

# TAVOLA

RESTAURANT + BAR

## SOUPS

Chef's Daily Soup ... 8

French Onion Soup - caramelized onions, beef broth, melted cheese, crostini ... 9

## SALADS

### ADD PROTEIN TO ANY SALAD

For an additional price...

Grilled or Blackened Chicken ... +9	Petite Crab Cakes (2) ... +18
Grilled or Blackened Salmon ... +12	Seared Ahi Tuna ... +17
	Grilled or Blackened Shrimp (4) ... +14

- Burrata + Arugula - with cherry tomatoes, salami, cucumber, olive oil, balsamic reduction ... 16
- Signature Caesar - chopped romaine, house made croutons, creamy dressing, parmesan tuile ... 9
- Cobb Salad - iceberg and romaine mix, bacon, tomato, cucumber, hard-boiled egg, bleu cheese crumble, avocado ranch dressing ... 15
- Butternut Squash + Baby Kale Salad - mixed greens, pecans, bacon, raisins, goat cheese crumble, apple cider vinaigrette ... 15
- Tavola Salad - field greens, cucumber, carrot, tomato, red onion, balsamic dressing ... 9
- Shrimp + Soba Bowl - shrimp coated in a sweet chili lime dressing, soba noodles, napa cabbage, red onion, carrot, snap peas ... 16

## ENTRÉES *All entrées served with chef's selection starch and vegetable, excluding pasta dishes*

- Salmon Citrus Glaze - grilled salmon, sweet honey citrus dijon glaze ... 29
- Crab Cakes (2) - with cocktail sauce... 37
- Mahi Mahi - broiled with asparagus in a tomato sauce ... 27
- Chicken Parmesean - pan fried cutlet topped with fresh mozzarella over linguini with house made marinara ... 26
- Chicken Italiano - sautéed chicken breast topped with roasted red peppers, sautéed spinach, lump crab meat, melted Provolone cheese, white wine pan jus ... 33
- Steak + Frites - 12 oz New York Strip with roasted garlic butter, truffle fries ... 42
- Bud's Tuscan Short Ribs - tender beef short ribs, slow cooked in a red wine vegetable sauce ... 28
- Veal + Shrimp Marsala - sautéed veal medallions, shrimp and mushrooms in a Marsala demi sauce ... 32
- Lobster Ravioli + Shrimp - sautéed shrimp, spinach, roma tomato, blush sauce ... 33
- Cheese Ravioli - choice of marinara or alfredo sauce ... 19
- Cavatappi + Basil Pesto - sautéed spinach, yellow squash, roasted red peppers, mediterranean mixed olives ... 21
- Chicken Carbonara Penne - sundried tomato, peas, bacon, parmesan cheese ... 22

*Additional +2 for gluten free pasta*

## BRICK OVEN PIZZA *Our brick oven menu items are brought to the table as they are ready*

- Veggie - white cream sauce, shredded mozzarella, broccoli, spinach, cherry tomato ... 18
- Margherita - pizza sauce, fresh mozzarella, basil, extra virgin olive oil drizzle ... 19
- Taco - bean purée, queso fresco, ground chorizo, lettuce, pico de gallo, green sauce ... 20
- Sicilian - thick crust, pizza sauce, shredded mozzarella ... 22
- Meat Lovers - pizza sauce, shredded mozzarella, sausage, pepperoni, meatballs ... 21
- Saint Antonio - pizza sauce, shredded mozzarella, hot sausage, roasted onions, roasted peppers ... 19
- Diavola - pizza sauce, shredded mozzarella, pepperoni, cherry peppers, long hots ... 19

*Additional +4 for a cauliflower crust (gluten free), not available for Sicilian*

# TAVOLA

R E S T A U R A N T + B A R

## HANDHELDS & BURGERS *All handhelds and burgers served with fries*

**Short Rib Sandwich** - with Provolone cheese, horseradish cream sauce, brioche bun ... 18

**Turkey Rachel** - roasted turkey, Swiss cheese, thousand island, cole slaw, rye bread ... 17

**Pesto Chicken** - with roasted red pepper, spinach, Provolone cheese, grilled sourdough bread ... 17

**Turkey BLT Wrap** - roasted turkey, bacon, arugula, tomato, pepper mayo, flour tortilla ... 17

**Buttermilk Chicken Sandwich** - with hot pickles, pepper jack cheese, garlic aioli ... 17

● **Crab Cake Sandwich** - signature crab cake, lettuce, tomato, spicy citrus aioli, brioche bun ... 25

