

Love is
Love



Valentines Week Menu

Antipasti

--starters--

Polpette di Manzo / 14.5
(Sicilian Meatballs)
grated pecorino, basil, tender beef

Arancini / 16
(house made Sicilian rice balls)
risotto ball, beef, mozzarella center, peas, marinara sauce

Cavoletti di Bruxelles e Pancetta / 15
brussels sprouts, pancetta, Sicilian red chili oil, balsamic reduction

 **Nostra Bruschetta / 13.5**
grape tomatoes, roasted garlic, EVOO, fresh basil, crostini (add prosciutto /+6)

 **Pecorino Truffle Fries / 12.5**
thick cut fries, parsley, pecorino romano cheese, truffle aioli

Calamari Fritti / 20
fried calamari, fresh herbs, pepperoncini aioli, arrabbiata sauce

Cheese and Meat Board / 35
imported artisan meat & cheese assortments - served w/ Caponata Siciliana, olives, fig jam, bread slices

ZUPPA

--soup--

Soup of the Day / 8

INSALATA

--salads--

Add organic chicken breast / +9

Cesare / 15
hearts of romaine, parmigiano reggiano, garlic croutons (add anchovies / +2.5)

  **Nostra Caprese / 18**
creamy burrata, cherry tomatoes, pesto, served w/ grilled bread (add prosciutto crudo / +6)

  **Sicilian Mixed Greens / 14.5**
marinated cucumbers, heirloom tomatoes, carrots, bell peppers, red onion, 15 yr. aged balsamic vinaigrette

  **Insalata di Rucola / 15**
arugula, winter citrus, ricotta salata, pistachio brittle, honey citrus vinaigrette

PINSA ROMANA

--12" oval--

Ancient Roman Recipe & Technique
Three flour mixture: wheat, rice & soy. Flour imported from Italy, 80% hydration, low yeast, 48-96 hrs. fermentation. No animal fats, non-GMO. Delicious, healthy, vegan and easy to digest

 **Margherita / 22**
House crushed tomato, burrata cheese, basil, sea salt, EVOO (vegan cheese option /+ 2)

 **Alla Norma / 22.5**
House crushed tomato, eggplant, smoked mozzarella, burrata cheese, EVOO, basil

Nostra Salsiccia e Broccolini / 23.5
Mozzarella, broccolini, pork sausage, burrata cheese, black pepper

  **Patriottica / 22.5**
House pesto, burrata cheese, cherry tomatoes, aged balsamic glaze, basil

Vulcano / 23.5
Arrabbiata sauce, sausage, arugula, burrata cheese Calabrese chilli oil, chilli threads

Tavola Nostra's Dolce e Salato / 23.5
mozzarella, guanciale, pecorino Romano, honey (add Mike's Hot Honey /+2)

PLEASE NO MODIFICATIONS OR SUBSTITUTIONS

PASTA

Lasagna Della Mamma / 24
ricotta cheese, bolognese ragu, organic beef

Pasta Marsala / 19
cremini mushroom, 24 mo. aged parmigiano reggiano, fresh parsley, creamy marsala wine sauce (add organic chicken / + 9)

  **Pesto / 18**
spaghetti, parmigiano reggiano, toasted garlic, pine nuts, basil, pesto (sub GF pasta / + 2)

  **Penne all'Arrabbiata / 18**
spicy chili oil, basil, garlic, parsley, EVOO, red sauce (add cubed spicy talian sausage /+6) (sub GF pasta / + 2)

 **Cacio e Pepe / 18**
Spaghetti, toasted black pepper, pecorino (sub GF pasta / + 2)

Mamma's Spaghetti with Meatballs / 21
spaghetti, three tender all beef meatballs, meaty marinara sauce

Tagliatelle alla Bolognese/ 23
Tagliatelle, house ragu, Parmigiano Reggiano cheese

12" PIZZA CLASSICA (NY STYLE)

--Oliveri Family recipe--

Handmade artisanal pizza dough
slow rise 24-72 hrs.

