

TAVOLA

2024 Restaurant Week #25 Lunch Menu

Thursday, August 1st - Monday, September 30

FIRST COURSE

ARTICHOKE SALAD

arugula, parmigiano, taggiasca olives

BABY SPINACH SALAD

pear, balsamic vinegar, pistachio

BURRATA CAPRESE

italian tomatoes 3 ways, confit tomatoes, basil seeds and basil crackers



SECOND COURSE

SPAGHETTI "CACIO E PEPE"

roman style pecorino cheese,
black pepper

PACCHERI TAVOLA STYLE

pacchero pasta, vodka pink sauce

HAMBURGER TAVOLA

homemade brioche bun, mozzarella, parmigiano, angus beef, bacon, truffle mayo

POLLO "Cacciatora Style"

Green circle chicken w/ porcini
mushrooms, Taggiasca olives and
tomatoes

BEEF TAGLIATA (+15)

7 oz Prime NY strip w/ arugula,
Parmigiano Reggiano and cherry
tomatoes

DESSERT (+8)

SICILIAN CANNOLI

pistachio, orange, chocolate ricotta
dipping cream

GELATO VANILLA

TIRAMISÚ "Dolce Vita"

Tavola will donate \$1 from every HRW lunch sold



TAVOLA

2024 Restaurant Week #39 Dinner Menu

Thursday, August 1st - Monday, September 30

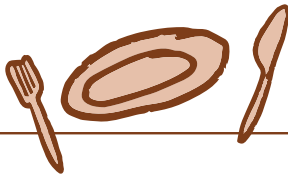
FIRST COURSE

ARTICHOKE SALAD

arugula, parmigiano, taggiasca olives

BABY SPINACH SALAD

pear, balsamic vinegar, pistachio



BURRATA CAPRESE

italian tomatoes 3 ways, confit tomatoes, basil seeds and basil crackers

CARPACCIO CLÀSSICO (+5)

Angus prime beef eye of round, arugula and Parmigiano Reggiano (24 month)

SECOND COURSE

SPAGHETTI

“CACIO E PEPE”

roman style pecorino cheese, black pepper

PACCHERI TAVOLA STYLE

pacchero pasta, vodka pink sauce

BRANZINO (+10)

“Ligurian Style” Pine nuts, Taggiasca olives, thyme

POLLO “Cacciatora Style”

Green circle chicken w/ porcini mushrooms, Taggiasca olives and tomatoes

BEEF TAGLIATA (+10)

7 oz Prime NY strip w/ arugula, Parmigiano Reggiano and cherry tomatoes

CHICKEN PARMIGIANA

chicken breast, tomato, mozzarella, basil

DESSERT

SICILIAN CANNOLI

pistachio, orange, chocolate ricotta dipping cream

GELATO VANILLA

TIRAMISÚ “Dolce Vita”

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