**Angus Burger** - Certified Angus Beef, cheddar cheese, tomato, lettuce, onion, brioche bun ... 16

**Beyond Burger** - plant-based patty, lettuce, tomato, onion, pickles, caramelized onion ketchup sauce, brioche bun ... 15

● **Tavola Black + Bleu Burger** - black pepper encrusted Certified Angus Beef, bacon, bleu cheese, lettuce, banana pepper, chipotle ranch sauce, brioche bun ... 17

*Additional +1 for a gluten free bun*

## ON THE SIDE

French Fries ... 9

● Sweet Potato Fries - with ranch dipping sauce ... 11

● Truffle Fries - parsley, parmesan, truffle oil, garlic aioli ... 13

● Linguini - tossed in house made marinara ... 7

Side of Chef's Vegetables of the Day ... 5

## DESSERTS

**Bassetts® Ice Cream** - choice of vanilla, dark chocolate chip, mint chocolate chip, blueberry pomegranate chocolate chunk; lemon sorbet ●... 6

**Triple Chocolate Cake** - two incredibly rich and moist layers of chocolate cake topped with a creamy chocolate frosting and covered in rich, chocolate chips ... 8

**Cheesecake** - rich, smooth cheesecake with a luscious and creamy filling in a homemade graham cracker crust topped with a raspberry drizzle ... 7

**Apple Cobbler** - warm shortbread apple cobbler streusel topped with caramel sauce and vanilla ice cream ... 9

**Cannoli** - ricotta, mascarpone, chocolate chips ... 7

## COFFEE & TEA

Coffee ... 3

Cappuccino ... 5

Café Americano ... 5

Hot Tea ... 2

Hot Chocolate ... 4

Espresso ... 4

*\*No refills on any coffee, tea or soft drinks*

## SOFT DRINKS

Coke ... 3

Diet Coke ... 3

Ginger Ale ... 3

Sprite ... 3

Lemonade ... 3

Iced Tea ... 3

Dasani Water ... 3

Piancone Epicureo 1L ... 7  
Flat or Sparkling

Please be advised that parties of 6 or more will have a 20% gratuity added to their checks.  
Each table is reserved for up to 2 hours. Thank you for your Cooperation.

- Gluten Free
- Gluten Free Friendly
- Vegan Friendly
- Vegetarian Friendly
- Spicy

\*No Substitutions. Consuming raw or undercooked meats, poultry, seafood, shellfish and eggs may increase your risk of food borne illness.  
\*\*Our Gluten Free Friendly designated items can be baked instead of fried upon request to accommodate a true gluten free diet.  
\*\*\*We are gluten free friendly! Most entrées can be prepared to accommodate a gluten free diet. Please ask an associate for details.

Tavola Restaurant + Bar does not offer free returns or exchanges for food and/or beverage items that are prepared in accordance with chef's standards

Private and semi-private parties available. Visit [Tavola.com](http://Tavola.com) for more information

# TAVOLA

RESTAURANT + BAR

## FEATURED SIGNATURE COCKTAILS

### Tavola Garden Bloody Mary Blend

Tito's Vodka, award-winning blend of spices, celery stalk, stuffed olive, lemon and lime wedge ... 11

*Add on a piece of our signature shrimp lejon +\$4*

### Cucumber Lemonade

Stolichnaya Cucumber Vodka, cucumber purée, lemonade, cucumber, lemon ... 12

### Veranda Punch

Don Q White Rum, tropical juice blend, dark rum float ... 12

### Espresso Martini

Vanilla vodka, espresso vodka, white creme de cacao, espresso ... 13

## GARDEN

Our cocktails feature the freshest ingredients from our on-site Tavola Vegetable and Herb Gardens

### Spicy Cucumber Margarita

Agavales Spicy Cucumber Tequila, lime juice, simple syrup, salt rim, lime wedge ... 13

### Bloody Maria

Tres Agavales Organic Tequila, house bloody mary blend, lemon, lime, jalapeño ... 13

