



WE ONLY UTILIZE & SOURCE
HIGHEST QUALITY INGREDIENTS.

18% gratuity charge will be addes to parties of 6 or more
Max Check Split is 4 Separate Ways

ANTIPASTI

—Starters—

- 

Polpette di Manzo / 16
(Sicilian Meatballs)
Grated pecorino, basil, tender beef
- 

Caponata Siciliana / 14
Sautéed eggplant, olives, capers,
pine nuts, bell peppers,
served with bread
- 

Cavoletti di Bruxelles e Pancetta / 15.5
Brussels sprouts, pancetta,
Sicilian red chili oil, balsamic reduction
- 

NY Style Garlic Knots / 14
Housemade dough, butter garlic,
grated 24mo Parmigiano Reggiano,
marinara sauce
- 

Arancini / 15.5
(House made Sicilian rice balls)
Risotto ball, beef, mozzarella center, peas,
marinara sauce
- 

Pecorino Truffle Fries / 14
Steak cut fries, parsley, pecorino romano
cheese, truffle aioli
- 

Calamari Fritti / 22
Fried calamari, fresh herbs,
pepperoncini aioli, arrabbiata sauce
- 

Nostra Bruschetta / 15
Cherry tomatoes, roasted garlic, EVOO,
fresh basil, crostini (add prosciutto /+6)

INSALATA

—Salads—

- 

Organic Chicken Breast +9

Salmon +11
- 

Nostra Caprese / 19
Burrata cheese, cherry tomatoes,
pesto, served w/ grilled bread
(add prosciutto crudo / +6)
- 

Sicilian Mixed Greens / 15
Marinated cucumbers, heirloom
tomatoes, carrots, bell peppers, red onion,
15 yr. aged balsamic vinaigrette
- 

Cesare / 15.5
Hearts of romaine, Parmigiano Reggiano,
garlic croutons (add anchovies / +3)
- 

Antipasto / 19
Mixed greens, provolone, mortadella, other
select salumeria meats, artichoke hearts,
peperoncini, olives, red onions
- 

Insalata di Rucola / 15.5
Arugula, orange wedges, ricotta salata cheese,
pistachio crumble, honey citrus vinaigrette

ZUPPA

—Soup—

Soup of the Day / 9

PIATTI

—Main Dishes—

Pollo alla Parmigiana / 27.5
(Chicken Parmigiana)
Italian breaded tender 6oz
Organic chicken breast,
spaghetti, marinara

Parmigiana di Melanzane / 23
Sicilian Style Eggplant,
House Red Sauce, Smoked
Mozzerella, Parmigiano
(includes bread)

PASTA

- 

Lasagna Della Mamma / 24
Ricotta cheese, bolognese ragu,
organic beef
- 

Pasta Marsala / 20
Cremini mushroom, 24 mo. Parmigiano
Reggiano, fresh, creamy marsala sauce
(organic chicken / + 9)
- 

Pesto /19.5
Trofie pasta, Fresh Homemade Pesto,
Parmigiano Reggiano, pine nuts, basil
(sub GF pasta / + 2)
- 

Penne all'Arrabbiata / 19.5
Housemade very mad spicy red sauce, EVOO,
(add spicy Italian sausage /+6)
(add Shrimp +10)(sub GF pasta / + 2)
- 

Cacio e Pepe / 19.5
Spaghetti, toasted black pepper,
pecorino (sub GF pasta / + 2)
- 

Mamma's Spaghetti W/ Meatballs / 22
Spaghetti, marinara,
three all beef meatballs
- 

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

Linguine alle Vongole / 25.5
(Linguine with clams)
Baby clams, white wine butter sauce,
red chili flakes
- 

Pasta alla Norma / 22.5
Rigatoni, Fried eggplant, marinara,
ricotta salata

12" PIZZA CLASSICA (NY STYLE)

~ Oliveri Family Recipe ~ HANDMADE ARTISANAL PIZZA DOUGH | SLOW RISE 24-72 HRS. | SUBSTITUTIONS AND MODIFICATIONS ARE POLITELY DECLINED

- 

Classic Pepperoni / 20.5
Ezzo cup & char pepperoni
(add Mike's Hot Honey + 3)
- 

Margherita / 18.5
Crushed tomatoes, EVOO,
Fior d' Latte mozzarella, basil
- 

Mamma's Cheese Pizza / 18.5
House pizza sauce, Grande mozzarella
- 

Saro / 23.5
Soppresata, Calabrese chilli peppers,
red onions, smoked mozzarella
(deliciously spicy)
- 

Orlando's Vegetariano / 24.5
Mushroom, black olives,
mixed bell peppers, broccolini,
cherry tomatoes
- 

