

Tavola Wine and Food pairing

108 SE A St, Bentonville, AR 72712

ANTIPASTI FARM BOARD 15

Our selection of cured meats, cheese, preserved vegetables, olives, fruit, jam, & TT bread.

LUBENZI CHENIN BLANC
South Africa 10 | 35

ANTIPASTO MISTO 18

Molinari Salami, artichokes, olives, roasted garlic, roasted red peppers, crispy eggplant, fried goat cheese, crostini & arugula.

MASOTTINA PROSECCO BRUT 10 | 35

MUSSELS Market Price

Prince Edward Island 15 (Limited availability)

FONTELLA CHIANTI
Italy 10 | 35

CAPRESE TAVOLA 11

Caprese tomatoes layered with buffalo mozzarella and basil, garnished with balsamic reduction, our house pesto, and Mediterranean olives.

LUBANZI RED BLEND,
SHIRAZ-GRENACHE
South Africa 10 | 37

BRUSCHETTA 11.50

Baguette, buffalo mozzarella, lush bruschetta & basil.

STELLEKAYA HERCULES,
CABERNET-SANGIOVESE,

South Africa 10 | 37

CALAMARELLO 15.50

Fried calamari, shrimp & zucchini on crispy eggplant. Family Style 42

THREE HENRYS PINOT NOIR

France 10 | 35

TAVOLA CROSTINI 10.25

Prosciutto, brie, pesto & fig compote.

BURRATA 14.25

Silky, buttery Italian style cheese with a drizzle of EVOO, sea salt & fresh cracked pepper. Served with crostini and fresh seasonal fruit.

CRAB ARANCINI TRIO 18

Stuffed blue crab risotto balls, parmesan cream, pomodoro & basil pesto.

SICILIAN BALL 10.50

Large risotto ball stuffed with our house-made bolognese, mozzarella, lightly coated with house bread crumbs & fried.

ESCARGOT 11

Escargot cooked in garlic butter and topped with red pepper bread crumbs, served with two of our house crostinis.

FRIED OLIVES 8

Stuffed with garganzola & mascarpone.

Family Style 18

TAVOLA SAUSAGE & PEPPERS 14

Brats, spicy pomodoro, red and yellow bells, sautéed onions & fresh parsley.

ROASTED OYSTERS 15

Garlicky baguette, parsley butter, oyster mayo & pickled grapes.

HOUSE CRAFTED MEATBALLS 14

ZUPPE & INSALATE

CROSTINI TOMATO SAGE SOUP

Creamy tomato soup cooked with fresh sage and garnished with our Tavola crème fraîche and parsley. Bowl 8 | Cup 6

MINISTRONE SOUP

Our hearty beef and vegetable soup.
Bowl 10 | Cup 6

ROASTED CAULIFLOWER SOUP

Sautéed mushrooms, pistachio pesto & lemon zest.
Bowl 8 | Cup 6

DAUGHTERS SALAD 12

Fresh spinach, table greens, cucumbers, sliced strawberries, local goat cheese & raspberry vinaigrette. With chicken 16 | With shrimp 18 | With salmon 19 | Family Style 29 | With chicken 39 | With shrimp 49 | With salmon 49

ORGANIC GREENS 12

Fresh organic greens with prosciutto wrapped melon. With chicken 15 | With shrimp 18 | With salmon 19 | Family Style 29 | With chicken 39 | With shrimp 49 | With salmon 49

TAVOLA CAESAR 10

With chicken 14 | shrimp 17 | salmon 17
Family Style 25 | With chicken 36 | shrimp 45 | salmon 45

ROCKET SALAD 10

Fresh arugula, pecorino, oranges, focaccia croutons, orange – mango vinaigrette. With chicken 14 | shrimp 17 | salmon 17 | Family Style 19 | With chicken 36 | shrimp 45 | salmon 45

CATALINA 13

Chopped cucumbers, tomato, avocado, asparagus, Italian parsley, red onion, sea salt, feta, lemon juice, EVOO, olives, black pepper & fresh mint. With chicken 14 | salmon 19 | Family Style 33 | With chicken 40 | salmon 45

KALE 12

Fresh kale, goat cheese, basil, baby spinach, grape tomatoes, spiced

walnuts, blueberries & dried cranberries. With chicken 14 | shrimp 17 | salmon 19 | Family Style 25 | With chicken 36 | shrimp 45

WINTER PEAR SALAD 15

Field greens, grilled chicken, dolce gorgonzola, mint, walnuts & a pear vinaigrette. Family Style 39

PIZZA

(Gluten free pizza available for \$1 extra)

PIZZA GIOVANNI 15

Fresh pomodoro, portobellos, Italian sausage, pepperoni, house crafted meatballs, mozzarella & pecorino cheeses.

TAVOLA 14

Roasted pears, mozzarella, gorgonzola, pecorino cheese, caramelized onions, arugula & house pesto.

U DISTRICT 14

Figs, mascarpone, goat cheese, prosciutto, arugula, parmigiano-reggiano, with balsamic & truffle oil.

MARGHERITA 13

Tomato confit, fresh basil & fresh buffalo mozzarella.

RUSTICA PIZZA 13

Pomodoro, mozzarella & goat cheese, broccoli, mushrooms, red onions, roasted bell peppers, garlic, fresh herbs, crushed red pepper flakes & cherry tomatoes.

STROMBOLI

THE WESTLAKE 19.75

Incredible crab, shrimp, basil pesto, parmesan & mozzarella.

