



## ENTRÉE & SHARING

SPICED SWEET POTATO CRISPS (V) (GFI) | \$5

MIXED SEASONED OLIVES (V) (GF) | \$8

WOOD-FIRED OVEN FOCACCIA (V) | \$8  
with garlic & herb oil

CHIPS (V) (GFI) | \$8  
house made aioli

POLENTA CHIPS (V) (GFI) | \$10  
sour cream

TRIO OF ARANCINI BALLS (3) (V) | \$11  
pumpkin / mushroom / tomato & basil  
with napoletana sauce & grated parmesan

TOMATO BRUSCHETTA (V) | \$9.5  
diced tomato, red onion, basil pesto, fresh basil, balsamic glaze on sliced baguette

SAUTÉED SQUID | \$15  
sautéed squid in a garlic & cherry tomato, fresh basil & toasted sourdough

BEEF RUMP CARPACCIO (GF) | \$14  
tomato & rocket salad, pine nuts, herb oil, parmesan crisp

PAN-FRIED CHORIZO | \$13  
jalapeno, vino cotto dressing, brie cheese & toasted sourdough

BEETROOT & RICOTTA RAVIOLI (V) | \$16  
house made ravioli filled with cream cheese & beetroot, cream & sage butter sauce, fresh ricotta and smoked ricotta

ANTIPASTO MISTO, FOR 2 \$22 / FOR 4 \$40  
prosciutto parma, chorizo, mortadella, feta, organic brie, organic blue cheese, olives, pickled onions & gherkins, sourdough, grissini

## MAINS

PORCINI MUSHROOM RISOTTO (V) (GF) | \$24  
superfino carnaroli risotto, mixed mushrooms & parmesan

CHICKEN MARYLAND (GF) | \$26  
garlic & thyme roasted potatoes, broccolini, carrots, chicken jus

MARKET FISH (GFI-O) | \$32  
roasted pumpkin, asparagus, tomato & basil salsa, lemon butter sauce

SLOW COOKED STRIP LOIN STEAK (GF) | \$33  
garlic & thyme mushrooms, creamy mash potatoes, charred brussel sprouts, peppercorn sauce

## PASTA

### FRESHLY MADE IN-HOUSE

PAN-FRIED GNOCCHI (V) | \$23  
house made potato gnocchi, with spinach, walnuts & fresh ricotta

FIVE CHEESE GNOCCHI (V) | \$23  
baked potato gnocchi with edam, parmesan, mozzarella, brie & organic blue cheese

GREEN PEA & PESTO PASTA (V) | \$20  
spaghetti, pea & mint pesto, spinach, asparagus, garlic & lemon

MEDITERRANEAN SPAGHETTI (V) | \$20  
spaghetti, capsicum, mushroom, tomato, olives, onion, garlic, basil

FETTUCCHINE MARINARA | \$26  
fettuccine, baby squid, prawns, clams, mussels, napoletana sauce, white wine, parsley

SPAGHETTI CARBONARA | \$23  
spaghetti, bacon, onion, mushroom, garlic, pecorino, white wine

FETTUCCHINE RAGU` ALLA BOLOGNESE | \$22  
fettuccine, beef ragu, pomodoro sauce, parmesan

## SALADS

GRILLED CHICKEN SALAD (GF) | \$17.50  
warm grilled chicken breast, rocket, cucumber, cherry tomato, olives, feta & lemon dressing

ROASTED VEGETABLE SALAD (GF) (V) | \$17.50  
roasted vegetables (carrot, parsnip, brussel sprouts) baby kale, haloumi, almonds & balsamic dressing

SIDE SALAD (V) (GF) | \$7  
mesclun lettuce, cucumber, red onion, cherry tomato, with lemon dressing

## PIZZA

13" WOOD-FIRED PIZZA.

