



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 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 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
Stuffed with Ricotta / Parmesan
Fresh Herbs / Lemon Butter Sauce
28

SHRIMP SCAMPI PINZA

Roman Style Flatbread
Asiago / Mozzarella / Fontina
Parmesan Cheeses / Lemon Sauce
Parsley
32

TUNA TARTARE

Sushi Grade Tuna
Spicy Calabrian Chili Sauce
Vine Tomato / Basil / Lemon Aioli
Italian Spiced Wontons
28

INSALATE



LENA'S CHOPPED SALAD

Romaine Lettuce / Tomato Bruschetta
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

BURRATA

Prosciutto di Parma Wrapped Melon
Prosecco Cantaloupe Coulis
Toasted Pine Nuts / Fresh Mint
28