Silvio / 23.5
Ezzo pepperoni, sausage, mushrooms
- 

Ross' Special / 27.5
Ezzo pepperoni, calabrese sausage,
black olived, mushrooms,
mixed bell peppers, onions
- 

Rucola Prosciutto / 26
Arugula, 24mo. prosciutto di parma,
shaved Parmigiano Reggiano, EVOO
- 

Build Your Own Pizza Classica 12" Pizza / 18.5
(LIMIT 3 TOPPINGS PER PIZZA)
- 

VEGGIE TOPPINGS /+5
Mushrooms, Onions, Cherry tomatoes, Spinach,
Basil, Olives, Artichokes, Bell peppers, Broccolini
- 

MEAT & CHEESE TOPPINGS / +6.5
24m Prosciutto Di Parma, Sopressata, Ham, Sausage,
EZZO pepperoni, Meatball, Anchovies, Burrata cheese

PINSA ROMANA

— 12" Oval — ANCIENT ROMAN RECIPE & TECHNIQUE | SUBSTITUTIONS AND MODIFICATIONS ARE POLITELY DECLINED

High quality Di Marco three flour mixture, rice, soy & wheat imported from Italy, 80% water, low yeast, 48-96 hrs. fermentation.
No animal fats, non-GMO. Delicious, healthy, vegan and easy to digest

- 

Margherita / 23
Housemade red sauce, burrata
cheese, basil, sea salt, EVOO
(vegan cheese option /+ 2.5)
- 

Alla Norma / 24
Housemade red sauce , eggplant,
smoked mozzarella, burrata cheese, EVOO, basil
- 

Nostra Salsiccia e Broccolini / 24.5
Mozzarella , broccolini, pork
sausage, burrata cheese, black pepper
- 

Patriottica / 24
Housemade pesto,
burrata cheese, cherry tomatoes,
aged balsamic glaze, basil
- 

Amatriciana / 24
Housemade red sauce, guanciale, Pecorino
Romano, calabrese chili, EVOO
- 

Vulcano / 25
Housemade spicy Arrabbiata sauce, sausage,
arugula, burrata cheese, chilli oil, chilli threads
- 

Tavola Nostra's Dolce e Salato / 25
Mozzarella, guanciale, pecorino Romano, honey (add Mike's Hot Honey /+3)



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Order for Carry



TAVOLA NOSTRA

PIZZERIA E CUCINA

VINI

— Wine —

		GL.	BTL.
House White and Red		14	
Bianco e Rosato (White and Rosé)			
Italiani			
Pasqua Pinot Grigio.....	Veneto	15	49
Poggio Del Moro Ivole.....	Toscana	14	48
Planeta Eruzione 1614 Carricante 2018.....	Sicilia		115
Bivio Prosecco.....	Veneto	14	42
Parolvin Rosato (Sparkling).....	Veneto	14	48
Enjoy Spritz.....	Lombardy	14	
Domestic			
Cass Viognier.....	Paso Robles	15	56
Sonoma-Cutter Chardonnay.....	Sonoma	14	48
Duckhorn Sauvignon Blanc.....	Napa Valley		54
Rosso (Red)			
Italiani			
Messer Del Fauno Nero D'Avola.....	Sicilia	14	44
Firriato Santagostino Syrah, Nero D'Avola.....	Sicilia		65
Firriato Harmonium, Nero D'Avola.....	Sicilia		79
Etna Rosso Riserva, 2014 Signum Aetna (150 yr old vines)	Sicilia		450
Campo Di Marzo Primitivo.....	Puglia	14	44
Sandro Forte E Figlio Forte Ambrone Red Blend.....	Tuscana	14	48
Barcaroli Montepulciano d'Abruzzo.....	Abruzzo		52
Tenuta il Burchino "SuperTuscan".....	Toscana		70
San Felice Chianti Classico.....	Toscana	16	58
San Felice Brunello di Montalcino Campogiovanni	Toscana		151
Capo Borgo Sangiovese.....	Toscana		52
Arnaldo Rossi Dodo.....	Toscana		89
Villa Marin Ripasso Valpolicella “Superiore”.....	Veneto		74
Dino Torti, Poker Divino, Pinot Nero.....	Lombardia	16	48
Mainerdo Barbera D'Alba “Superiore”.....	Piemonte	18	54
Danielle Conterno Nebbiolo D’ Alba.....	Piemonte		64
Claudio Quarta Taurasi.....	Compania	21	76
Amarone Della Valpolicella.....	Veneto		89
Domestic			
Opaque "Darkness" Red Blend.....	Paso Robles	16	56
Decoy Merlot.....	Napa Valley	14	50
Brady Cabernet Sauvignon.....	Paso Robles	15	94
Falcone Syrah.....	Paso Robles	18	67
Golden Eye Pinot Noir (Alexander Valley).....	Mendocino		96