Classic Pepperoni / 20
pizza sauce, Ezzo cup & char pepperoni, mozzarella

Ross' Pizza Special / 25
pizza sauce, mozzarella, Ezzo pepperoni, calabrese sausage, mushrooms, mixed bell peppers, onions, black olives

Silvio / 22
pizza sauce, mozzarella, Ezzo pepperoni, sausage, mushrooms

 **Mamma's Cheese Pizza / 18**
pizza sauce, mozzarella

 **Margherita/ 18**
crushed tomatoes, Fior d' Latte mozzarella, basil, EVOO

Rucola Prosciutto / 24
pizza sauce, mozzarella, arucola, 24 m prosciutto di parma, shaved parmigiano reggiano, EVOO

PLEASE NO SUBSTITUTIONS, MODIFICATIONS OR ADDITIONS

Build Your Own Pizza / 18
pizza's start with base of Grande mozzarella cheese & our family recipe pizza sauce

Toppings /+4
mushrooms, onions, cherry tomatoes, spinach, basil, black olives, artichokes, calabreses chili peppers, tomato sauce, bell peppers, broccolini

Toppings / +6
24m Prosciutto Di Parma, sopressata calabrese, EZZO cup & char pepperoni, sausage, 24m Parmigiano Reggiano, anchovies, guanciale, burrata cheese

(limit 3 toppings per pizza)

SECONDI

--main dishes--

Pollo alla Parmigiana / 27
(Chicken Parmigiana) w/ Spaghetti
Italian breaded tender Organic chicken breast, spaghetti marinara

 **Parmigiana di Melanzane / 21**
Sicilian Style EggPlant, House Red Sauce, Smoked Mozzarella, Parmigiano (includes bread)



CONTAINS NUTS



VEGETARIAN



VEGAN

In order to keep the utmost freshness our food comes out as it is made, therefore, it may not necessarily come out together. Substitutions may result in an additional charge.

18% gratuity will be added for parties of 6 or more



VINO

-- wine --

g btl

Tavola Nostra House White and Red

12

Italiani Bianco e Rosato (White and Rosé)

Pasqua Pinot Grigio.....	Veneto	12	42
Bivio Prosecco.....	Veneto	12	41
Firriato Gaudensius Blanc de Noir.....	Sicilia		89
Pecol, Collio Sauvignon.....	Friuli	12	44
MySpritz, Aperitivo (Wine based).....	Milan	12	44

Italiani Rosso (Red)

Messer Del Fauno Nero d'Avola.....	Sicilia	12	41
Firriato Santagostino Syrah, Nero d'Avola.....	Sicilia	16	59
Firriato Ribbecca Pericone.....	Sicilia		89
Firriato Harmonium Nero d'Avola.....	Sicilia		95
Firriato Cavanera Etna Rosso - 2016.....	Sicilia	75	
Campo Di Marzo Primitivo.....	Puglia	12	41
Lacryma Christi Del Vesuvio Rosso.....	Campania	12	44
La Fortezza Aglianico Del Taburno.....	Campania	14	48
Lacryma Christi Nocerino.....	Campania		40
Barcaroli Montepulciano d'Abruzzo.....	Abruzzo		46
San Felice, IL Grigio Chianti Classico(Riserva).....	Toscana		64
Tenuta il Burchino "SuperTuscan".....	Toscana	72	
Sandro Forte E Figlio "Forte Ambrone" Red Blend.....	Toscana	12	42
San Felice Chianti Classico.....	Toscana	14	51
San Felice Brunello di Montalcino Campogiovanni	Toscana		149
Santo Stefano Lambrusco (spar- kling).....	Emilia	12	38
Villa Marina Ripasso Della Valpolicella.....	Veneto		72
Dino Torti, Poker Divino, Pinot Nero.....	Lombardia	12	44
Mainerdo Barbera D'Alba “Superiore”.....	Piemonte	14	52
Rivetti Langhe Nebbiolo.....	Piemonte		59
Amarone Della Valpolicella.....	Veneto		89
California Bianco e Rosato (White and Rosé)	Paso Robles	12	48
San Simeon Viognier.....	Mendocino	12	44
Oak Farm Chardonnay.....	Paso Robles		64
Moscato Villadoro.....	Paso Robles	14	52
California Rosso (Red)	Paso Robles		89
Opaque "Darkness" Red Blend.....	Paso Robles	16	59
Girasole Zinfandel.....	Paso Robles	12	48
San Simeon Merlot.....	Napa Valley	12	41
Brady Cabernet Sauvignon.....	Napa Valley		69
San Simeon Stormwatch Bordeaux Blend.....	Sonoma		79
Falcone Syrah.....			
Opaque Malbec.....	Argentina	12	42
	Portugal	12	42

