



Tavistock

ITALIA

sleek | vibrant | chic

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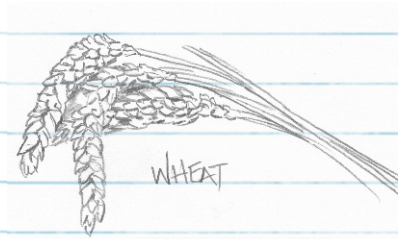
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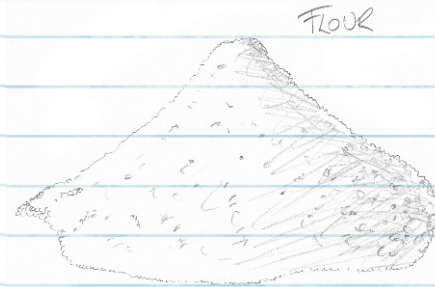
Pane Fresco Cotto Sulla Pietra

STONE BAKED BREADS & CIABATTAS

• *Bigger. The difference in Tavistock Italia bread but we're not talking size here, we're talking what we add to up the quality.*



• *Espresso-style cooking means that all of our meals are freshly prepared from scratch, using only the freshest and finest ingredients.*



Pane dell'Aglio..... **£3.95**
Garlic bread with rosemary and sea salt, plain and simple

Con Formaggio..... **£4.75**
Garlic bread with mozzarella and caramelised onion

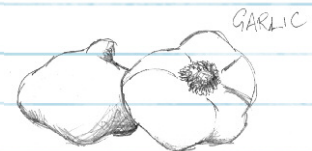
Con Formaggio e Pomodoro..... **£5.25**
Garlic bread with mozzarella and tomato

Con Pomodoro..... **£4.75**
Garlic bread with tomato

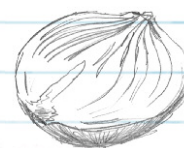
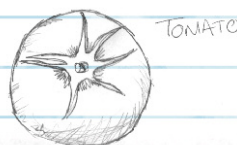
Con Pomodoro e Pesto..... **£4.75**
Garlic bread with tomato and pesto

Bruschetta Pomodoro

Tavistock use only the finest vine tomatoes, red onions and Italian herbs, once they are mixed together with just a hint of garlic and olive oil all the flavours combine to give a truly mouthwatering taste.



