

La Tavola Restaurant Week Menu

January 27th - February 5th

Venice born Chef Carlo presents a personalized 3 course dinner that will leave you craving more. One choice per Course.

\$55 per person

Antipasti

Insalata Mista (Vegan / Vegetarian)

Crisp and sweet field greens tossed in a balsamic vinaigrette with carrots, cucumber and tomato

Mozzarella in Carrozza (Vegetarian)

Fresh mozzarella di Bufala and wild mushrooms wrapped in a homemade dough and flash fried

Carpaccio (Vegetarian option)

Rich and peppery arugula tossed in a zesty lemon vinaigrette with a choice of thinly sliced *raw Filet Mignon or farm fresh pickled beets* finished with sliced Parmigiano Reggiano

Burrata (Vegetarian)

Creamy burrata served with a basil vinaigrette over farm fresh grilled vegetables and drizzled with a homemade balsamic reduction

Fritto Misto

Flash fried calamari, eggplant, zucchini and shrimp with grilled polenta and marinara sauce

Bruschetta della Tavola (Vegetarian)

Farm fresh tomato mixed with garlic and basil atop house-made crostini finished with fresh buffalo mozzarella

Parmigiana di Melanzane (Vegetarian)

Thinly sliced flash fried eggplant layered with fresh tomato and mozzarella; baked in a pomodoro sauce with Parmigiano Reggiano

Entrée

Cartoccio

Locally caught Chesapeake Bay Rockfish filet steam baked in parchment paper with farm fresh vegetables, shellfish, garlic and white wine

Penne Vegetali (Vegetarian / Vegan & GF option)

Handmade pasta sauteed with farm fresh vegetables, garlic and white wine

Pollo alla Parmigiana

All-natural antibiotic free chicken breast, thinly sliced eggplant and melted mozzarella in a light tomato sauce

Gnocchi al Pomodoro o al Pesto (Vegetarian / GF option)

Handmade potato dumpling with a touch of nutmeg tossed in our pomodoro sauce or pesto sauce

Brasato di Manzo

Beef cheeks braised in tomato, red wine, fresh herbs and mirepoix vegetables over a wild mushroom risotto

Lasagna Bolognese

Fresh pasta layered with our simple yet delicious Bolognese and Béchamel sauce

Capellini Napoletana (Vegetarian / Vegan & GF option)

Farm fresh tomato, garlic and basil simmered in a light pomodoro sauce with our homemade thin spaghetti

Dolci

Cannoli

Handmade pizzella shells stuffed with a ricotta cheese filling, pistachio, almonds and dried fruit

Torta alla Carlo

Delectable three cheese cheesecake with chocolate chips, an Oreo cookie crust topped with a fresh berry compote

Tiramisu

Lady fingers dipped in espresso and marsala wine delicately layered with a mascarpone sweet cream

Cheese Platter

Fresh cheeses imported from Italy accompanied by nuts, fresh fruit and honey drizzle

Please inform us of any allergies or specialized diets as we will do our best to accommodate

Vegan and Gluten Free handmade pasta available / Menu subject to change

One check per table – Maximum of 2 credit cards per table / 20% Gratuity will be added to parties of 6 or more