



## 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

Make any salad into an entrée - top with:

**Garlic and Herb Grilled Chicken 7   Rosemary-Bourbon Marinated Steak Tips\* 11**  
**6 oz Grilled Salmon Filet \* 11**

- 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 Chick

### Pastas

Half/Full

- Eggplant or Chicken Parmesan** all house made; served over spaghetti  
Eggplant 14/20   Chicken 15/22
- 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

### 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

<b>Marinara</b> house marinara, mozzarella	11/16
<b>Margherita</b> chunky tomato, mozzarella, fresh basil	12/17
<b>Meat Lovers</b> pepperoni, sausage, salami, meatballs, with mozzarella and marinara	14/20
<b>Tuscan Sausage</b> Italian sausage, chunky tomato, roasted garlic cloves, mozzarella, ricotta, basil <i>Staff Favorite</i>	13/19
<b>Spicy Italian Sausage</b> house marinara, caramelized onions, hot cherry peppers, mozzarella ( <i>Spicy!</i> )	13/19
<b>Pepperoni</b> imported pepperoni, mozzarella	12/17

## White Pizzas and Other Sauces

<b>Chicken Cutlet</b> parmesan cream, crispy Applewood-smoked bacon, smoked gouda, mozzarella, roasted garlic-honey drizzle <i>Staff Favorite</i>	14/20
<b>Pepperoni and Hot Honey</b> with ricotta, cracked pepper, local honey spiked with hot Calabrian pepper oil, and mozzarella	13/19
<b>Roasted Garlic</b> fresh garlic with olive oil and parmesan, then spread and covered with mozzarella and a balsamic glaze	13/19
<b>Funghi Bianco</b> Cremini mushrooms, caramelized onions, rosemary, and mozzarella over a truffle-parmesan cream	14/21
<b>Balsamic BBQ Chicken</b> house-made balsamic BBQ sauce, marinated chicken, red onions, roasted red peppers, smoked gouda, mozzarella, scallion	13/19
<b>Prosciutto and Fig</b> thinly-sliced prosciutto, and mozzarella; topped with baby arugula, sliced dried figs and aged balsamic drizzle <i>Staff Favorite</i>	15/22
<b>House Special</b> caramelized onions, crispy Applewood-smoked bacon, spiced walnuts, gorgonzola, mozzarella, spinach	13/19
<b>Gorgonzola and Grape</b> fresh red grapes, Italian sausage, gorgonzola, mozzarella, fresh rosemary <i>Chef Greg's Favorite</i>	13/19
<b>Quattro Formaggio</b> white sauce, olive oil, mozzarella, asiago, parmesan, provolone	12/17