



TAVOLENA

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 grandma 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 Domestic 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
25

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

PIZZA QUATTRO FORMAGGI

Mozzarella / Fontina / Gorgonzola
Parmesan Reggiano
Bronte Pistachios / Sicilian Olive Oil
34

TONNO CRUDO

Sushi Grade Yellowfin Tuna
Roma Tomatoes / Italian Siracha
Lemon Aioli / Petite 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
18

CAESAR SALAD

Romaine Lettuce / Parmesan
Crunchies / White Anchovies
Emulsified Creamy Dressing
18

BURATTA

Tuscan Cantaloupe & Honeydew Salsa
Crispy Prosciutto di Parma
Arcadia Honey / 75 Year Old Balsamic
26