

# TAVOLO

R I S T O R A N T E



## STARTERS

<b>STUFFED HOT PEPPERS</b>	10
Hot peppers stuffed with Italian sausage, with spicy marinara	
* <b>FRITO MISTO</b>	12
Calamari and pepperoncini, lightly fried and crispy with lemon-garlic aioli and spicy marinara	
<b>BLEU CHIPS</b>	10
House-made Saratoga chips with bleu cheese, crispy bacon, green onions and BBQ sauce	
<b>SPINACH &amp; ARTICHOKE AL FORNO</b>	11
Fresh spinach and artichokes in a garlic Parmesan-Romano bechamel, served with pita & tortilla chips.	
* <b>WINGS</b>	11
Jumbo wings tossed in your choice of BBQ, Buffalo sauce, Garlic Parmesan, Pickled Ginger Sweet Thai with crisp celery sticks and ranch dressing	
<b>ZUCCHINI FLOWERS</b>	13
Mozzarella stuffed zucchini blossoms, lightly fried to a golden brown, with pesto cream sauce and a fig infused balsamic glaze	
<b>ONION STRAWS</b>	7
Thinly sliced onions, buttermilk battered and lightly fried. Tossed with Parmesan and parsley, served with house-made sherry BBQ and spicy mustard	
* <b>CRISP PORK BELLY</b>	14
Seared pork belly served with creamy Parmesan polenta and a demi-glace	
<b>PEROGIES</b>	12
A Cleveland tradition. Yukon gold potato, white truffle, fontina, and rosemary filled perogies, with caramelized onions, pickled cabbage and house-made dill crème fraiche	

## SOUP & SALADS

<b>MINESTRONE SOUP</b>	
Our House specialty Cup 4 Bowl 6	
<b>SOUP OF THE MOMENT</b>	
Our Chef's Seasonal Creation Cup 4 Bowl 6	
* <b>SALMON SALAD</b>	16
Cajun seasoned salmon, candied pecans, gorgonzola cheese, mixed greens, and an Ohio maple vinaigrette	
<b>THE WEDGE</b>	9
A crisp iceberg wedge with diced tomato, bacon, bleu cheese, red onion and creamy parmesan dressing	
<b>CAESAR SALAD</b>	8
Crispy Romaine lettuce, Caesar dressing with Parmesan crisp with grilled chicken 13 with grilled shrimp 17	
* <b>COBB SALAD</b>	16
Grilled chicken, avocado, eggs, bleu and cheddar cheeses, tomatoes and crisp bacon served with your choice of dressing	
* <b>FLAT IRON STEAK SALAD</b>	16
Flat Iron steak, grilled to perfection! Served over mixed greens with peppadew peppers, smoked cheddar and green onions, with bacon bourbon ranch dressing	
<b>SALAD DRESSINGS</b>	
Bacon Bourbon Ranch, Creamy Parmesan, Ohio Maple Vinaigrette, Ranch, Italian, Blue Cheese, 1000 Island, French, Balsamic Vinaigrette, Classic Caesar	

## PANINIS

Served with your choice of Saratoga chips or french fries

* <b>BLACKENED CHICKEN</b>	11
Seared, blackened chicken breast, pesto aioli, slow roasted tomatoes and Provolone cheese	
* <b>SPICY ITALIAN SAUSAGE</b>	11
Roasted spicy Italian sausage, balsamic glazed onions and Fontina cheese	
<b>SMOKED PORTABELLA MUSHROOM</b>	10
Smoked and roasted Portabella mushroom cap with red pepper spread, spinach and Gruyere cheese	

## SANDWICHES & BURGERS

Our burgers are made from **30 day, dry-aged**, short rib, brisket and chuck  
Our sandwiches and burgers are served with your choice of Saratoga chips or fries.

* <b>NORTH COAST BURGER</b>	14
Our hand-pattied burger blend served on a pretzel bun with bacon, Smoked Gouda cheese, an over easy fried egg, onion straws and our house-made sherry BBQ	
* <b>THE AMERICAN BURGER</b>	12
Your choice of cheese with lettuce, tomato, onion and house-made pickles Add bacon 2 Add grilled mushrooms 3	
* <b>THE BIG MEATBALL SUB</b>	12
Homemade meatballs smothered in marinara, provolone and mozzarella. You'll need a knife and fork for this one!	
* <b>CLASSIC REUBEN</b>	10/8
Corned beef or turkey served with sauerkraut, Swiss cheese and 1000 Island dressing on marbled rye bread	
* <b>CLASSIC CLUB</b>	10
Layers of ham, turkey and bacon on Texas toast with lettuce, swiss and cheddar, tomato and mayo	
* <b>TUSCAN CHICKEN</b>	12
Fresh mozzarella, roasted tomatoes and spinach, pesto aioli on grilled ciabatta	
* <b>FLAT IRON STEAK</b>	15
Flat Iron steak, grilled to perfection! Served on fresh Ciabatta with pickled red onions, oven roasted tomatoes, arugula and a horseradish cream sauce	
* <b>SPICY BLT</b>	10
Jalapeno infused bacon, fried green tomatoes, butter crunch lettuce and a honey mustard aioli on white toast	

## SIDES

Market Fresh Vegetables	3
Herbed Rice Pilaf	3
Fries	3
Saratoga Chips	3
Seasonal Fresh Fruit	3
Onion Straws	3
Sweet Potato Fries	3
Kale & Brussel Slaw	4
Cottage Cheese	3
Side Salad	5

\* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.  
A service charge of 20% will be added to parties of 6 or more  
Raw or undercooked shellfish, fish, chicken, beef, pork can contain food borne illnesses.  
Please inform your server of any food allergies.