Red onion



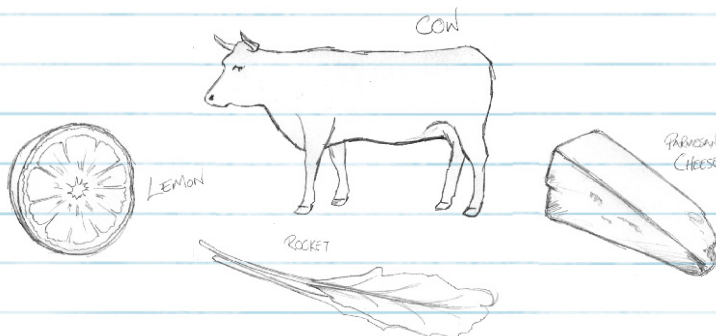
Anti Pasti Caldi e Freddi

HOT & COLD STARTERS

Bruschetta Pomodoro	£5.75
Tomato, red onion, basil, garlic and parmesan flakes	
Zuppa el Giorno	£4.75
Chef's soup of the moment, served with Italian bread	
Calamari Fritti	£6.25
Pan fried baby squid served on a bed of rocket and lime zest with an aioli dressing	
Beef Carpaccio	£6.25
Cured beef, rocket, parmesan and lemon oil	
Pate della Casa	£6.25
Chicken liver and wild mushroom terrine served with toasted ciabatta and a whiskey and tomato chutney	
Antipasto di Salumi	£6.25
A meat antipasto to include, salami, Parma ham, beef carpaccio, mortadello served with a spicy tomato chutney and fresh bread	
Polpette al Forno	£6.25
Mini homemade meatballs served in a tomato, mushroom and onion sauce, oven baked served with ciabatta	
Insalata Caprese Tricolore	£5.95
Beef tomato, buffalo mozzarella and avocado salad served with pesto and dressed leaves	
Fritelle di Prosciutto et Fromaggio	£5.50
Roast ham, wild mushroom and asparagus pancake, topped with melted gruyere cheese and a chive sauce	
Salmone Affumicato e Gamberetti	£6.25
Scottish smoked salmon and Greenland prawns served on dressed leaves	
Costolette Italiane	£6.25
Tender pork ribs, braised in Italian herbs and spices with a flavoursome sauce	
Cozze	£6.75
Mussels cooked in either white wine, cream and garlic or tomato and chilli	
Gamberoni	£7.95
Pan fried in olive oil and served with one of the following sauces:-	
<ul style="list-style-type: none"> • Garlic butter, white wine and parsley • Tomato, chilli and garlic • Thermidor sauce 	
Served with dressed leaves	

Beef Carpaccio

Fillet of Beef cured naturally with mustard and herbs. Sliced finely and served with dressed rocket and parmesan. Pure flavours that are enhanced with a squeeze of lemon.



Pasta - La passione di Italia

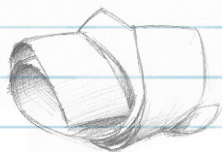
PASTA - THE PASSION OF ITALY

* = £1.50 supplement
at Happy hour

Please choose from one of the following Pasta's

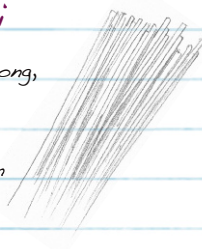
Pappardelle

Pappardelle pasta is an Italian flat pasta cut into a broad ribbon shape.



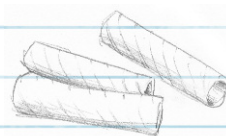
Spaghetti

Spaghetti is a long, thin, cylindrical pasta of Italian origin.



Rigatoni

Rigatoni is a form of tube-shaped pasta of varying lengths and diameters.



Classico (available in Happy Hour)

Bolognese.....	£7.50
100% minced beef. Traditional bolognese sauce made with minced beef	
Carbonara.....	£7.50
Diced pancetta simmered in cream and finished with parmesan and egg	
*Frutti di Mare.....	£7.95
Mixed seafood of prawns, tuna, mussels and anchovies served with a tomato and basil sauce	
Arrabiatta.....	£7.25
Crushed chillies, cherry tomatoes and basil all simmered in a tomato sauce	
Polpettine.....	£7.50
Mini pork and beef meatballs, homemade and hand rolled served in a caramelised red onion and tomato sauce	
Amatriciana.....	£7.25
A rich tomato sauce with sautéed bacon, onions and herbs	
Genovese.....	£7.25
Roasted peppers, mushrooms, baby spinach and cherry tomatoes in a pesto sauce	
Lasagna al Forno.....	£7.50
Layers of pasta with bolognese, béchamel and mozzarella cheese	
Cannelloni.....	£7.25
Pasta filled with asparagus, wild mushrooms and sun dried tomatoes bound in ricotta cheese and served with a béchamel and tomato sauce, topped with parmesan	

Moderno Contemporary and new pastas

Pappardelle Primavera.....	£8.25
Pappardelle pasta with smoked salmon and marinated salmon with asparagus and served in a lemon and dill mascarpone cream	
Strozzapreti Con Salsicce.....	£7.95
Strozzapreti served with spicy Italian sausage, baby broccoli and roasted garlic in a tomato sauce	
Spaghetti Chorizo e Gamberi.....	£9.50
Spaghetti pasta with pan fried king prawns and chorizo served in a parsley cream sauce topped with fresh rocket	
Rigatoni Contandina.....	£8.75
Rigatoni pasta served with strips of beef fillet with Italian wild mushrooms, caramelised onions in a red wine and tomato sauce	
Strozzapreti con Anatra.....	£8.25
Strozzapreti pasta served with ragu of confit duck leg simmered with cloves, black olives and a tomato sauce	
Rigatoni Mediterranea.....	£7.25
Rigatoni with Mediterranean vegetables and feta cheese, served with pine nuts and basil dressing	

Pizze - Fresche e cotte al forno
PIZZA - STONE BAKED AND
FRESHLY PREPARED

* = £1.50 supplement
at Happy hour

" No ordinary pizza means no ordinary pizza base."

