

A TAVOLA

To understand A Tavola, one must first meet Gerardo Mazziotta, executive chef and founder. Born and raised in Palomonte, near Salerno, Gerardo grew up surrounded by rolling hills and volcanic soil, where his family has long cultivated organic products in an artisanal way. This fertile region forms the foundation of the authentic Italian cuisine we proudly serve.

A Tavola means “at the table” an invitation to share refined dishes and good company. Since 1999, this philosophy has guided us, blending Italian tradition with a contemporary spirit.

In 2025, Gerardo’s son Giuseppe Mazziotta returned to continue the family legacy. With experience gained in Michelin-starred restaurants, Giuseppe strengthened the restaurant at the front of house and developed Amsterdam’s largest Italian wine list.

The culinary team is completed by Chef Alessandro Rota, our head chef. His career began at a young age in Angelo Sabatelli’s Michelin-starred restaurant, where he learned the fundamentals of the trade: respect for the product, precision, and attention to detail. His dishes reflect a clear philosophy: cuisine that is pure, clear, and authentic.

Together, they bring tradition, experience, and a shared passion for Italian cuisine to the table.

We invite you to join us on a culinary journey that embodies the essence of Italy — with a contemporary approach that is both refined and heartwarming.

Welcome to the Table

Antipasti		
First Courses		
Uovo alla Gricia		14
Pauched egg, foam of pecorino cheese and crispy guanciale		
Pesce Crudo		22
Raw seasonal fish with a sauce of apples and fennel with reddish		
Polenta Fritta		16
Fried polenta with liver pat� alla Veneziana		
Vitello Tonnato		17.50
Veal thin sliced with tuna sauce and capers		
Parmigiana		18
Crispy eggplant with crema di burrata and tomatoes		
Bruschetta		12
Toasted sourdough bread with tomatoes and a cream made of roasted tomatoes and basil		

Primi Piatti		
Intermediate Courses		
Orecchiette Crema di Zucca e Gorgonzola		18
Orecchiette with a creamy sauce of pumpkin, fondue of gorgonzola and toasted leak		
Cavatelli ai Frutti di Mare		27
Cavatelli with sea fruits		
Ravioli del Giorno		22
Fresh ravioli of the day with beurre noisette, Szechuan pepers and sage		
Vegetarian dishes		
All our ingredients are responsibly resourced. Please inform our team if you have any allergies and/or dietary requirements		

Secondi Piatti	
Main Courses	
Porro Arrostito	20
Roasted leak with miso a fondue made of coffee and hazelnuts	
Anatra alla Cacciatora	30
Duck breasts with traditional hunters sauce and coloured burr	
Pesce del Giorno alla Mugnaia	dayprice
+ Perle Imperial Caviar	
Catch of the day from the harbour of Ijmuiden served butter, lemon juice and parsley	
+ 10	
Sides	
Crispy potatoes wedges from the oven	7
Seasonal Salad	7
Seasonal Vegetables	7

Dolci	
Desserts	
Formaggi	18
A selection of slow-food Italian cheeses and small sides	
Tiramis�	10
Layers of lady fingers with coffee, mascarpone and Italian liqueurs	
Sgroppino	10
Whipped lemon sorbet with prosecco and vodka	
Cr�me Brul�e alla Zucca e Castagna	10
Pumpkin custard caramelized topped with chestnuts, amaretto crumble and tangerine gel	
Sacher con Gelato alla Vaniglia	10
Light chocolate cake with a thin layer of apricot jam with vanilla ice cream	

Delight yourself with our carefully crafted menu courses and discover the true essence of Italian cuisine by our head chef Alessandro Rota

Menucourses

3 Course Menu

55.00

Indulge yourself in a harmony of cuisine and wine by carefully selected pairing by certified sommelier Giuseppe Mazziotta

Wine Pairings

3 Course Menu

40.00

Menucourses are only available per table



This menu is written on a piece of history

The paper you are holding comes from Fabriano, one of the world’s oldest paper-making traditions, dating back to 1264.

Throughout the centuries, this remarkable paper has carried the thoughts, ideas and creations of some of history’s most influential figures.

In 1514, Michelangelo Buonarroti wrote letters to his best friend Niccolò della Buca on Fabriano paper,

In 1487, Raffaello Sanzio used it for his studies of the Crucifix,

Ludwig van Beethoven composed manuscripts on it,

and in 1873, Giuseppe Garibaldi wrote his letters to Errico Malatesta on it.

This rich heritage reflects the very spirit of A Tavola, a restaurant rooted in Italian tradition, craftsmanship and history, where the past is carried forward from generation to generation . . .

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Amuse-gueule

<i>Sourdough bread</i>	3.50
<i>Gillardeau Oysters</i>	3 / 6 / 9 piece 15 / 28 / 36
<i>+ Perle Imperial Caviar</i>	10 piece

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Champagne per glass

<i>Taittinger</i>	
<i>Brut</i>	19
<i>Prelude Grand Cru</i>	30
<i>Les Folies de la Marquetterie</i>	30
<i>Rosé Brut</i>	28
<i>Comtes 2014</i>	55

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