Corkage Fee 30

BIRRA

-- beer --

Draft

Stone Buenaveza Salt & Lime Lager	9.5
Stone Delicious Citrus IPA (gluten reduced)	9.5
Pacifico	9.5
Alesmith 394 Pale Ale	9.5
Modern Times, Orderville Hazy	9.5
Maui Bikini Blonde Lager	9.5
Dayfall Belgian White Ale	9.5
Harland Brewing Hazy IPA	9.5
Boochcraft Hard Kombucha (Strawberry, Lemonade)	10

Bottle/Can

Birra Fuoco Belgian Style, Italy (pint) 8.5%	12
Peroni Nastro Azzurro, Italy	6
Birra Moretti, Italy	6.5

NON-ALCOHOLIC

Acqua di Fiuggi - 1 liter (Italian Still & Sparking)	11.5
Fiuggi Water known famously in Italy for its history & natural healing properties	

A'Siciliana Arancia Rossa - 1 liter	11.5
Sicilian blood orange soda - imported	

A'Siciliana Limonata - 1 liter	11.5
Sicilian lemon soda - imported	

Italian Soda - can	5
Fountain Sodas	4
Iced Tea (sweet / Unsweetened)	5

ESPRESSO / CAPPUCINO

Proudly serving Caffè Vergnano 1882®

Espresso	3.5
Cappuccino	5
Americano	3.5

DOLCI

-- desserts -

Tiramisu / 13.5

ladyfingers soaked in Caffè Vergnano 1882® Espresso with mascarpone and cocoa

Cannoli Siciliana / 13

creamy ricotta filling, pistachio, chocolate sauce, powdered sugar

Italian Style Banana Split / 16

caramelized banana, almond/hazelnut biscotti, whipped cream, hazelnut gelato & chocolate sauce

Gelato or Sorbet / 10.5

assorted flavors

Delizia al Limone / 14

Lemon cake, cream filling



TavolaNostraPizzeria.com
(619) 310-5256

Order for Take Out

Pride

PICCOLI PIATTI

--small plates--

Polpette di Manzo / 12

(Sicilian Meatballs)

grated pecorino, basil, tender beef

Arancina / 14

(Sicilian Rice Ball)

risotto ball, beef, mozzarella
center, peas, marinara sauce

☞ Caponata Siciliana / 11

sautéed eggplant, olives, capers
served w/ grilled bread, pine nuts



Nostra Bruschette / 11

grape tomatoes, roasted garlic, EVOO,
fresh basil, crostini (add prosciutto /+6)

☞ Pecorino Truffle Fries / 11

thick cut fries, parsley, pecorino
romano cheese, truffle aioli

Calamari Fritti / 18

fried calamari, fresh herbs,
pepperoncini aioli, arrabbiata sauce

Cheese and Meat Board / 40

imported artisan meat & cheese
assortments - served w/ Caponata
Siciliana, olives, fig jam, grilled bread

INSALATA

--salads--

add chicken breast / +9

Cesare / 12

hearts of romaine, parmigiano reggiano,
garlic croutons (add anchovies / +2.5)

☞☞ Nostra Caprese / 16.50

creamy burrata, cherry tomatoes,
pesto, served w/ grilled bread
(add prosciutto crudo / +6)



Sicilian Mixed Greens / 12

marinated cucumbers, heirloom
tomatoes, carrots, bell peppers, red
onion, 15 yr. aged balsamic vinaigrette

☞ Insalata di Rucola / 12

arugula, winter citrus, ricotta salata,
pistachio brittle, honey citrus vinaigrette

DOLCI

-- desserts --

Pride Rainbow Cheesecake / 13

new york style cheesecake

Tiramisu / 12

ladyfingers soaked in Caffè Vergnano 1882®
Espresso with mascarpone and cocoa

Cannoli Siciliana / 12

creamy ricotta filling, pistachio,
chocolate sauce, powdered sugar

Italian Style Banana Split / 16

caramelized banana, almond/hazelnut
biscotti, whipped cream, hazelnut gelato
& chocolate sauce

Gelato or Sorbet / 10

assorted flavors



PINSA ROMANA

--12" oval--

Ancient Roman Recipe & Technique

Three flour mixture: wheat, rice & soy. Flour
imported from Italy, 80% hydration, low yeast,
48-96 hrs. fermentation. No animal fats, non-GMO.
Delicious, healthy, **vegan** and easy to digest

