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Lunch

During the Fridays and Saturdays, A Tavola presents it's culinary dishes during the afternoon too, to indulge the dolce vita, all day long. . .

Spuntini

Bites

Oysters per piece
3 / 6 / 9 piece 15 / 28 / 36
+ Caviar Perle Imperial | 10 piece
Glass Taittinger Champagne | 19

Antipasti

First Courses

Bruschetta | 19 
Potato mille-feuille, beef tenderloin tartare and honey-mustard sauce

Parmigiana | 19 
Crispy eggplant with crema di burrata and tomatoes

Vitello Tonnato | 17.50
Veal thin sliced with tuna sauce and capers

All our ingredients are responsibly resourced. Please inform our team if you have any allergies and / or dietary requirements

Vegetarian dishes 

Primi Piatti

Intermediate Courses

Cavatelli I Frutti di Mare | 27
Cavatelli with sea fruit
Ravioli del Giorno | 22 
Fresh ravioli of the day with a sauce made of beurre noisette, Szechuan pepers and sage

Contorni

Sides 

Crispy potatoes wedges | 7
Seasonal Salad | 7
Seasonal Vegetables | 7

Secondi Piatti

Main Courses

Porro Arrostito | 20 
Roasted leak with miso a fondue made of coffee and hazelnuts
Anatra Cacciatore | 30
Duck breasts with traditional hunters sauce and coloured burr

Dolci

Desserts 

Tiramisú | 10
Layers of lady fingers with coffee, mascarpone and Italian liqueurs

Sgroppino | 10
Whipped lemon sorbet with prosecco
Sacher con Gelato alla Vaniglia | 10
Light chocolate cake with a thin layer of apricot jam with vanilla ice cream