" Bigger. The difference in a Tavistock Italia pizza, but we're not talking size here. We're talking quality, what we add to up the quality."

Classico (available in Happy Hour)

Margherita.....	£6.95
Mozzarella, tomato and fresh basil	
Tropicale.....	£7.75
Tomato, mozzarella, ham and chargrilled pineapple	
Frutti di Mare.....	£8.25
Tuna, prawns and mussels with anchovies	
Americana.....	£7.75
Pepperoni, mozzarella and tomato	
Calzone.....	£7.75
Ham, mushrooms, onion, tomato and mozzarella	
*Diavolo.....	£7.95
Mozzarella, tomato sauce, spicy pepperoni, Italian salami, chorizo, sundried tomatoes and topped with fresh chillies	
Greco.....	£7.75
Roasted red peppers, feta cheese and olives topped with rocket and pesto	
Foresta.....	£7.75
Sliced chicken and mushrooms with rosemary and garlic oil	

Moderno Contemporary and new pizzas

Funghi e Prosciuto.....	£8.25
Porcini, portabello and button mushrooms and Italian smoked ham with garlic and thyme	
Mediterranea.....	£7.45
Goats cheese, roasted Mediterranean vegetables and cherry tomatoes	
Allo Scoglio.....	£9.25
King scallops, tiger prawns and squid sautéed in garlic butter and served on a thin pizza base	
Pollo.....	£7.95
Strips of chicken in cajun spices with roasted red peppers, cherry tomatoes and balsamic dressed rocket	
Antipasto.....	£8.25
Anti pasti of meats served on a crispy base with tomato and mozzarella	

Chicken POLLO

All of the below served with homemade chunky chips or vegetables and potatoes of the day

Pollo Rosmarino.....	£12.95
Breast of chicken served with a white wine, cream and rosemary sauce	
Pollo Kiev.....	£12.95
Chicken breast stuffed with garlic butter and wrapped in breadcrumbs	
Pollo Funghi.....	£12.95
Breast of chicken served in a sauce of sautéed mushrooms and cream sauce	
Pollo Caccatore.....	£12.95
Chicken breast served in a sauce of tomatoes, peppers, olives and oregano	
Pollo Parmo.....	£12.95
Breadcrumbs breast of chicken topped with béchamel and cheese	
Pollo Pepe.....	£12.95
Breast of chicken served with a green pepper sauce	
Pollo Picanti.....	£12.95
Chicken breast cooked with a tomato, onion and chilli sauce	
Pollo et Gamberoni.....	£13.95
Chicken pieces and king prawns simmered in a tomato, garlic and basil sauce	

Meat CARNI

All of the below served with homemade chunky chips or vegetables and potatoes of the day

Stinco d'Agnello.....	£14.95
Braised lamb shank served with a rosemary and red wine jus	
Osso Buco.....	£14.50
Shin of beef braised in red wine, garlic, herbs, tomatoes and stock	
Vitello Saltimbocca.....	£14.95
Veal cutlet wrapped in parma ham and served with a light balsamic syrup	
Maiale.....	£11.95
Fillet of pork marinated in coarse grain mustard and apple and cider jus	

SIDE ORDERS

Homemade Chips.....	£2.50
Mixed Leaf Salad.....	£2.50
Tomato & Red Onion Salad.....	£2.50
Cauliflower Cheese & Crispy Bacon.....	£2.95
Sauteed Italian Wilted Greens with Crispy Bacon.....	£2.95
Sautéed Mushrooms in Garlic Butter.....	£2.95
Onion Rings.....	£2.95

