

APPETIZERS

Tavolino's Signature Pear Pasta	13
<i>Walnut Blanc Fromage Cream Sauce & Roasted Pears</i>	
Escarole Ala Tavolino (Upstate NY Specialty)	10
<i>Bacon, Onions, Garlic, Hot Cherry Peppers, Light Chicken Broth, Parmesan Gratinee</i>	
Mozzarella en Carrozza	9
<i>Prosciutto Wrapped Fresh Mozzarella Lightly Breaded & Fried. Served w/ Basil Marinara</i>	
Zuppa di Mussels or Clams	12
<i>Available Marinara or Lemon Garlic Butter</i>	
Calamari Ala Tavolino	12
<i>Seasoned, Flash Fried & Served w/ Basil Marinara</i>	
Cold Antipasto	14
<i>Genoa Salami, Prosciutto di Parma, Hot Cappicola, Sopressata, Roasted Red Pepper, Grana Pandano, Fresh Mozzarella & Kalamata Olives</i>	
Stuffed Clams Casino	12
<i>Clams Stuffed w/ Bacon, Onion, Red Pepper, & Seasoned Breadcrumbs in a Light Scampi Butter Sauce</i>	
Nonna's Meatball	12
<i>Homemade Italian Meatballs w/ Mixed Baby Green & Fresh Ricotta Cheese</i>	

HOMEMADE SOUPS & SALADS

Pasta Fagioli	7
<i>White Tuscan Bean Soup w/ Prosciutto, Fresh Vegetables & Tomatoes</i>	
Tavolino's Tre Colore Salad	10
<i>Belgium Endive, Baby Arugula, & Radicchio in an Aged Balsamic Vinaigrette w/ Shaved Asiago Cheese</i>	
Caesar Salad	9
<i>Crisp Romaine Lettuce, Garlic Croutons & Shaved Parmesan Cheese in our Home-made Caesar Dressing.</i>	
Caprese Salad	10
<i>Vine Ripe Tomatoes, Fresh Buffalo Mozzarella, Basil Pesto, Extra Virgin Olive Oil & 20 year old Balsamic Vinegar.</i>	
Baby Spinach Salad	10
<i>Fresh Baby Spinach w/ Gorgonzola Cheese & Candied Pecans in an Aged Sherry & Raspberry Vinaigrette</i>	
House Salad	6
<i>House Mixed Lettuces w/ Tomato, Carrot, Cucumber & Onion</i>	
<i>Available Dressings: Balsamic Vinaigrette, Ranch, Raspberry Vinaigrette & Blue Cheese. Crumbled Gorgonzola add \$2</i>	

PASTA SPECIALTIES

Meat Sauce	17
Meatballs or Sausage	18
Fettuccine Alfredo	18
Homemade Gnocchi	18
<i>Potato Dumpling Pasta w/ Meat Sauce</i>	
Vodka Sauce	19
<i>Shallots, Prosciutto & Vodka sautéed in a Creamy Pink Sauce</i>	
Carbonara	18
<i>Bacon & Onions sautéed in a Cream Sauce finished w/ Parmesan Cheese & Egg Yolk</i>	
Puttanesca	18
<i>Black Olives, Capers, Anchovies & Marinara</i>	

Ravioli	18
<i>Homemade Cheese-filled Ravioli in a fresh Tomato Sauce w/ a touch of Cream</i>	
Italian Feast	23
<i>Meatball, Sweet Italian Sausage, & Braised Pork served over Spaghetti w/ Ricotta Cheese</i>	
Lasagna	19
<i>Homemade w/ Seasoned Beef, Sweet Sausage, Ricotta & Mozzarella Cheese</i>	
Baked Penne	16
<i>Penne Baked w/ Tomato & Mozzarella</i>	
Penne Siciliano	18
<i>Baked w/ Eggplant, Ricotta & Topped w/ Tomato & Mozzarella</i>	
Eggplant Parmigiana	17
<i>Layers of Eggplant, Mozzarella & Tomato Sauce</i>	

