



### **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 Point Judith Calamari  
Toasted Garlic / Hot Cherry Peppers  
Balsamic Glaze  
28

### **PEAR & BLUE CHEESE PASTA PURSES**

House Made Stuffed Pasta  
Poached Pear / Candied Walnuts  
Gorgonzola Cream  
29

### **ZUCCHINI BLOSSOMS**

Tempura Fried Local Zucchini Flowers  
Stuffed with Ricotta / Parmesan  
Fresh Herbs / Lemon Butter Sauce  
28

### **STEAK & EGGS**

Wagyu Beef Carpaccio  
Truffle Egg Yolk Mousse  
Haystack Potatoes & Leeks / Brioche Toast  
42

### **LENA'S MEATBALLS**

My Grandmother's Original Recipe  
Ground Sirloin & Pork  
Parmesan Reggiano & Locatelli Cheeses  
Garlic / Parsley / Simmered in  
Grandma's Tomato Sauce with Whipped  
Ricotta & a Whole Lot of Love  
30

### **PAPA JOE'S CHICHARRON**

Crispy Duroc Pork Belly  
Cilantro Fried Bomba Rice  
Red Vinegar Garlic Sauce  
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 & PANZANELLA SALAD**

Toasted Focaccia  
Colab Farms Cherry Tomatoes / Garlic  
Olive Oil From Puglia / Basil Pesto  
50 Year Old Balsamic  
32

