shrimp 57

PARMIGIANA

Sautéed cutlet in pomodoro sauce with mozzarella & Parmigiano - Reggiano

Chicken cutlet 17 | Veal cutlet 18 | Eggplant 15

Family Style | Chicken cutlet 49 | Veal cutlet 52 | Eggplant 45

RAVIOLI TAVOLA 17

Pasta pillows with blue crab meat, parsnip cream, white port, & Parmigiano -Reggiano house parmesan cream sauce. Served with seasonal vegetables

Family Style 48

MIRABELLA'S SPECIAL PASTA 16

House bolognese, topped with four cheese ravioli, melted buffalo mozzarella & parmesan cream sauce

Family Style 47

LITTLE LISA'S BAKED LOCARNO CANNELLONI 15

Ricotta, sweet Italian sausage, spinach & parmesan

Served with little pear salad.

Family Style 45

LASAGNA TOPPED WITH HOUSE BOLOGNESE 14

Served with a Caesar salad

Family Style 41

LASAGNA VEGETARIAN 13

Tavola style lasagna with fried eggplant, pomodoro, parmesan, mozzarella, goat cheese, fresh basil & rocket salad

Family Style 39

LEMON CUTLET

Mushrooms, artichokes with lemon butter & cream reduction, & capers

Veal cutlet 18 | Chicken cutlet 17

Family Style | Veal cutlet 52 | Chicken cutlet 46

SPAGHETTI MEATBALLS 14

Fresh pasta, house crafted Wagyu beef meatballs, parmesan, fresh basil, roasted cherry tomatoes & pomodoro sauce

Family Style 39

TAVOLA RATATOUILLE 14

Classic French dish with butternut squash, goat cheese & risotto

Family Style 39

GNOCCHI FORMAGI 13

Spicy Italian sausage & parmesan cream sauce

Family Style 35

HOUSE GNOCCHI 13

Bolognese & dolce gorgonzola

Family Style 35

GNOCCHI With cedar wrap salmon for 21

FOUR CHEESE RAVIOLI

With bolognese 14 | Basil pesto & truffle cream 14 | Pomodoro 12 |

Parmesan cream 14

Family Style | With bolognese 39 | Basil pesto & truffle cream 35 | Pomodoro 29 |

Parmesan cream 39

2000 YEAR ANNIVERSARY RISOTTO 17

Einkorn wheat, large Gulf of Mexico shrimp, spinach, butternut squash, roasted pistachios, roasted garlic, EVOO, parmigiano - reggiano, white wine & chicken stock

PAPPARDELLE BOLOGNESE 15

Fresh house bolognese in pasta with fresh ricotta & mint

Family Style 39

PASTA POMODORO 10

Angel hair pasta, pomodoro sauce, basil & Parmigiano - Reggiano

With chicken 12 | With shrimp 17

Family Style 29 | With chicken 38 | With shrimp 49

ORECCHIETTE 15

Grilled chicken, sun-dried tomatoes, asparagus, & dolce gorgonzola cream

Family Style 47

Ask your server about our side salad options

Family style dishes can serve up to 3 - 4 people.