☞ Margherita / 20.50

House crushed tomato, fresh burrata, basil, sea
salt, EVOO (vegan cheese option /+ 2)

Amatriciana / 21.25

House crushed tomato, guanciale,
pecorino, calabrese chili, EVOO

Nostra Salsiccia e Broccolini / 21.75

mozzarella, broccolini, pork
sausage, burrata, black pepper

☞☞ Patriottica / 21

House pesto, burrata, cherry tomatoes,
aged balsamic glaze, basil

Tavola Nostra's Dolce e Salato / 22

mozzarella, guanciale, pecorino cheese,
honey (add Mike's Hot Honey /+2)

PLEASE NO SUBSTITUTIONS

PASTA

Lasagna Della Mamma / 22

ricotta cheese, bolognese ragu, organic beef
(Ask server about Vegetarian Lasagna)

Pasta Marsala / 17

cremini mushroom, 24 mo. aged parmigiano
reggiano, fresh parsley, creamy marsala wine
sauce (add chicken / + 9)

☞☞☞ Pesto / 17

spaghetti, parmigiano reggiano, toasted garlic,
pine nuts, basil, pesto (sub **GF** pasta / + 2)

☞☞ Penne All'Arrabbiata / 16.25

spicy chili oil, basil, garlic, parsley, EVOO, red
sauce (add cubed Italian sausage /+7)
(sub **GF** pasta / + 2)

☞ Cacio e Pepe / 17

bucatini, toasted black pepper, pecorino
(sub **GF** pasta / + 2)

Mamma's Spaghetti with Meatballs / 20

spaghetti, three tender all beef
meatballs, meaty marinara sauce

Pappardelle alla Bolognese/ 21

Pappardelle, house ragu, Parmigiano Reggiano
cheese

SECONDI

Pollo alla Parmigiana / 26

(Chicken Parmigiana) w/ Spaghetti
Italian breaded tender chicken
breast (organic, no hormones),
spaghetti marinara

Week

12" PIZZA CLASSICA (NY STYLE)

--Oliveri Family recipe--

Handmade artisan pizza dough
Slow rise 24-72 hrs.

Classic Pepperoni / 18

pizza sauce, Ezzo cupped
pepperoni, mozzarella

Ross' Pizza Special / 24

pizza sauce, mozzarella, Ezzo pepperoni,
calabrese sausage, mushrooms,
mixed bell peppers, onions, black olives

Silvio / 20

pizza sauce, mozzarella, pepperoni,
sausage, mushrooms

☞ Mamma's Cheese Pizza / 16

pizza sauce, mozzarella

☞ Margherita/ 16.5

crushed tomatoes,
Fior d' Latte mozzarella,
basil, EVOO

Spinacina /19

mozzarella, spinach, ricotta blk pepper
cream, 24 m prosciutto di Parma,
shaved ricotta salata

Rucola Prosciutto /21

pizza sauce, mozzarella, arucola,
24 m prosciutto di Parma, shaved
parmigiano reggiano, EVOO

PLEASE NO SUBSTITUTIONS,
MODIFICATIONS OR ADDITIONS

BREAKFAST

(Today Only - 8am - 11:30am)

Fritatta/ 12

eggs, potato, carrots, asparagus,
peppers, onion, tomato, herbs,
mozzarella, pecorino, parmigian

Italian Hash / 12

peppers, onion, tomato, mozzarella,
parmigian, herbs, 2 fried eggs
(add sausage +3)

Pinsa Carbonara / 15

mozzarella, italian bacon, egg sauce

Pecorino Truffle Fries / 11

thick cut fries, parsley, pecorino
romano cheese, truffle aioli

Mini Calzone / 11

mozzarella, sausage, bell pepper

DESSERT

Zabaione / 8

berries, whipped cream, biscotti, mint

DRINKS

Mimosas / 10

prosecco with a splash of juice



CONTAINS NUTS



VEGETARIAN



VEGAN

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may not necessarily come out together. Substitutions may result in an additional charge.

