

La Tavolata Sample Menu

FOCACCIA

ROMAN STYLE ARTICHOKE

FRIED ZUCCHINI & MINT

WOOD OVEN ROASTED ONIONS

TUBETTI WITH CLAMS & WILD FENNEL*

ROMAN STYLE LAMB, anchovies & rosemary*

WOOD OVEN ROASTED POTATOES

GREEN SALAD

RICOTTA & CHERRIES

BISCOTTI

GEORGIA LAHIFF X WILL MOYLE

*VEGETARIAN ALTERNATIVE AVAILABLE

Additional substitutions or variations to the menu aren't available, we cannot guarantee against traces of allergens. Sample menu - adjustments may occur based on seasonal supply.

LA TAVOLATA \ WINE PAIRING SAMPLE MENU

2020 VILLA FRANCIACORTA 'EMOZIONE'
lombardy, italy

2023 VILLA RAIANO FIANO DI AVELLINO
campania, italy

2022 ROVELLOTTI 'VALPLAZZA' NEBBIOLO COLLINE NOVARESI
piemonte, italy

2023 PRODUTTORI DI GOVONE MALVASIA DI CASORZO
piemonte, italy

001-2025

This optional wine pairing is available to accompany your La Tavolata experience and is charged at \$120 per person, charged on the day of your reservation. Sample menu - adjustments may occur based on seasonal supply.