### Patio Lemonade

Cruzan Blueberry Lemonade Rum, blueberry purée, lemonade... 13

### Mango Mint Crush

White Claw Mango Vodka, mango purée, club soda, mint ... 13

## VERANDA

### Red Sangria

Red wine sangria with notes of apple and cinnamon ... 12

### White Sangria

White wine sangria with notes of peach and orange ... 12

### Blood Orange Bellini

Avissi Prosecco, blood orange juice ... 12

### Old Fashion Summer

Jim Beam Peach Bourbon, club soda, bitters, muddled orange and cherry ... 13

### Mango Martini

White Claw Mango Vodka, Cointreau, mango purée ... 13

### Tavola Spritz

Avissi Prosecco, Select Aperitivo, Limoncello, lemon wedge ... 13

### Limoncello Mule

American Harvest Vodka, Limoncello, ginger beer ... 13

### Blood Orange Tonic

The Botanist Gin, Blood Orange Juice, Tonic ... 13

### Peach Palmer

Jim Beam Peach Bourbon, lemonade, sweet tea ... 13

### Passionfruit Paloma

Tres Agaves Tequila, Banhez Mezcal, ruby red grapefruit juice, passion fruit purée, club soda, lime ... 13

## FIRE & ICE

Our coffee cocktails can be made hot or cold

### Mocha Coffee

Kahlúa Liqueur, Schmerling's Chocolate Liqueur, coffee, whip crème ... 12

### Nutty Irish Coffee

Bailey's Irish Cream Liqueur, Frangelico Liqueur, Jameson Irish Whiskey, house brewed coffee, whip crème, cinnamon dust ... 12

### Rum Crème Café

RumChata, House brewed coffee, whip crème, cinnamon dust ... 12

### Tavola Coffee

Tia Maria, Bailey's Irish Cream Liqueur, vanilla vodka, whip crème, nutmeg ... 12

## MOCKTAILS

Cucumber Lemonade - lemonade, cucumber purée ... 8

Strawberry Lemonade - lemonade, strawberry purée ... 8

Mango Sweet Tea - sweet tea, mango purée, mint ... 8

Ginger Passionfruit Soda - ginger beer, passionfruit purée ... 8

## SUMMER FREEZE

Please allow extra time for preparation of our blended cocktails.

### Tropic Fruits Colada

Don Q Cristal Rum, passionfruit purée, mango purée and pineapple purée, colada blend, whip crème ... 13

### Strawberry Colada

Don Q Coco Rum, house made colada, strawberry purée, whip crème ... 13

### Caramel Swirl Banana Daiquiri

Don Q Cristal Rum, banana purée, simple syrup, lime juice, caramel swirl, whip crème ... 13

### Peach Margarita

Tres Agaves Tequila, triple sec, peach purée, lime juice ... 13

### Mocha Freeze

Tia Maria, Schmerling's Chocolate Liqueur, frozen cream blend, chocolate sauce, whip crème ... 13

Cucumber Mockito - cucumber, mint, cucumber purée, lime, club soda... 8

Frozen Mocktails - choice of: Piña Colada, Strawberry Colada or Strawberry Daiquiri ... 11

## SPECIALTY & CRAFT BEERS

### LOCAL BREWS

Cape May Always Ready.....	\$8
<i>Northeast Pale Ale • 4.8% • Cape May, NJ</i>	
2SP Up N' Out New England.....	\$8
<i>IPA • 6.0% • Aston, PA</i>	
Conshohocken Brewing Company Type A.....	\$10
<i>IPA • 7.0% • Conshohocken, PA</i>	
Conshohocken Brewing Company Ring the Bell.....	\$10
<i>American Lager • 4.8% • Conshohocken, PA</i>	
Yards Level Up.....	\$8
<i>Tropical IPA • 6.5% • Philadelphia, PA</i>	
Yards Philly Standard.....	\$8
<i>4.5% • Philadelphia, PA</i>	

## DRAFTS & BOTTLES

### DRAFT BEER

Michelob Ultra.....	\$5
Miller Lite.....	\$5
Kona Big Wave.....	\$6
Modelo Especial.....	\$6
Stella Artois.....	\$7
Levante 'Cloudy & Cumbersome'.....	\$7
Goose Island IPA.....	\$7
Victory Summer Love.....	\$7

### BOTTLED & CANNED

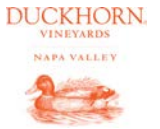
Miller Lite Btl.....	\$5
Miller High Life Btl.....	\$5
Michelob Ultra Btl.....	\$5
Coors Light Btl.....	\$5
Bud Light Btl.....	\$5
Budweiser Btl.....	\$5
Yuengling Lager Btl.....	\$5
Blue Moon Belgian White Btl.....	\$7
Corona Btl.....	\$6
Corona Light Can.....	\$6
Heineken Btl.....	\$6
Heineken Light Btl.....	\$6
Guinness Can.....	\$8
Land Shark Lager Can.....	\$8
Heineken 00 (Non Alcoholic) Btl.....	\$6
Surfside Iced Tea + Vodka.....	\$10
<i>4.5% • Philadelphia, Pennsylvania</i>	

