



Chef Michael Rolchigo

A graduate of the renowned Culinary Institute of America

My best childhood memory is growing up in an apartment downstairs from my Italian grandmother, Lena Bello. My grandmother cooked every single day for our entire family and at a young age I found myself sitting at her kitchen table watching her cook and sampling her cuisine. Her zest for cooking was contagious and because of her I know I unconsciously chose my career path at a young age.

When gramma passed, I saved her table. I had so many beautiful memories of our family eating at this table I could not let it go. My vision for TAVOLENA, “Lena’s Table”, is to share the experiences of great food, love and family from my childhood, and my 43 year culinary journey. I welcome you to join me at TAVOLENA and dine at the table where I was inspired to become a chef and learned what love and family is all about.

ANTIPASTI

RHODE ISLAND STYLE FRIED CALAMARI

Flash Fried Calamari

Toasted Garlic / Hot Cherry Peppers

Balsamic Glaze

24

PEAR & BLUE CHEESE PASTA PURSES

House Made Stuffed Pasta

Poached Pear / Nutmeg

Toasted Walnuts / Gorgonzola Cream

24

LENA'S MEATBALLS

My Grandmothers Original Recipe

Ground Sirloin & Pork / Parmigiano

Reggiano & Locatelli Cheese / Garlic

Parsley / Simmered For 8 Hours in

Parma Tomato Sauce with Ricotta &

Whole Lot of Love

26

BLACK TRUFFLE PIZZA

Black Truffles from Italy / Fontina

Mozzarella / Parmigiano Reggiano

34

TONNO CRUDO

Sushi Grade Yellowfin Tuna

Roma Tomatoes / Italian Siracha

Lemon Aioli / Micro Basil

Italian Herbed Wonton Chips

27

INSALATE

LENA'S CHOPPED SALAD

Romaine Lettuce / Ombre Tomato

Red Onion / Cucumber / Gorgonzola

Crispy Chick Peas

Grandma's Italian Vinaigrette

16

CAESAR SALAD

Romaine Lettuce / Parmesan

Crunchies / White Anchovies

Emulsified Creamy Dressing

18

BURATTA

Prosciutto Di Parma

Creamy Stracciatella Center

Brûléed Bosc Pear

26