

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.



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

MOZZARELLA EN CARROZZA

Fresh Mozzarella Prosciutto Di Parma / Marinara Basil Pesto 28

TONNO CRUDO

Sushi Grade Yellowfin Tuna Roma Tomatoes / Italian Siracha Lemon Aioli / Petite Basil Italian Herbed Wonton Chips 27

ENSALATE ISS

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

