



TAVOLA

TRATTORIA

LUNCH

ANTIPASTI

BURRATA 14.25

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

BRUSCHETTA 11.50

Baguette, buffalo mozzarella, lush bruschetta & basil.

CALAMARELLO 15.50

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

TAVOLA CROSTINI 10.50

Prosciutto, brie, pesto & fig compote.

SICILIAN BALL 11

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

HOUSE CRAFTED MEATBALLS 14

Wagyu Beef & pork

FRIED OLIVES 8.50

Stuffed with gorgonzola & mascarpone.
Family Style 18

LUNCH

ZUPPE & INSALATE

ROASTED CAULIFLOWER SOUP

Sautéed mushrooms, pistachio pesto & lemon zest.
Bowl 8 | Cup 6

CROSTINI TOMATO SAGE SOUP

Creamy tomato soup cooked with fresh sage and garnished with our Tavola crème fraîche and parsley.
Bowl 8 | Cup 6

MINISTRONE SOUP

Our hearty beef and vegetable soup.
Bowl 8 | Cup 6

LUNCH

ZUPPE & INSALATE

ROASTED CAULIFLOWER SOUP

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Creamy tomato soup cooked with fresh sage and garnished with our Tavola crème fraîche and parsley.
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MINISTRONE SOUP

Our hearty beef and vegetable soup.
Bowl 8 | Cup 6

CAPRESE TAVOLA 13

Caprese tomatoes layered with buffalo mozzarella and basil, garnished with balsamic reduction, our house pesto and Mediterranean olives.

DAUGHTERS SALAD 12

Fresh spinach, table greens, cucumbers, sliced strawberries, local goat cheese & raspberry vinaigrette

With chicken 16 | With shrimp 18 | With salmon 19

Family Style 29 | With chicken 39 | With shrimp 49 | With salmon 49

ORGANIC GREENS 12

Fresh organic greens with prosciutto wrapped melon

With chicken 15 | With shrimp 18 | With salmon 19

Family Style 29 | With chicken 39 | With shrimp 49 | With salmon 49

TAVOLA CAESAR 10

With chicken 14 | With shrimp 17 | With salmon 17

Family Style 25 | With chicken 36 | With shrimp 45 | With salmon 45

ROCKET SALAD 10

Fresh arugula, pecorino, oranges, focaccia croutons, orange - mango vinaigrette.

With chicken 14 | With shrimp 17 | With salmon 17

Family Style 25 | With chicken 36 | With shrimp 45 | With salmon 45

CATALINA 13

Chopped cucumbers, tomato, avocado, asparagus, Italian parsley, red onion, sea salt, feta, lemon juice, EVOO, olives, black pepper & fresh mint.

With chicken 14 | With salmon 19

Family Style 33 | With chicken 40 | With salmon 45

WINTER PEAR SALAD 15

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

Family Style 39

SANDWICHES & SUCH

Comes with a choice of soup, Caesar salad, Rocket salad, regular fries or sweet fries.

CHICKEN PARMESAN POT PIE 12

Tender free-range chicken, cream reduction with fresh seasonal veggies, baked in our fresh pizza crust & served calzone style.

HOUSE WAGYU MEATBALL SANDWICH 13

Served on fresh baked cheese bread with a choice of turkey or beef meatballs.

CHICKEN PARMESAN SANDWICH 12.75

Served on fresh baked bread.

***TAVOLA FRENCH QUARTER BURGER 14**

Served on fresh baked bread with mozzarella, Moroccan truffle mayo, pancetta, mushrooms & O-rings.

CROCQUE MADAME 13.75

French country ham, mozzarella, parmesan cream & served with a sunny-side-up egg.

AVOCADO BLT SANDWICH 13.50

Double smoked bacon, beef steak tomato, fresh lettuce, avocado & Moroccan mayo.

GRILLED CHEESE PANINI 12.25

Melted mozzarella, goat & parmesan cheeses & basil with an avocado & tomato tapenade.

PIZZA**MARGHERITA 13**

Tomato confit, fresh basil & fresh buffalo mozzarella.

PIZZA GIOVANNI 15

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

TAVOLA 14

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

RUSTICA PIZZA 13

Pomodoro, mozzarella & goat cheese, broccoli, mushrooms, red onions, roasted bell peppers, garlic, fresh herbs, crushed red pepper flakes & cherry tomatoes.

U DISTRICT 14

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

STROMBOLI**THE WESTLAKE 19.75**

Incredible crab, shrimp, basil pesto, parmesan & mozzarella.

THE WALLINGFORD 15.50

Pepperoni, mushrooms, Italian sausage, pomodoro & mozzarella.

