



# TAVOLENA

## Chef Michael Rolchigo

A graduate of the renowned Culinary Institute of America in Hyde Park, New York  
with degrees in both Culinary and Pastry Arts

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  
26

### PEAR & BLUE CHEESE PASTA PURSES

House Made Stuffed Pasta  
Poached Pear / Toasted Walnuts  
Gorgonzola Cream  
27

### LENA'S MEATBALLS

My Grandmothers Original Recipe  
Ground Sirloin & Pork / Parmigiano  
Reggiano & Locatelli Cheese / Garlic  
Parsley / Cooked in Grandma's  
Tomato Sauce with Ricotta &  
a Whole Lot of Love  
28

### ZUCCHINI BLOSSOMS

Tempura Fried Local Zucchini Flowers  
Ricotta / Parmesan  
Lemon Butter Sauce  
28

### BLACK TRUFFLE PIZZA

Robiola / Mozzarella  
Fontina / Parmesan Reggiano  
Shaved Black Truffles From Italy  
38

### TUNA TARTARE CANNOLI

Sushi Grade Tuna / Crisp Wonton  
Calabrian Chili Sriracha / Crispy Basil  
Lemon Aioli / White Truffle Snow  
31

## INSALATE

### LENA'S CHOPPED SALAD

Romaine Lettuce / Ombre Tomato  
Red Onion / Cucumber / Gorgonzola  
Crispy Chick Peas  
Grandma's Italian Vinaigrette  
20

### ARUGULA SALAD

Baby Arugula / Belgium Endive  
Candied Walnuts / Gorgonzola Cheese  
Maple Raspberry Vinaigrette  
24

### CAESAR SALAD

Romaine Lettuce  
Parmesan Crunchies / White Anchovies  
Emulsified Creamy Dressing  
21

### BURATTA

Dried Black Fig & Almond Chutney  
Crispy Prosciutto di Parma  
Arcadia Honey / Fig Balsamic Glaze  
28

