

# DINNER MENU

## STARTERS

- Stuffed Long Hot Peppers** with sausage, broccoli rabe & melted provolone cheese \$18 (GF)
- Fried Calamari** rings & tentacles, light & tender, served with Sicilian black sauce & lemon wedges \$18
- Fried Burrata** two pieces, lightly breaded, topped with a spicy pepper spread, served over marinara sauce \$17
- Garlic Shrimp** simmered with garlic, oil & herbs over toasted Panella crostini, with parmesan cheese \$20
- Grilled Octopus** grilled & topped with chimichurri sauce over a chilled cannellini bean salad \$21 (GF)
- Shrimp Pete's** crispy shrimp served in a spicy tomato sauce (add pasta \$9) \$16
- Grandma's Meatballs** beef & pork meatballs in tomato sauce with a dollop of lemon basil ricotta \$15
- Clams Oreganata** 8 fresh clams with Oreganata-style breadcrumbs, baked until crispy, served with lemons \$19
- Burrata** served with arugula, bruschetta & roasted peppers, topped with a balsamic glaze & EVOO \$16 (GF)
- Italian Spicy Tuna** lemon pepper crusted & pan-seared rare, topped with a spicy pepper spread and a sundried tomato aioli with garden tomato bruschetta \$19 (GF)

## BRUSCHETTA BOARDS \$7

- Tomato** with red onions & fresh basil tossed with olive oil & a touch of vinegar
- Creamed Spinach & Artichoke** baked with parmesan cheese
- Sausage & Broccoli Rabe** baked with parmesan cheese
- Roasted Peppers** over lemon basil ricotta topped with arugula & balsamic vinegar glaze

## 12" PIZZA

- Traditional** topped with tomato sauce & mozzarella \$14
- Tavolo** topped with vodka sauce, mozzarella, burrata & pesto \$21

## SALADS

(1/2 portions available)

- Arugula** with fennel and cherry tomatoes, tossed with EVOO, fresh lemon & ground pepper \$13
- Caesar** romaine lettuce, croutons & parmesan cheese in our homemade creamy Caesar dressing \$14
- House** romaine lettuce, cherry tomatoes, black olives, red onions & pepperoncini peppers, topped with croutons & parmesan cheese, served with Italian dressing \$13

## ENTREES

### PASTA SELECTIONS

- Aglio e Olio** linguini tossed with EVOO, toasted garlic, parmesan cheese, Oreganata-style breadcrumbs & red pepper flakes (add anchovies \$1) \$21
- Stuffed Ravioli** simmered in vodka sauce, topped with creamy burrata cheese \$28
- La Nonna** tomato sauce simmered with pork, meatballs & sausage, tossed with rigatoni pasta, topped with a dollop of lemon basil ricotta \$28
- Summer Sacchetti** three cheese filled sacchetti (aka "Beggar's Purse") simmered with zucchini, squash, tomatoes & arugula in a vegetable herb sauce, topped with parmesan cheese \$26

**Carbonara** linguini, pancetta, peas & fresh herbs in a creamy parmesan sauce, topped with a fried egg \$26  
**Short Rib Ragu** boneless short ribs, simmered in tomato sauce, with orecchiette pasta, topped with lemon basil ricotta & a touch of pesto (nut free) \$29  
**Crumbled Sausage & Broccoli Rabe** tossed with EVOO, toasted garlic parmesan cheese, orecchiette pasta & red pepper flakes \$27  
**Jumbo Cheese Ravioli** served your way with marinara, vodka sauce or butter & parmesan cheese \$25  
**Spicy Rigatoni** simmered in vodka sauce with pancetta & peas, topped with parmesan cheese \$26  
**Linguini, Pancetta & Clams** in a white wine garlic butter sauce with fresh basil, parmesan cheese & red pepper flakes \$26  
**Pasta Marinara** your choice of pasta tossed with marinara sauce, topped with parmesan cheese (add Vodka \$3) \$15  
**Eggplant Casserole** breaded eggplant layered with tomato sauce, parmesan cheese & melted mozzarella, topped with a dollop of lemon basil ricotta \$27

### MEAT SELECTIONS

**Breaded Chicken Cutlets** over arugula, topped with roasted peppers, burrata cheese & a balsamic glaze \$26  
**Pork Chop & Peppers** 14oz chop sauteed with garlic, vinegar peppers & roasted potatoes in a white wine butter sauce \$33 (GF)  
**Chicken Tavolo** choose Parmesan, Piccata or Marsala, served over a bed of linguini \$26  
**Steak Anthony** 14oz ribeye, grilled to your liking, topped with garlic in a white wine-butter sauce with a touch of umami, served with your choice of two sides \$36 (GF)  
**Chef's Spicy Vodka Chicken Parmesan** breaded chicken cutlets simmered in a spicy cherry pepper vodka sauce, topped with melted mozzarella cheese, served over rigatoni \$29  
**Jumbo Veal Chop Parmesan** 14oz bone-in veal chop, tenderized, breaded and topped with marinara sauce & melted mozzarella cheese \$36

### SEAFOOD SELECTIONS

**Fresh Salmon** choose Piccata or grilled (GF), served with risotto & choice of vegetables \$29  
**Flounder Oreganata** fresh flounder filet, broiled in lemon, white wine & butter, topped with crispy oreganata-style breadcrumbs, served with your choice of sides \$29  
**Shrimp Tavolo** shrimp, arugula & sundried tomatoes, simmered in a white wine-garlic butter sauce, served over pesto risotto \$28 (GF)  
**Chicken & Shrimp Scampi** egg battered chicken and sauteed shrimp, simmered in a white wine-lemon butter sauce, served over risotto \$28

### SIDES

Sauteed Spinach \$7 \* Sauteed Broccoli Rabe \$9 \* Vegetable of the Day \$9  
Pesto or Plain Risotto \$8 \* Roasted Potatoes \$7

### ADD-ONS

Grilled Shrimp \$12 \* Grilled Chicken \$7 \* Chicken Cutlets \$9  
Meatballs \$8 \* Sausage \$9 \* Salmon \$15 \* Ahi Tuna \$15

**20% Gratuity will be charged to parties of 6 or more**