### WHITE BASE

BIANCANEVE (SNOW WHITE) (V) | \$16  
extra virgin olive oil, garlic, mozzarella

TARTUFATA (V) | \$23  
mozzarella, mushrooms, truffle cream, parmigiano cheese & parsley

QUATTRO FORMAGGI (V) | \$23  
mozzarella, gorgonzola, cheddar & parmigiano cheese

GAMBERI E PESTO | \$24  
mozzarella, prawns, garlic & herb pesto, cherry tomatoes,

POLLO | \$24  
mozzarella, diced chicken breast, garlic & herb pesto, kalamata olives, aioli swirl

### SAN MARZANO TOMATO BASE

MARGHERITA (V) | \$18  
mozzarella & fresh basil

BUFALA (V) | \$24  
olive oil, buffalo mozzarella & basil

TROPICALE | \$21  
mozzarella, ham & pineapple

VEGETARIANA (V) | \$24  
mozzarella, mushroom, spinach, red onion, capsicum, kalamata olives, parmigiano cheese

SUPREMA | \$26  
mozzarella, mushrooms, red onion, ham, italian salami, italian sausage, capsicum, kalamata olives, parmigiano cheese

PORCO | \$26  
mozzarella, BBQ sauce, bacon, ham, italian salami, italian sausage

CALABRESE | \$24  
mozzarella, mushrooms, italian salami, italian sausage, kalamata olives, fresh chilli, oregano

PROSCIUTTO PARMA | \$24  
mozzarella, fresh rocket, cured prosciutto parma (uncooked), shaved parmigiano, olive oil

CAPRICCIOSA | \$23  
mozzarella, ham, mushroom, artichoke, kalamata olives

## CALZONI

### OVEN BAKED FOLDED PIZZA

CALZONE CLASSICO | \$24  
San Marzano tomato sauce, mozzarella, ham & mushrooms. Served with fresh rocket, cherry tomatoes & balsamic vinegar

CALZONE PICCANTE | \$24  
San Marzano tomato sauce, mozzarella, italian salami, kalamata olives & fresh chilli. Served with fresh rocket, cherry tomatoes & balsamic vinegar

CALZONE ORTOLANO | \$25  
mozzarella, mushroom, spinach, red onion, capsicum, kalamata olives, topped with parmigiano cheese & garlic oil. Served with fresh rocket, cherry tomatoes & balsamic vinegar

HALF & HALF PIZZA +\$2  
ADD FRESH CHILLI +\$1  
ADD ANCHOVY +\$2  
ADD PRAWNS +\$5  
ADD BACON +\$3  
ADD HAM +\$3  
ADD ITALIAN SAUSAGE +\$3  
ADD ITALIAN SALAMI +\$3  
ADD CHICKEN +\$4  
ADD BUFFALO MOZZARELLA +\$6  
GLUTEN FREE BASE +\$4\*

\*all pizzas may contain traces of gluten

## WORKDAY LUNCH

[AVAILABLE TUES-FRI 11-3PM ONLY]

10" LUNCH PIZZA SPECIALS | \$12  
Biancaneve, margherita, tropicale, vegetariana

10" LUNCH PIZZA SPECIALS | \$15  
all other styles

CHICKEN PANINO | \$14  
wood-fired pizza dough sandwich filled with chicken, cucumber, spinach, red onion & aioli

THE EMILIANO PANINO | \$16  
wood-fired pizza dough sandwich filled with parmesan, mozzarella, prosciutto parma, rocket, balsamic glaze & oregano

[AVAILABLE 11AM-3PM & 5-9PM]

## KID'S MENU

[ALL KID'S MEALS \$12  
INCLUDES JUICE & ICE CREAM]

CHICKEN NUGGETS & CHIPS

HAM, CHEESE, TOMATO TOASTIE & CHIPS

SPAGHETTI WITH TOMATO SAUCE & PARMESAN (V)

KIDS MARGHERITA PIZZA (V)

KIDS HAWAIIAN PIZZA

## COFFEE

[TAKE AWAY AVAILABLE]

