Tavolino Take-Out Menu

We will have take-out and delivery available every day between 4-8pm. We appreciate your business and will be here for you during these uncertain times.

Appetizers

**Baby Artichokes** roasted long-stem artichoke hearts baked with Italian herbs and cheeses; served over lemon tahini 14

**Crispy Brussel Sprouts** garlic, parmesan, goat cheese and lemon aioli 9

**Tuscan Hearth-Roasted Wings** marinated in herbs and spices and tossed with parmesan cheese; served with our house-made gorgonzola dressing 12

**Truffle French Fries** tossed with white truffle oil, rosemary, and parmesan; served with basil ketchup 11

**Wild Boar Gnocchi** Slow-braised in Chianti and pulled apart by hand; served over sautéed potato gnocci (handmade potato dumplings) 13

Salads

<table>
<thead>
<tr>
<th>Make any salad into an entrée - top with:</th>
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<tbody>
<tr>
<td><strong>Garlic and Herb Grilled Chicken 7</strong></td>
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<tr>
<td><strong>Rosemary-Bourbon Marinated Steak Tips</strong></td>
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<tr>
<td><strong>Grilled Salmon Filet</strong> 11</td>
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**Caesar** romaine lettuce and homemade croutons tossed in our traditional house Caesar dressing with shaved parmesan 8/12

**Mediterranean** crisp romaine, kalamata olives, tomatoes, cucumbers, red onion, artichokes and feta cheese tossed in a Greek vinaigrette and garnished with pepperoncini 8/12

Entrees

**Pistachio-Crusted Salmon Filet** with a lemon-honey drizzle, spinach-parmesan risotto and grilled asparagus 28

**Chicken Picatta** tender chicken sautéed with garlic, capers, lemon and white wine; served with garlic mashed potatoes and parmesan-crusted zucchini

**Bolognese** a rich and savory sauce made with beef and pork in the authentic style of Bologna, Italy. Tossed with artisanal semolina-egg pappardelle from Italy 16/24

Pastas

**Eggplant or Chicken Parmesan** all house made; served over spaghetti

**Bolognese** a rich and savory sauce made with veal, beef, and pork in the authentic style of Bologna, Italy; over cavatappi

FAMILY STYLE

$55 covers 4-6 people

Tavolino's Family Style includes fresh bread with garlic dipping oil, choice of Caesar or Mediterranean Salad, and a choice of:

**Chicken Marsala**
With cremini mushrooms, sage, and shallots in a rich Marsala pan sauce; over cavatappi

**Bolognese**
A rich and savory sauce made with veal, beef, and pork in the authentic style of Bologna, Italy; over cavatappi

**Eggplant or Chicken Parmesan**
Over cavatappi pasta
Chicken Picatta
With garlic, capers, lemon and white wine over cavatappi

Pizzas
Our pizzas are available in two sizes, a 12-inch pizza and a 16-inch pizza

Gluten Free 9” Crust add 2, Cauliflower 10” Crust add 3

Tomato-based Sauces

Marinara house marinara, mozzarella 11/16

Margherita chunky tomato, mozzarella, fresh basil 12/17

Meat Lovers pepperoni, sausage, salami, meatballs, with mozzarella and marinara 14/20

Tuscan Sausage Italian sausage, chunky tomato, roasted garlic cloves, mozzarella, ricotta, basil Staff Favorite 13/19

Spicy Italian Sausage house marinara, caramelized onions, hot cherry peppers, mozzarella (Spicy!) 13/19

Pepperoni imported pepperoni, mozzarella 12/17

White Pizzas and Other Sauces

Chicken Cutlet parmesan cream, crispy Applewood-smoked bacon, smoked gouda, mozzarella, roasted garlic-honey drizzle Staff Favorite 14/20

Pepperoni and Hot Honey with ricotta, cracked pepper, local honey spiked with hot Calabrian pepper oil, and mozzarella 13/19

Roasted Garlic fresh garlic with olive oil and parmesan, then spread and covered with mozzarella and a balsamic glaze 13/19

Funghi Bianco Cremini mushrooms, caramelized onions, rosemary, and mozzarella over a truffle-parmesan cream 14/21

Balsamic BBQ Chicken house-made balsamic BBQ sauce, marinated chicken, red onions, roasted red peppers, smoked gouda, mozzarella, scallion 13/19

Prosciutto and Fig thinly-sliced prosciutto, and mozzarella; topped with baby arugula, sliced dried figs and aged balsamic drizzle Staff Favorite 15/22

House Special caramelized onions, crispy Applewood-smoked bacon, spiced walnuts, gorgonzola, mozzarella, spinach 13/19

Gorgonzola and Grape fresh red grapes, Italian sausage, gorgonzola, mozzarella, fresh rosemary Chef Greg’s Favorite 13/19

Quattro Formaggio white sauce, olive oil, mozzarella, asiago, parmesan, provolone 12/17