

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

Grilled or Blackened Salmon ... +12

Petite Crab Cakes (2) ... +18

Seared Ahi Tuna ... +17

Grilled or Blackened Shrimp (4) ... +14

● **Burrata + Spinach** - with cucumber, tomato, strawberry, toasted almonds, apple cider poppyseed vinaigrette ... 16

● **Watermelon + Arugula** - with cucumber, pickled red onions, feta cheese, lemon mint vinaigrette ... 15

Signature Caesar - chopped romaine, house made croutons, creamy dressing, parmesan tuile ... 10

Cobb Salad - iceberg and romaine mix, bacon, tomato, cucumber, hard-boiled egg, bleu cheese crumble, avocado ranch dressing ... 15

Tavola Salad - field greens, cucumber, carrot, tomato, red onion, balsamic dressing ... 9

STARTERS

Cheesesteak Eggrolls - Our Signature Starter!

Scratch made with Certified Angus Beef and melted Cooper Sharp cheese, side of chipotle remoulade sauce ... 15

● **Brussels Sprouts** - fried brussels sprouts, craisins, candied walnuts, goat cheese, balsamic reduction ... 14

● **Shrimp Lejon** - stuffed with horseradish, wrapped in bacon, side of creamy horseradish sauce ... 17

Quesadilla - peppers, onions, cheddar jack cheese, pico de gallo, guacamole, sour cream, shredded lettuce ... 12
Add chicken ... +5

● **Jumbo Wings (6)** - your choice: chipotle brown sugar | sweet + spicy Korean sauce | hot | mild | BBQ ... 14

● **Roasted Garlic Hummus** - served with an array of seasonal vegetables and pita bread ... 14

● **Tomato Bruschetta** - with roma tomatoes, cucumbers, garlic, red onion, parmesan cheese, basil, balsamic, olive oil, over crostini ... 11

● **Ahi Tuna** - marinated and seared rare, with seaweed salad, cucumber-wasabi dressing ... 20

● **Shrimp Cocktail (5)** - with cocktail sauce ... 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

Blackened Mahi Mahi + Shrimp - with sautéed peppers and onions over grits ... 27

● **Chicken Parmesean** - pan fried cutlet topped with fresh mozzarella cheese over linguini, 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

Shrimp Scampi - over linguini, white wine garlic sauce ... 32

Lobster Ravioli + Shrimp - with sautéed spinach, roma tomato, blush sauce ... 33

● **Cheese Ravioli** - choice of marinara or alfredo sauce ... 19

● **Cavatappi + Basil Pesto** - with sautéed spinach, yellow squash, roasted red peppers, mediterranean mixed olives ... 21

Additional +2 for gluten free pasta

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

Peppercorn Pesto Shrimp Wrap - baby shrimp, celery, onion, arugula, tomato, peppercorn basil pesto, flour tortilla ... 18

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

Angus Burger - Braveheart® Black 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 Braveheart® Black Angus Beef, bacon, bleu cheese, lettuce, banana peppers, chipotle ranch sauce, brioche bun ... 17

Additional +1 for a gluten free bun

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

Sicilian - thick crust, pizza sauce, shredded mozzarella ... 22

Grandma's - thick crust, pizza sauce, fresh mozzarella, basil ... 23

Tomato Pie - tomato sauce, grated pecorino cheese, minced garlic, oregano, parsley ... 20

RED Pizza Sauce

Prosciutto - fresh mozzarella, prosciutto, arugula, balsamic glaze ... 19

Traditional - shredded mozzarella ... 18

Margherita - fresh mozzarella, basil, extra virgin olive oil drizzle ... 19

● **Diavola** - shredded mozzarella, pepperoni, cherry peppers, long hots ... 19

Meat Lovers - shredded mozzarella, sausage, pepperoni, meatballs ... 21

Hawaiian - shredded mozzarella, pineapple, ham ... 19

● **Saint Antonio** - shredded mozzarella, hot sausage, roasted onions, roasted peppers ... 19

● **Ortolana** - shredded mozzarella, eggplant, zucchini, yellow squash, roasted red peppers ... 19

BUILD YOUR OWN Traditional Crust

Protein ... +2.50 each

Bacon	Sweet Sausage	Prosciutto
Pepperoni	Hot Sausage	Chorizo
Meatball	Chicken	

Veggies ... +1.50 each

Spinach	Mushrooms	Roasted Peppers
Broccoli	Yellow Squash	Cherry Tomatoes
Eggplant	Zucchini	
Pineapple	Kalamata Olives	

WHITE Cheese Cream Sauce

White - shredded mozzarella, garlic ... 18

● **Veggie** - shredded mozzarella, broccoli, spinach, cherry tomato ... 18

Four Cheese - shredded mozzarella, grated pecorino cheese, sharp provolone, bleu cheese ... 18

● **Greek** - shredded mozzarella, feta, roasted peppers, kalamata olives, capers ... 19

● **Buffalo Chicken** - shredded mozzarella, buffalo sauce, diced celery, bleu cheese ... 19

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

Additional +6 to make any Red or White a Sicilian

ON THE SIDE

French Fries ... 9

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

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

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

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

Side Tavola Salad ... 6

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

Crème Brûlée - rich custard base topped with hardened caramelized sugar ... 9

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

COFFEE & TEA

Coffee ... 3

Hot Tea ... 2

Cappuccino ... 5

Hot Chocolate ... 4

Café Americano ... 5

Espresso ... 4

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

SOFT DRINKS

Coke ... 3

Lemonade ... 3

Diet Coke ... 3

Iced Tea ... 3

Ginger Ale ... 3

Dasani Water ... 3

Sprite ... 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 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 Cristal 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 Agaves Blanco 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, Lemoncello, lemon wedge ... 13

Lemoncello Mule

American Harvest Vodka, Lemoncello, 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 Blanco Tequila, Banhez Mezcal, ruby red grapefruit juice, passionfruit 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

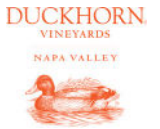
Miller Lite Btl.....	\$5
Miller High Life Btl.....	\$5
Michelob Ultra Btl.....	\$5
Coors Light Btl.....	\$5
Bud Light Btl.....	\$5
Budweiser Btl.....	\$5
Yuengling Lager Btl.....	\$5
Blue Moon Belgian White Btl.....	\$7
Corona Btl.....	\$6
Corona Light Can.....	\$6
Heineken Btl.....	\$6
Heineken Light 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 & Black Cherry) 4.5% • Philadelphia, Pennsylvania</i>	

DUCKHORN WINE

Tavola Proudly Presents Our Duckhorn Collection



DECOY

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

MIGRATION

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

DUCKHORN

Duckhorn Sauvignon Blanc, 2020 Aromas of lychee, pineapple, and nectarine, zesty notes of grapefruit and lime, beautifully balanced, rich, silky texture and crisp acidity	\$16	\$65
Duckhorn Chardonnay, 2019 Aromas of ripe peach, apple, and vanilla, lush, silky texture, pear, peach, and honeysuckle notes, hints of savory oak		\$65
Duckhorn Merlot, 2016 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
Goldeneye Pinot Noir, 2020 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