DOLCE***TIRAMISU 8.50**

Made in-house daily.

DESIREE'S CAKE 8.50

Soaked in mascarpone cream & finished with Frangelico cream & nutella.

CHOCOLATE CRÈME BRÛLÉE

With toffee crunch.



supper

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 11.50

Baguette, buffalo mozzarella, lush bruschetta & basil.

CALAMARELLO 15.50

Fried calamari, shrimp & zucchini on crispy eggplant.

Family Style 42

TAVOLA CROSTINI 10.25

Prosciutto, brie, pesto & fig compote.

BURRATA 14.25

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 10.50

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

ESCARGOT 11

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

FRIED OLIVES 8

Stuffed with garganzola & mascarpone.

Family Style 18

HOUSE CRAFTED MEATBALLS 14

Wagyu beef and fresh pork

SUPPER

ZUPPE & INSALATE

CROSTINI TOMATO SAGE SOUP

Creamy tomato soup cooked with fresh sage and garnished with our Tavola crème fraîche and parsley.

Bowl 8 | Cup 6

MINISTRONE SOUP

Our hearty beef and vegetable soup.

Bowl 8 | Cup 6

ROASTED CAULIFLOWER SOUP

Sautéed mushrooms, pistachio pesto & lemon zest.

Bowl 8 | Cup 6

DAUGHTERS SALAD 12

Fresh spinach, table greens, cucumbers, sliced strawberries, local goat cheese & raspberry vinaigrette

With chicken 16 | With shrimp 18 | With salmon 19

Family Style 29 | With chicken 39 | With shrimp 49 | With salmon 49

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Fresh organic greens with prosciutto wrapped melon

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Family Style 25 | With chicken 36 | With shrimp 45 | With salmon 45

ROCKET SALAD 10

Fresh arugula, pecorino, oranges, focaccia croutons, orange - mango vinaigrette.

With chicken 14 | With shrimp 17 | With salmon 17

Family Style 19 | With chicken 36 | With shrimp 45 | With salmon 45

CATALINA 13

Chopped cucumbers, tomato, avocado, asparagus, Italian parsley, red onion, sea salt, feta, lemon juice, EVOO, olives, black pepper & fresh mint.

With chicken 14 | With salmon 19

Family Style 33 | With chicken 40 | With salmon 45

KALE 12

Fresh kale, goat cheese, basil, baby spinach, grape tomatoes, spiced walnuts, blueberries & dried cranberries.

With chicken 14 | With shrimp 17 | With salmon 19

Family Style 25 | With chicken 36 | With shrimp 45

WINTER PEAR SALAD 15 | Family Style 39

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

PIZZA

(Gluten free pizza available for \$1 extra)

PIZZA GIOVANNI 15

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

TAVOLA 14

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

U DISTRICT 14

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

MARGHERITA 13

Tomato confit, fresh basil & fresh buffalo mozzarella.

RUSTICA PIZZA 13

Pomodoro, mozzarella & goat cheese, broccoli, mushrooms, red onions, roasted bell peppers, garlic, fresh herbs, crushed red pepper flakes & cherry tomatoes.

STROMBOLI

THE WESTLAKE 19.75

Incredible crab, shrimp, basil pesto, parmesan & mozzarella.

THE WALLING FORD 15.50

Pepperoni, mushrooms, Italian sausage, pomodoro & mozzarella.

PRINCIPALE & PASTA

(Soul Dishes)

PATER'S DISH 15.25

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

ANA ROSA 14.25

Spiral zucchini & squash, EVOO, roasted garlic, pomodoro, capers, spinach, green peas & calabrese peppers.

With chicken 14 | With salmon 18 | With Shrimp 18

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 risotto & seasonal veggies.

11

LOBSTER MACARONI & CHEESE Market Price

Maine Lobster, penne pasta with a rich parmesan cream sauce.

Family Style 75

*BISTRO STEAK FRITES 39

14 oz handcut new york strip & frites dusted with a peppercorn spice blend & doused with a house mustard - cognac sauce.

LOBSTER RISOTTO Market Price Limited Availability

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

*MARCELO'S SPECIAL 25.75

Beef tenderloin, penne, buffalo mozzarella, spinach, roasted garlic & basil pesto.

Family Style 57

MARSALA

Sweet marsala wine reduction, & sautéed portobello mushrooms.

*Beef tenderloin 32 Chicken cutlet 17.50

Family Style | Tenderloin 74 | Chicken cutlet 55

CRAB CAKES Market Price

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

WOOD FIRED SALMON 26

Grilled OraKing salmon on cedar with seasonal berry coulis.

Served with seasonal vegetables & risotto.