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VINO

-- wine --

g btl

Tavola Nostra House White and Red

11

Italiani Bianco e Rosato (White and Rosé)

Pasqua Pinot Grigio.....	Veneto	11	40
Parolvini Sparkling Rosato (Rose).....	Veneto	12	48
Bivio Prosecco.....	Veneto	10	36
Firriato Gaudensius Blanc de	Sicilia		89
Noir.....	Veneto		45
Bosa Prosecco Spuman-	Friuli	12	44
te.....			
Pecol, Collio Sauvi-			
gnon.....	Sicilia	11	39
	Sicilia	16	56

Italiani Rosso (Red)

Messer Del Fauno Nero d'Avola.....	Sicilia		95
Firriato Santagostino Syrah, Nero d'Avo-	Puglia	12	39
la.....	Campania	12	44
Firriato Ribeca Pericone.....	Campania	14	46
Firriato Harmonium Nero d'Avola Cru.....	Abruzzo		39
Campo Di Marzo Primitivo.....	Toscana		59
Lacryma Christi Del Vesuvio Rosso.....	Toscana		39
La Fortezza Aglianico Del Taburno.....	Toscana	12	38
Mezzadro Montepulciano d'Abruzzo.....	Toscana		69
San Felice, Chianti Classico Riserva IL Grigio.....	Toscana		119
Innocenti "Lume" Rosso.....	Emilia	12	36
Sandro Forte E Figlio "Forte Ambrone" Red Blend.....	Veneto		69
Tenuta il Burchino "SuperTuscan"	Piemonte	14	52
.....	Piemonte		145
San Felice Brunello di Montalcino Campogiovanni.....	Veneto		86
San Antonio Lambrusco (sparkling).....			
Villa Marina Ripasso Della Valpolicel-			
la.....	Paso Robles	12	42
Barbera D'Alba Superiore Mainer-	Paso Robles	15	46
do.....	Lodi	12	44
Barolo Sylla Sebaste.....	California	10	36
Amarone Della Valpolicella.....			

California Bianco e Rosato (White and Rosé)

San Simeon Grenache Rose.....	Mendocino	12	44
San Simeon Viogni-	Paso Robles		64
er.....	Paso Robles	14	52
Oak Farm Chardonnay.....	Paso Robles		99
Moscato Villadoro.....	Paso Robles	16	59
	Napa Valley		129

California Rosso (Red)

Opaque "Darkness" Red Blend.....	Napa Valley	11	40
Girasole Zinfandel.....	Napa Valley		69
San Simeon Merlot.....			
Brady Cabernet Sauvignon.....			
San Simeon Stormwatch Bordeaux Blend.....	Argentina	12	39
Falcone Syrah.....			
Riboli Family Cabernet Sauvignon 2015.....			

Corkage Fee 30

BIRRA

-- beer --

Draft

Stone Buenaveza Lager	9
Stone Delicious IPA	9
Mother Earth Cali Creamin	9
Alesmith 394 Pale Ale	9
Modern Times, Orderville Hazy	9
Maui Bikini Blond Lager	9
Duvel Belgian Gold Ale Single Fermented	12
Organic Hard Kombucha, Boochcraft - rotating	9
Neon Rainbows New England IPA, Ommegang	10

Bottle

Birra dell'Eremo, Fuoco Tripla 8.5%, Umbria Italy	12
Peroni Nastro Azzurro, Rome Italy	5
Birra Moretti, Rome Italy	6

NON-ALCOHOLIC

Acqua di Fiuggi - 1 liter (Italian Still & Sparking)	11
Fiuggi Water known famously in Italy for its history & natural healing properties	

A'Siciliana Arancia Rossa - 1 liter

Sicilian blood orange soda - imported	11
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A'Siciliana Limonata - 1 liter

Sicilian lemon soda - imported	11
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Italian Soda - can	5
Fountain Sodas	3.5
Iced Tea	5

ESPRESSO / CAPPUCCINO

Proudly serving Caffè Vergnano 1882®

Espresso	3.5
Cappuccino	4.5
Americano	3.5

PRIDE PARADE
DRINK SPECIALS

-- today only (7/16/22) --

Domestic Beer / 4

Pacifico, Corona premire, Coors light

Select Beer / 5

Fremont - Pride Kolsch-style ale,
Peroni - Italian beer

Cider Beer / 6

Bivouac - Rose Cider
Bivouac - Peach Spritz

Bucket of Beer / 22

6 bottles of ice cold select italian
beer, and or 6 any domestic can beer

Pride Spritz / 14

refreshing bubbly Italian spritz

Mimosa / 10

prosecco with a splash of juice