THE WALLING FORD 15.50

Pepperoni, mushrooms, Italian sausage, pomodoro & mozzarella.

PRINCIPALE & PASTA

(Soul Dishes)

PATER'S DISH 17

Pistashio pesto, risotto, arugula, sauteéd chicken, spinach, two

organic eggs sunny side up, portobellos, red peppers, sweet onion,
roasted garlic

ANA ROSA 14.25

Spiral zucchini & squash, EVOO, roasted garlic, pomodoro, capers,
spinach, green peas & calabrese peppers. With chicken 14 | With
salmon 18 | With Shrimp 18

OSSO BUCO Market Price

Veal shank braised in tomatoes & white wine reduction until tender &
falling off the bone with risotto & salsa verde.

FRESH CATCH Market Price

The freshest fish with risotto & seasonal veggies.

LOBSTER MACARONI & CHEESE

Market Price

Maine Lobster, penne pasta with a rich parmesan cream sauce.

Family Style 75

***BISTRO STEAK FRITES 39**

14 oz handcut new york strip & frites dusted with a peppercorn spice
blend & doused with a house mustard – cognac sauce.

LOBSTER RISOTTO

Market Price Limited Availability

Butter poached lobster claw meat, asparagus, cream reduction, white
wine & Parmigiano – Reggiano.

***MARCELO'S SPECIAL 25.75**

Beef tenderloin, penne, buffalo mozzarella, spinach, roasted garlic &
basil pesto. Family Style 57

MARSALA

Sweet marsala wine reduction, & sautéed portobello mushrooms.

*Beef tenderloin 32 | Chicken cutlet 17.50 | Family Style Tenderloin 74
| Chicken cutlet 55

CRAB CAKES Market Price

Pan seared to a golden brown, mashers, basil pesto & house creamy
alfredo, served with seasonal veggies.

WOOD FIRED SALMON 26

Grilled OraKing salmon on cedar with seasonal berry coulis. Served with seasonal vegetables & risotto. Family Style 65

SALTIMBOCCA

Cream, marsala wine reduction, prosciutto, & wild mushroom ravioli. Chicken cutlet 19.25 | Family Style Chicken cutlet 55

FETTUCINE ALFREDO 14

With chicken 20 | shrimp 22

Family Style 34 | With chicken 45 | shrimp 59

PARMIGIANA

Sautéed cutlet in pomodoro sauce with mozzarella & Parmigiano – Reggiano. Chicken cutlet 17 | Eggplant 15 | Family Style Chicken cutlet 52 | Eggplant 47

RAVIOLI TAVOLA 18

Pasta pillows with blue crab meat, parsnip cream, white port, & Parmigiano Reggiano house parmesan cream sauce. Served with seasonal vegetables. Family Style 54

MIRABELLA'S SPECIAL PASTA 16

House bolognese, topped with four cheese ravioli, melted buffalo mozzarella & parmesan cream sauce. Family Style 55

LITTLE LISA'S BAKED LOCARNO CANNELLONI 16

Ricotta, sweet Italian sausage, spinach & parmesan. Served with little pear salad. Family Style 45

LASAGNA TOPPED WITH HOUSE BOLOGNESE 15

Served with a Caesar salad. Family Style 55

LASAGNA VEGETARIAN 13

Tavola style lasagna with fried eggplant, pomodoro, parmesan, mozzarella, goat cheese, fresh basil & rocket salad. Family Style 45

LEMON CUTLET

Mushrooms, artichokes with lemon butter & cream reduction, & capers.

Chicken cutlet 17 | Family Style Chicken cutlet 49

SPAGHETTI MEATBALLS 14

Fresh pasta, house crafted Wagyu beef meatballs, parmesan, fresh basil, roasted cherry tomatoes & pomodoro sauce. Family Style 42

TAVOLA RATATOUILLE 14

Classic French dish with butternut squash, goat cheese & risotto.
Family Style 42

GNOCCHI FORMAGI 15

Spicy Italian sausage & parmesan cream sauce. Family Style 42

HOUSE GNOCCHI 16

Bolognese & dolce gorgonzola. Family Style 44

GNOCCHI 25

With cedar wrap salmon.

FOUR CHEESE RAVIOLI

With bolognese 15 | Basil pesto & truffle cream 14 | Pomodoro 12 |
Parmesan cream 14 | Family Style with bolognese 39 | Basil pesto &
truffle cream 35 | Pomodoro 29 | Parmesan cream 39

2000 YEAR ANNIVERSARY RISOTTO 21

Einkorn wheat, large Gulf of Mexico shrimp, spinach, butternut
squash, roasted pistachios, roasted garlic, EVOO, parmigiano –
reggiano, white wine



& chicken stock.

PAPPARDELLE BOLOGNESE 16

Fresh house bolognese in pasta with fresh ricotta & mint. Family Style
44

PASTA POMODORO 12

Angel hair pasta, pomodoro sauce, basil & Parmigiano – Reggiano.

With chicken 18 | shrimp 19 | Family Style 35 | With chicken 45 |
shrimp 55

ORECCHIETTE 18

Grilled chicken, sun-dried tomatoes, asparagus, & dolce gorgonzola
cream. Family Style 47

THE GOAT & THE SQUAWK 25

Roasted chicken breast, red wine ~ mustard reduction, topped with
goat cheese medallion, balsamic drizzle, with sundried tomatoes,
fettucine & parm cream reduction.