Family Style 65

SALTIMBOCCA

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

Chicken cutlet 19.25

Family Style | Chicken cutlet 55

FETTUCCINE ALFREDO 14

With chicken 20 | With shrimp 22

Family Style 34 | With chicken 45 | With shrimp 59

PARMIGIANA

Sautéed cutlet in pomodoro sauce with mozzarella

& Parmigiano - Reggiano.

Chicken cutlet 17 | Eggplant 15

Family Style | Chicken cutlet 52 | Eggplant 47

RAVIOLI TAVOLA 18

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

Family Style 54

MIRABELLA'S SPECIAL PASTA 16

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

Family Style 55

LITTLE LISA'S BAKED LOCARNO CANNELLONI 16

Ricotta, sweet Italian sausage, spinach & parmesan.

Served with little pear salad.

Family Style 45

LASAGNA TOPPED WITH HOUSE BOLOGNESE 15

Served with a Caesar salad.

Family Style 55

LASAGNA VEGETARIAN 13

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

Family Style 45

LEMON CUTLET

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

Chicken cutlet 17

Family Style | Chicken cutlet 49

SPAGHETTI MEATBALLS 14

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

Family Style 42

TAVOLA RATATOUILLE 14

Classic French dish with butternut squash, goat cheese & risotto.

Family Style 42

GNOCCHI FORMAGI 15

Spicy Italian sausage & parmesan cream sauce.

Family Style 42

HOUSE GNOCCHI 16

Bolognese & dolce gorgonzola.

Family Style 44

GNOCCHI 21

With cedar wrap salmon.

FOUR CHEESE RAVIOLI

With bolognese 15 | 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 21

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

PAPPARDELLE BOLOGNESE 16

Fresh house bolognese in pasta with fresh ricotta & mint.

Family Style 44

PASTA POMODORO 12

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

With chicken 14 | With shrimp 17

Family Style 35 | With chicken 45 | With shrimp 55

ORECCHIETTE 15.50

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

Family Style 47



drinks

R & D WINES GLASS | BOTTLE

SPARKLING

Masottina Prosecco Brut 10 | 35

WHITE

Lubanzi Chenin Blanc, South Africa 10 | 35

REDS

Etna Rosso, Nerello Mascalese, Italy 65

Three Henrys Pinot Noir, France 10 | 35

Stellekaya Hercules, Cabernet ~ Sangiovese, South Africa 10 | 37

Fontella Chianti, Italy 10 | 35

Lubanzi Red Blend, Shiraz ~ Grenache, South Africa 10 | 37

Antiche Terra Vente Amarone, Italy 55

SOUTH AFRICAN FEATURES

StelleKaya, Cabernet Sauvignon, South Africa 12 / 48

StelleKaya, Merlot, South Africa 11/45

StelleKaya, Hercules ~ Sangiovese, South Africa 11/45

StelleKaya, Orion ~ Bordeaux Blend, South Africa 11/45

WINE LIST

WINES ON RESERVE BY THE BOTTLE

SPARKLING WINE

CHAMPAGNE MOET CHANDON, France 50
 SCHARFFENBERGER BRUT, CA. 60
 PROSECCO LA GIOIOSA, Granita, Italy 29
 FIOR D'ARANCIO LA MONTECCHIA, Italy 39
 MOSCATO D'ASTI SCRAPONA, Italy 40

WHITE WINE

CHARDONNAY ANTICA, Napa Valley, CA 85
 CHARDONNAY, JORDAN, Alexander Valley 59
 CHARDONNAY, RON RUBIN, Russian River Valley, CA 48
 ALBERT BICHOT CHABLIS BURGUNDY, CHABLIS FRANCE 45
 POUILLY - FUME LADOUCETTE, France 59
 SANCERRE LES TULIERES, France 40

REISLING ST. URBANS - HOF, Germany 30
 SAUVIGNON BLANC VILLA MARIA, New Zealand 45
 PINOT GRIGIO MASI MASIANCO, Friuli, Italy 30

ROSE

VINO ROSE OF SANGIOVESE, Columbia Valley, WA 30
 STELLAKAYA, Rosé, South Africa 10 / 40