ESPRESSO, SHORT MACCHIATO | \$3.80

FLAT WHITE, CAPPUCCHINO, LATTE, LONG BLACK | \$4.00

HOT CHOCOLATE | \$4.20

LONG MAC, MOCHA, CHAI LATTE | \$4.50

AFFOGATO | \$5

ADD A SHOT OF KAHLUA / FRANGELICO/ BAILEYS +\$6.50

LOOSE LEAF TEA FOR ONE | \$4.50

(ENGLISH BREAKFAST, EARL GREY, SENCHA GREEN, PEPPERMINT,  
CHAMOMILE, LEMONGRASS & GINGER)

SOY MILK | +\$0.50  
ALMOND MILK | +\$0.60  
DECAF | +\$0.50  
EXTRA SHOT | +\$0.60

## DESSERT

BELGIUM CHOCOLATE FONDANT | \$10

chocolate soil, rose blossom pashmak, caramelized banana,  
candied walnuts, banana ice cream  
(please allow 20 mins)

TIRAMISU | \$11

mascarpone cream, espresso, kahlua, disaronno & frangelico  
liqueur, sponge finger cookies, amaretti crumb, cocoa

PANNA COTTA (GF) | \$12

lime & coconut panna cotta, mango textures, shaved coconut,  
chocolate pencil

GELATO (GF) | \$6

triple scoop; hazelnut, banana or blueberry & yoghurt ice cream

VEGAN & DAIRY FREE ICE CREAM (GF) | \$6

double scoop, vanilla or coconut mango

## DESSERT PIZZA

NUTELLA PIZZA | \$15

fresh banana & strawberry, topped with vanilla mascarpone

add a scoop of vanilla ice cream +\$2

CALZONE DOLCE | \$16

Melted white chocolate & banana calzone, topped with shredded  
coconut & caramel sauce

add a scoop of vanilla ice cream +\$2

SEE OUR CAKE TABLE AT THE FRONT COUNTER FOR OTHER  
SWEET TREATS

## TAKEAWAY MENU

[PICK-UP ONLY]

SPICED SWEET POTATO CRISPS (V) (GFI) | \$5

CHIPS (V) (GFI) | \$8  
house made aioli

POLENTA CHIPS (V) (GFI) | \$10  
sour cream

TRIO OF ARANCINI BALLS (3) (V) | \$11

pumpkin / mushroom / tomato & basil  
with napolitana sauce & grated parmesan

GRILLED CHICKEN SALAD (GF) | \$16.50

warm grilled chicken breast, rocket, cucumber, cherry tomato,  
olives, feta & lemon dressing

ROASTED VEGETABLE SALAD (GF) (V) | \$16.50

roasted vegetables (carrot, parsnip, brussel sprouts) baby kale,  
haloumi, almonds & balsamic dressing

SIDE SALAD (V) (GF) | \$7

with lemon dressing

TIRAMISU | \$11

mascarpone cream, espresso, kahlua & frangelico liqueur, sponge  
finger cookies, amaretti crumb, cocoa

(11-3PM + 5-9PM ONLY)

FETTUCCINE MARINARA | \$26

baby squid, prawns, clams, mussels, napoletana sauce, white  
wine, parsley

SPAGHETTI CARBONARA | \$23

spaghetti, onion, mushroom, bacon, garlic, pecorino, white wine

FETTUCCINE RAGU` ALLA BOLOGNESE | \$22

fettuccine, beef ragu, pomodoro sauce, parmesan

PORCINI MUSHROOM RISOTTO (V) (GF) | \$24

superfino carnaroli risotto, mixed mushroom, parmesan

PIZZA, DESSERT PIZZA & CALZONI

see menu front

WOOD-FIRED OVEN FOCACCIA (V) | \$8

with garlic & herb oil

## All you can eat pizza\*

Thursday, June 6th  
\$30 per person

www.tavolo.com.au  
Bookings essential

## TUESDAY\*

Kids eat free!  
One free kid`s meal with  
every main meal purchased

(Conditions apply)

## WEDNESDAY\*

Any pizza for \$20  
(dine in only)



## HAPPY HOUR\*

Tuesday to Friday  
4-6pm  
\$5 Coopers Pale Ale  
\$10 Aperol Spritz  
\$5 Wine Special

\*Not available on public holidays, or for use with Entertainment Book or other offers

ALSO AVAILABLE ON



UBER  
EATS