### GLUTEN-FREE

Redbridge.....	\$7
<i>4.8% • Merrimack, New Hampshire</i>	
Angry Orchard Crisp Apple.....	\$7
<i>5.0% • Boston, Massachusetts</i>	
Vizzy Hard Seltzers.....	\$6
<i>(Assorted Flavors) 5.0% • Chicago, Illinois</i>	
High Noon Tequila Seltzer.....	\$9
<i>(Lime) 4.5% • Chester County, South Carolina</i>	
Stateside Vodka Soda.....	\$10
<i>(Orange &amp; Black Cherry) 4.5% • Philadelphia, Pennsylvania</i>	

## DUCKHORN WINE

Tavola Proudly Presents Our Duckhorn Collection



### DECOY

	Glass	Bottle
<b>Decoy Rosé, 2019</b> Aromas of grapefruit, strawberries, layers of fruit and minerals, bright, crisp finish	\$13	\$45
<b>Decoy Sauvignon Blanc, 2020</b> Flavors of grapefruit and apricot, notes of honeydew and lemongrass, refreshing with subtlesweetness	\$12	\$40
<b>Decoy Chardonnay, 2019</b> layers of apricot, citrus, and summer melon and hints of fresh honeysuckle, delicate acidity and supple richness	\$12	\$40
<b>Decoy Pinot Noir, 2019</b> Aromas of ripe strawberry, cherry, and plum, hints of cola and clove, lovely acidity and silky tannins with a long, elegant finish	\$14	\$50
<b>Decoy Merlot, 2019</b> Layers of black cherry, blueberry, and cassis, accented by vanilla and cocoa, balanced acidity and silky tannins	\$14	\$50
<b>Decoy Cabernet Sauvignon, 2021</b> Layers of blackberry, plum, dark chocolate and violets, with French oak-inspired hints of vanilla and spice	\$17	\$70

### MIGRATION

<b>Migration Pinot Noir, 2018</b> Layers of blackberry, raspberry, cherry, and toasted oak, robust dark berry and French oak-inspired flavors	\$17	\$70
<b>Migration Chardonnay, 2018</b> Aromas of lemon custard, honeydew, and white flowers, with hints of tangerine and toasted oak spices, peach and nectarine flavors, lively acidity		\$55

### DUCKHORN

<b>Duckhorn Sauvignon Blanc, 2020</b> Aromas of lychee, pineapple, and nectarine, zesty notes of grapefruit and lime, beautifully balanced, rich, silky texture and crisp acidity	\$16	\$65
<b>Duckhorn Chardonnay, 2019</b> Aromas of ripe peach, apple, and vanilla, lush, silky texture, pear, peach, and honeysuckle notes, hints of savory oak		\$65
<b>Duckhorn Merlot, 2016</b> Aromas of ripe cherry, plum, and black fig, hints of leather and cedar, rich and supple, nice acidity and velvety tannins, layers of raspberry, dark cherry, plum tart, and hints of cocoa powder		\$80
<b>Goldeneye Pinot Noir, 2020</b> Aromas of fresh raspberry, black cherry and rich blackberry pie, hints of warm baking spices, notes of leather and breakfast tea		\$90

## WINES Please ask your server for our extensive wine by the bottle menu.

### WHITE

	Glass	Bottle
Avisi, Prosecco, Italy	\$9	\$36
Villa Pozzi, Moscato, Italy	\$10	\$40
Bex, Riesling, Germany	\$9	\$36
Banfi "Le Rime", Pinot Grigio, Tuscany	\$9	\$36
Stoneleigh, Sauvignon Blanc, New Zealand	\$10	\$40
Folie a Deux, Chardonnay, Russian River, Sonoma	\$10	\$40
Hess "Shirtail", Chardonnay, California	\$10	\$40
Bieler Père Et Fils Rosé Cuvee, France	\$10	\$40

### RED

	Glass	Bottle
Dona Paula, "Los Cardos" Malbec, Mendoza	\$9	\$36
Josh, Cabernet Sauvignon, California	\$9	\$36
Coppola Claret, Diamond Collection, California	\$14	\$58
Spellbound, Merlot, Napa County	\$9	\$36
Riporta Red Zinfandel, Puglia, Italy	\$11	\$44
Penfolds, Shiraz, South Australia	\$10	\$40
Melini, Chianti "Riserva", Italy	\$10	\$40
Mark West, Pinot Noir, California	\$10	\$40