I sapori dalla griglia

TASTES TO SAVOUR FROM THE GRILL

All of the below are served with plum tomato, field mushroom and chunky chips

Bistecca alla Griglia.....	£13.95
8oz / 226grms sirloin steak	
Bistecca al Pepe.....	£16.45
8oz / 226grms sirloin steak with pepper sauce	
Bistecca Diana.....	£16.45
8oz / 226grms sirloin steak with diane sauce	
Bistecca al Marsala Jus.....	£16.45
8oz / 226grms sirloin steak with marsala jus	
Bistecca alla Pizzaiola Picante.....	£16.45
8oz / 226grms sirloin steak	
Filetto alla Griglia.....	£17.25
8oz / 226grms fillet steak	
Filetto al Pepe.....	£19.75
8oz / 226grms fillet steak with pepper sauce	
Filetto Diane.....	£19.75
8oz / 226grms fillet steak with diane sauce	
Filetto al Marsala Jus.....	£19.75
8oz / 226grms fillet steak with marsala jus	
Filetto alla Pizzaiola Picante.....	£19.75
8oz / 226grms fillet steak with spicy pizzaiola	

Seafood PESCE

All of the below served with homemade chunky chips or vegetables and potatoes of the day

Gamberoni.....	£15.95
Pan fried in olive oil and served with one of the following sauces:-	
<ul style="list-style-type: none">• Tomato and chilli• Garlic and white wine• Thermidor sauce	
Branzino allo Zafferano.....	£16.50
Fresh fillet of bass served on a saffron and mussel sauce	
Ragou di Pesce.....	£15.95
Tavistock fish ragout, salmon, cod, king prawn and queen scallop served on a bed of crushed potatoes with a tomato and cream sauce, topped with cherry tomatoes	
Filetto di Salmone.....	£12.95
Fillet of salmon served with a sundried tomato and black olive sauce	
Bistecca di Tonno.....	£13.95
Loin of tuna chargrilled and served on a pizzaiola sauce with oregano	

Qualcosa di Dolce

DESSERTS - SOMETHING SWEET

Torta al Cioccolato e Lamponi.....	£5.25
Chocolate brownie, served warm with raspberries, cream and chocolate sauce	
Amaretto Mess.....	£5.25
Homemade Italian Eton Mess served with amaretto biscuits	
Tiramisu.....	£5.25
Layers of sponge, soaked in amaretto and coffee with sweetened mascarpone	
Torta di Limone.....	£5.25
Lemon tart served with a ginger ice cream	
Pannacotta al Cocco.....	£5.25
Homemade coconut pannacotta served with a sweet pineapple salsa	
Crepes alla Banana.....	£5.25
Pancakes filled with caramelised bananas, served with a chocolate sauce and vanilla ice cream	
Formaggi.....	£5.25
Dolcelatte cheese, goats cheese, wensleydale cheese and red leicester cheese served with grapes, celery and biscuits	

Gelato

ICE CREAM

Choose any three scoops from the following flavours

Vanilla pod

Lemon cheesecake

Strawberry

Chocolate chip

Ginger

Three Scoops served with Homemade Biscotti **£3.95**

We serve Archer's ice-cream

which is a family business

located just outside of

Darlington. The ice creams are all

made on a real working dairy farm

with milk produced from their

own pedigree Jersey cows.

Caffé

COFFEE

Filter Coffee.....	£1.95
Espresso.....	£1.95
Double Espresso.....	£2.35
Cappuccino.....	£2.50
Latte.....	£2.50
Liqueur Coffee.....	£3.95