RED WINE

BRUNELLO DI MONTALCINO BANFI, Italy 100
 GATTINARA TRAVAGLINI, Piedmont, Italy 80
 BARBARESCO PRODUTTORI, Italy 90
 MALBEC ACHAVAL FERRER, Argentina 55
 PINOT NOIR MARY EDWARDS, Russian River Valley 67
 PINOT NOIR DELOACH, Russian River Valley, CA 59
 BAROLO PIO CESARE, Piedmont, Italy 139
 CHIANTI CLASSICO QUERCETO RISERVA, Tuscany, Italy 60
 CHIANTI CLASSICO PEPPOLI ANITNORI, Tuscany, Italy 50
 AMARONE CLASSICO MASI COSTASERA, Italy 95
 CABERNET SAUVIGNON JORDAN, Alexander Valley, CA 139
 CABERNET SAUVIGNON MOUNT VEEDER, Napa Valley, CA 79
 MONTEPULCIANO D'ABRUZZO TRITANO, Italy 39
 SANGIOVESE, SASSOREGALE Tuscany, Italy 39
 VALPOLICELLA, VENDEMMIA, Italy, 44
 MERLOT PARCEL 41, Napa Valley, CA 39
 MALBEC CEDRE HERITAGE, Cahors, France 39
 ZINFANDEL EARTHQUAKE, Lodi, CA 49
 CHIANTI SUPERIORE SANTA CHRISTINA ANTINORI, Italy 39
 ROSSO PICENO CIU CIU GOTICO, Marche, Italy 39
 CABERNET SAUVIGNON TERRA VALENTINE, Napa Valley, CA 49
 BABY SUPER TUSCAN CASA BRANCAIA TRE, Toscana, Italy 49
 COTES DU RHONE, FAMILLE, GRAS France 37

HOUSE POURS

RED VARIETALS ~ WHITES ~ BUBBLES

\$9.50 GLASS
 \$30 BOTTLE

SIGNATURE DRINKS

LIMONCELLO 10

Our own made in-house.

LAVENDER COSMO 10

Ketel One, lavender syrup, cranberry, lime & triple sec.

WEDDING CAKE MARTINI 10

Amaretto, Titos, Cointreau, agave & fresh oranges.

BLUEBERRY GIN MOJITO 10

Plyouth, agave, lime juice, blueberries with fresh mint & Coco Rico.

LIMONCELLO COLLINS 10

House Limoncello, Hendricks Gin, cherry, sweet & sour & soda.

TAVOLA BELLINI 10

White peach purée, peach schnapps, agave & Ruffino.

THE PEPINO SOUR 10

Prairie Basil vodka, Aperol, lemon & agave.

APEROL SPRITZ 10

Aperol, Prosecco, soda & orange.

TAVOLA SANGRIA 10

Fresh fruit & St. Gerain Elderflower liqueur.

BEAR GOES TO WASHINGTON 10

Organic Safari cold brew tea, Bulleit Bourbon, Luxardo cherry, organic local honey & fresh mint.

CENTRAL PARK MANHATTAN 10

Knob Creek Smoked Maple Bourbon, ten-year port, bitters.

TAVOLA MOJITO 10

Mount Gay Rum, crushed oranges, lime, mint, Coco Rico & pomegranate.

TAVOLA MARGARITA 10

Patrón Silver, almond-fig syrup, Cointreau, agave & fresh lime.

LIL' RICKY 10

Plymouth Gin, Fiorente Elderflower, Roses lime & cucumber.

TAVOLA BLOODY MARY 10

Absolut Peppar, sigatre bloody mary concoction.

SKINNY MARGARITA 10

Cointreau, Patrón Silver, fresh lime, a splash of agave & a stawberry.

TUACA LEMON DROP 10

Tuaca, Cointreau, lemon zest, lemon juice & agave.



brunch

BRUNCH TAPAS STYLE

Price: \$19.95 per guest

Tasting plates circulating from our kitchen

10:00A to 1:00P

ITALIAN BRUNCH ITEMS

Grilled Cheese Panini & Tomato Sage Soup

Carbonara, Poached Egg & Italian Sausage

Pappardelle Rose

Champagne Folded Eggs

NY Quiche with Bacon & Cheddar

Salmon Avocado Toast

Goat Cheese Avocado Toast

Morning Glory Stromboli

Brunch Pizza Combo

Spartan Yogurt

COMFORT BRUNCH ITEMS

Pancakes

Waffles

French Toast

Potatoes

Bacon

Italian Sausage

Bowl of Greens

Banana Bread

Brunch items are not available for packaging to go.

 Vegan  Vegetarian

Please inform your server of any allergies or dietary restrictions.

*The consumption of raw or undercooked eggs, meat, poultry, seafood or shellfish may increase your risk of foodborne illness.



dolce

SEASONAL PIES FROM OUR MARKET AQ

*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 Frangelico cream & nutella.

CHOCOLATE CRÈME BRÛLÉE 9

With toffee crunch.

POACHED CHIANTI PEAR 8

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

COFFEE

FRENCH PRESS 4.99

ESPRESSO 1.99

MACCHIATO 2.99

AMERICANO 2.99

CAPPUCCINO 3.99

HOT CHOCOLATE 2.99

LATTE 4.25