Pastas available are Cappellini, Spaghetti, Linguini, Penne, & Rigatoni

CHICKEN

Scarpariello	23
<i>Half Chicken cut up & Sautéed w/ Pepperoncinis, Sausage, Olives, Mushrooms & Italian Herbs</i>	
Cacciatore	21
<i>Chicken Breast Sautéed w/ Mushrooms, Onions & Marinara</i>	
Parmigiana	20
<i>Breaded Chicken Cutlet topped w/ Tomato Sauce & Mozzarella</i>	
Marsala	21
<i>Breast of Chicken Sautéed w/ Mushrooms, Onions & Marsala Wine Demi-Glace</i>	
Francese	21
<i>Egg Battered Chicken Breast Sautéed in Lemon Butter & White Wine Sauce</i>	
Caprese	22
<i>Pan-fried Breaded Cutlet, Garlic Marinated Plum Tomatoes, Fresh Mozzarella w/ Aged Balsamic Tomato Sauce</i>	
Florentina	22
<i>Egg Battered Chicken Breast w/ Onions, Mushrooms & Spinach in a Light Chardonnay Cream Sauce w/ Melted Provolone Cheese</i>	
Prosecco	22
<i>Pancetta, Baby Spinach, Italian Champagne Sauce, Melted Fontina Cheese</i>	
Chicken Riggies (Upstate NY Specialty)	22
<i>Boneless Breast of Chicken w/ Mushrooms, Onions, Hot & Sweet Peppers, Bacon, Sherry, Basil Marinara over Rigatoni</i>	

VEAL

Parmigiana	24
<i>Breaded Veal Cutlet topped w/ Tomato Sauce & Mozzarella</i>	
Piccata	24
<i>Veal Scallopini Sautéed w/ Capers in a Lemon Butter White Wine Sauce</i>	
Marsala	24
<i>Veal Scallopini Sautéed w/ Mushrooms, Onions & Marsala Wine Demi-Glace</i>	
Francese	24
<i>Egg Battered Veal Scallopini Sautéed in Lemon Butter & White Wine Sauce</i>	
Saltimbocca	25
<i>Veal Scallopini w/ Prosciutto, Sage, & Mozzarella over Spinach</i>	
Asiago	24
<i>Veal Scallopini Sautéed w/ Shallots, Artichokes, Brandy, Cream, Melted Asiago Cheese</i>	

STEAK & SEAFOOD

Shrimp Oreganata	26
<i>Jumbo Shrimp Baked w/ Seasoned Breadcrumbs over Linguini</i>	
Shrimp Scampi	26
<i>Jumbo Shrimp Sautéed w/ Fresh Garlic, Lemon, Butter, White Wine & Italian Herbs over Linguini</i>	
Shrimp Marinara	26
<i>Jumbo Shrimp Sautéed w/ Fresh Garlic & Marinara Sauce over Linguini</i>	
Zuppa di Pesce	30
<i>Clams, Mussels, Calamari, Shrimp, Scungilli, & Scallops Sautéed w/ Marinara Sauce over Linguini</i>	
Calamari Luciano	24
<i>Calamari Sautéed w/ Fresh Garlic, Extra Virgin Olive Oil & Marinara Sauce over Linguini</i>	
Clam Sauce	22
<i>Red, White, or Marechiaro</i>	
Wagyu Strip Steak (14oz)	40
<i>High Quality, Specially Raised & Noted for Intense Marbling, Tenderness & Succulent Flavor. Served w/ Mashed Potatoes & Asparagus w/ Cabernet Demi Glace</i>	

FISH

Snapper Oreganata	24
<i>Fresh Snapper Baked w/ Seasoned Breadcrumbs, Extra Virgin Olive Oil & White Wine w/ Mashed Potatoes</i>	
Snapper Francese	24
<i>Egg Battered Red Snapper in Lemon Butter White Wine Sauce w/ Basmati Rice</i>	
Snapper Almondine	24
<i>Pan Roasted Red Snapper, Amaretto Di Saronno, Toasted Almonds & a Touch of Cream w/ Mixed Vegetables</i>	
Roasted Garlic Crusted Salmon	24
<i>Fresh Atlantic Salmon w/ a Roasted Garlic Crust & Lemon Jus over a Bed of Spinach w/ Mashed Potatoes</i>	
Tilapia w/ Crabmeat Stuffing	23
<i>Topped w/ a Creamy Imperial Sauce w/ Mixed Vegetables</i>	
Tilapia Balsamico	22
<i>Pan roasted Tilapia, Fresh Tomato & Basil in a Plum Tomato Balsamic White Wine Sauce w/ Basmati Rice</i>	

SIDES

Spinach	6
Broccoli	4
Broccoli Rabe	8
<i>Available Steamed or Sautéed w/ Garlic and Oil</i>	

Pasta & Sauce Substitutions are subject to Additional Charges