Vino Bianco

WHITE WINE

Bin

- 1** Tavistock House White
An easy drinking wine that has a soft finish
£3.45 per 175ml glass £4.65 per 250ml glass £12.95 per bottle
- 2** Fabrini Chardonnay Marche, Italy
A classic Italian Chardonnay with a good balance of fruit
£3.90 per 175ml glass £5.10 per 250ml glass £13.95 per bottle
- 3** Kleinkloof Chenin Blanc Western Cape, South-Africa
Clean, crisp and fruity with a soft finish
£3.90 per 175ml glass £5.10 per 250ml glass £14.05 per bottle
- 4** Verdicchio dei Castelli di Jesi Fabrini. Marche, Italy
Steely and fine. Textbook Verdicchio
£14.95 per bottle
- 5** Siete Soles Sauvignon Blanc Siete Soles Estate. Central valley, Chile
Light fresh and herbaceous
£15.95 per bottle
- 6** Pinot Grigio Anterra Mezzacorona. Trentino, Italy
Light, elegant. Very crisp and refreshing
£17.95 per bottle
- 7** Orvieto Campogrande Marchesi Antinori. Umbria, Italy
Ripe subtle flavours with a very crisp finish
£22.55 per bottle
- 8** Ricossa Gavi Piedmonte, Italy
Beautiful wine, zesty and fresh citrus notes
£22.75 per bottle

Vino Rosso

RED WINE

- Bin**
- 12** Tavistock House Red
An easy drinking wine that has a soft finish
£3.45 per 175ml glass £4.65 per 250ml glass £12.95 per bottle
- 13** Neil Joubert Pinotage / Cinsault South-Africa
Ripe fruity flavours with a well balance structure
£3.90 per 175ml glass £5.10 per 250ml glass £13.95 per bottle
- 14** Siete Soles Cabernet / Merlot Siete Soles Estate. Central Valley, Chile
Bramble fruit and spice, chocolatey smooth
£4.00 per 175ml glass £5.40 per 250ml glass £15.45 per bottle
- 15** Candidato Tempranillo VdT de Castilla, Spain
Ripe fruity flavours with a well balance structure
£15.45 per bottle
- 16** Santa Alvara Merlot Santa Alvara Estate, Central Valley, Chile
Plum and soft red fruit Textbook Merlot
£15.85 per bottle
- 17** Montepulciano d'Abruzzo Valle Reale Vigna Nuove, Italy
Exuding spectacular blueberry and plum flavours, very rich mouth-filling, warm and upfront with liquorice hints
£17.85 per bottle
- 18** Chianti Celsus Trambusti, Italy
A high quality family house producing a soft vibrant fruit with wild hedgerow berry character
£19.95 per bottle
- 19** Barolo I Siglati S. Orsola, Italy
One of the great red wines of Italy, Nebbiolo Grapes offer powerful aromas of violets and black cherries enveloped in powerful richness
£26.95 per bottle

Champagne, Vino Rosé e Prosecco

CHAMPAGNE, ROSÉ & SPARKLING WINES

Bin

- 9 Tavistock House Rosé
An easy drinking wine that has a soft finish
£3.45 per 175ml glass £4.65 per 250ml glass £12.95 per bottle
- 10 Candidato Tempranillo Rosé VdT de Castilla, Spain
Strawberries and cream
£4.00 per 175ml glass £5.40 per 250ml glass £15.40 per bottle
- 11 Mannara Pinot Grigio Rosé Delle Venezie. Veneto, Italy
Richly fruited, a real find
£18.7 per bottle
- 20 Itynera Prosecco Veneto, Italy
Biscuity and rich. Very crisp and refreshing
£21.50 per bottle
- 21 Deutz Brut Classic NV AY, Champagne, France
Refined, elegant and creamy with a long lasting finish
£39.95 per bottle
- 22 Moet NV Champagne, France
Rich, tasty aromas coupled with freshness and fruit
£41.50 per bottle
- 23 Veuve Clicquot Yellow Label Brut Champagne, France
Full bodied, rich and fruity with great elegance and a delightful finish
£53.95 per bottle
- 24 Moet et Chandon Vintage Champagne, France
Succulent fruits expand into a firm, crisp flavour with a subtle, yet invigorating freshness
£61.00 per bottle
- 25 Moet Rosé Champagne, France
Soft, fruitful and flavoured finish
£68.25 per bottle

Ora a Prezzo Ridotto HAPPY HOUR MENU

5pm - 6.45pm, Monday to Saturday Lunchtime: 12noon - 2.30pm

ANTI PASTI

Zuppa del Giorno..... **£2.95**

Chef's soup of the moment, served with Italian bread

Bucce di Patate..... **£3.50**

Potato skins with a garlic mayonnaise

Funghi Trifolati..... **£3.50**

Pan fried field and button mushrooms cooked in a creamy garlic sauce served on toasted ciabatta