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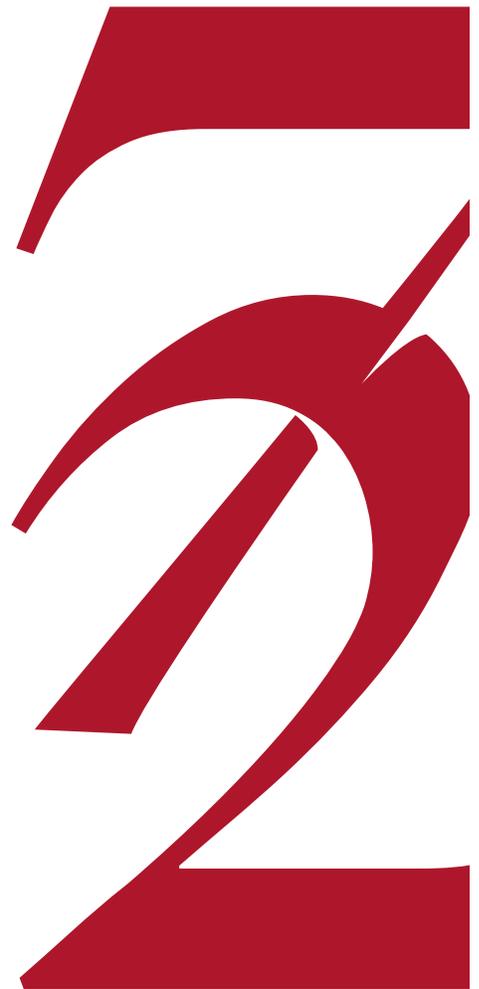
## ENTREES

All entrees are served with house salad

* AIRLINE CHICKEN BREAST	26
Truffle Hollandaise sauce, baby zucchini and a fried potato & onion cake	
* BONE-IN PORK BELLY CHOP	39
Incredible pork chop & pork belly combination, with mushroom demi, mashed purple sweet potatoes, charred balsamic cipolini onions & tomatoes	
* GORGONZOLA STRIP STEAK	36
Perfectly grilled 12-ounce strip steak. Served with fingerling potatoes, roasted mushrooms and a Gorgonzola cream sauce	
* GREAT LAKES DORTMUNDER GOLD TEMPURA FISH & CHIPS	16
Great Lakes Dortmund Gold beer battered, crispy cod with fries and kale & brussel slaw	
* PARMIGIANA	18/25/17
Classic chicken, veal or eggplant Parmigiana. Served with spaghetti marinara	
* CHICKEN & PROSCIUTTO	22
Seared, breaded chicken breast cutlet served over orecchiette pasta with prosciutto, peas, tomatoes and onions in a mushroom cream sauce	
* CHEF'S FISH SELECTION	MP
<i>Your server will let you know what's on the menu for today.</i>	
TRADITIONAL SPAGHETTI MARINARA	14
* Add chicken, Italian sausage or meatballs 18	
* OSSO BUCCO	32
Braised beef with gremolata sauce, stewed white beans and tomatoes, served with broccolini and garlic	
OHIO CITY PASTA	MP
Chef's creation using various artisanal, seasonal, made-from-scratch ravioli, gnocchi or pasta, from Cleveland's Ohio City Pasta. <i>Your server will let you know what's on the menu for today.</i>	
* SHRIMP & SAUSAGE PAPPARDELLE	24
Pan seared shrimp with Italian sausage, shallots and sweetie drop peppers in a white wine, garlic butter sauce	

## FLATBREADS

WILD MUSHROOM & CARAMELIZED ONION	12
Olive oil, garlic, caramelized onion & wild mushrooms drizzled with balsamic reduction and herbed Boursin cheese	
PEPPERONI	9
Pepperoni, fresh mozzarella, spicy marinara sauce and roasted red pepper	
STEAK & BLEU	12
Grilled strip steak, bleu cheese, roasted apple and balsamic reduction	
CAPRESE	11
Fresh mozzarella, basil pesto sauce, roma tomatoes and balsamic drizzle	
OLIVE	9
Olive medley, spinach, roasted garlic, feta, pesto cream sauce and balsamic glaze	
SHRIMP	13
Shrimp, onion, peppers, Fontina cheese and garlic cream sauce	
BBQ CHICKEN	10
House-made sherry BBQ, caramelized onions, slow roasted pineapple, spicy mustard and smoked cheddar	



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