Fegatini di Pollo..... **£3.50**

Sauteed chicken livers, with bacon, red wine and a spicy cream sauce

Bruschetta Pomodoro..... **£3.50**

Tomato, red onion, basil, garlic and parmesan flakes

Costolette Italiane..... **£3.95**

Pork ribs braised in a rich tomato sauce with herbs and a little spice

Cocktail Gamberetti..... **£3.95**

Small prawns with a cocktail sauce, topped with crisp salad

Calamari Fritti..... **£3.95**

Deep fried squid served with a really garlicky mayonnaise

SECONDI PIATTI

Any Pizza or Pasta..... **£4.95**

Choose any Pizza or Pasta from the Classico sections

Gamberoni..... **£8.75**

King, tiger and Greenland prawns served either in garlic and white wine, tomato and chilli or thermidor sauce

Filetto di Salmone..... **£6.75**

Pan Fried fillet of salmon served with a pommery mustard cream sauce

Pollo in Aglio e Limone..... **£7.50**

Escalope of chicken served with a lemon and garlic butter

Pollo Parmo..... **£7.50**

Pan fried breast of chicken breadcrumbed and topped with a béchamel and parmesan cheese sauce

Pollo Piccante..... **£7.50**

Breast of chicken served with a tomato, onion and chili sauce

Pollo Rosmarino..... **£7.50**

Bistecca di Capocollo..... **£7.75**

6oz Sirloin served with a diane, pepper, pizziola or red wine jus

Bistecca di Girello..... **£8.50**

8oz rump served with a diane, pepper, pizziola or red wine jus

All of the above served with a bowl of Homemade Chips or Vegetables and Potatoes of the Day

Burger Italiano..... **£6.50**

Beef burger served with ciabatta bread, mozzarella cheese, chips, salad garnish and relish sauce

Beef Stroganoff..... **£7.50**

Strips of beef cooked in onions, gherkins, peppers, mushrooms and paprika served with rice

DOLCI

Gelato..... **£2.75**

Mixed ice cream

Profitteroll..... **£3.25**

Choux pastry profiteroles filled with cream and topped with chocolate sauce

Sorbetto al Limone..... **£3.25**

Lemon sorbet

Amaretto Mess..... **£3.25**

Fruits of the forest mixed with fresh cream and amaretti biscotti

Torta al Cioccolato..... **£3.50**

Chocolate tart with raspberry coulis

CAFFÉ

Filter Coffee..... **£1.75**

Espresso..... **£1.75**

Double..... **£2.25**

Cappuccino..... **£2.25**

Latte..... **£2.25**

Hot Chocolate..... **£2.25**

Coffee Liqueur..... **£3.95**

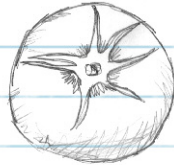
HAPPY HOUR DRINKS

Bottle of House Wine..... **£10.50**

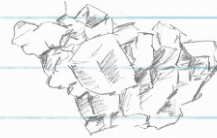
Available in white, red or rosé

Bambini Menu
KIDS MENU

*Kids make your
own Pizzas!!*



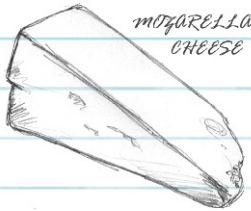
TOMATO



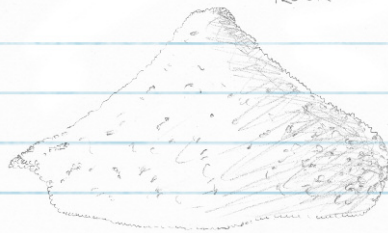
Rock SALT



OLIVE OIL



MOZZARELLA
CHEESE



FLOUR



WHEAT

*Kids Pizza, Drink
and Ice Cream
All for £4.95*

*Colouring
Books and
Crayons
available*