BIRRA

— Beer —

Draft

Stone Buenaveza Salt & Lime Lager.....	10
Pacifico.....	10
Alesmith 394 Pale Ale.....	10
Stone Delicious Citrus IPA.....	11
Societe Brewing Co. “The Pupil”.....	12
Maui Bikini Blonde Lager.....	10
Hardland Hazy IPA.....	10
Peroni.....	10
Bivouac Cider (Seasonal Flavors).....	11
Duvel Belgian Blonde Ale.....	12

Bottle

Birra Fuoco Belgian Style, Italy (pint) 8.5% (abv).....	12
Peroni Nastro Azzurro, Italy.....	6
Birra Moretti, Italy.....	6
Peroni 00 (Non Alcoholic).....	6

NON-ALCOHOLIC

Acqua di Fiuggi - 1LT (Italian still or sparking).....	12
(Fiuggi Water known famous in Italy for its history & natural healing properties.) Enjoy!	
A’Siciliana Imported Sodas - 1LT.....	12
Aranciata/Lemone Di Sicilia - Natural Sicilian blood orange or lemon	
Italian Sodas Cans (Blood Orange or Lemon).....	5
Fountain Sodas.....	4
Iced Tea - 18.5oz bottle (unsweetened).....	8

ESPRESSO/CAPPUCCINO

Proudly serving Caffè Vergnano 1882®	
Espresso.....	4
Cappuccino.....	7
Americano.....	4.5

WELCOME TO TAVOLA NOSTRA – “OUR TABLE”

WHERE OLD-WORLD FLAVORS AND TIME-HONORED FAMILY TRADITIONS COME TO LIFE

Rooted in over 100 years of Oliveri family recipes—passed down through generations from Sicily, Rome, and Bologna—
we cook the way our ancestors taught us: with simple, fresh ingredients, honesty, and love.
Tavola Nostra is more than just a restaurant. It’s a celebration of family, friendship, and a deep passion for sharing wholesome, comforting food.
It’s the culmination of decades devoted to service, heritage, and giving back to our community—one table, and one meal at a time.

BENVENUTI A TAVOLA NOSTRA. BUON APPETITO!



Tavola Nostra is lovingly dedicated to
my dear Mom, Dad, and Brothers—
Especially my Mamma.
Grazie, Ma. Ti Amo! “



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18% gratuity recommended for parties of 6 or more
Max Check Split is 4 Seperate Ways

ANTIPASTI

—Starters—

- Polpette di Manzo / 16**
(Sicilian Meatballs)
Grated pecorino, basil, tender beef

Arancini / 15.5
(House made Sicilian rice balls)
Risotto ball, beef, mozzarella center, peas, marinara sauce
- Caponata Siciliana / 14**
Sautéed eggplant, olives, capers, pine nuts, bell peppers, served with bread

Pecorino Truffle Fries / 14
Steak cut fries, parsley, pecorino romano cheese, truffle aioli
- Cavoletti di Bruxelles e Pancetta / 15.5**
Brussels sprouts, pancetta, Sicilian red chili oil, balsamic reduction

Calamari Fritti / 22
Fried calamari, fresh herbs, peperoncini aioli, arrabbiata sauce
- NY Style Garlic Knots / 14**
Housemade dough, butter garlic, grated 24mo Parmigiano Reggiano, marinara sauce

Nostra Bruschetta / 15
Cherry tomatoes, roasted garlic, EVOO, fresh basil, crostini (add prosciutto /+6)

INSALATA

—Salads—

- Organic Chicken Breast +9**

Salmon +11

Nostra Caprese / 19
Burrata cheese, cherry tomatoes, pesto, served w/ grilled bread (add prosciutto crudo / +6)
- Sicilian Mixed Greens / 15**
Marinated cucumbers, heirloom tomatoes, carrots, bell peppers, red onion, 15 yr. aged balsamic vinaigrette

Cesare / 15.5
Hearts of romaine, Parmigiano Reggiano, garlic croutons (add anchovies / +3)
- Antipasto / 19**
Mixed greens, provolone, mortadella, other select salumeria meats, artichoke hearts, peperoncini, olives, red onions

Insalata di Rucola / 15.5
Arugula, orange wedges, ricotta salata cheese, pistachio crumble, honey citrus vinaigrette

ZUPPA

—Soup—

Soup of the Day / 9

PIATTI

—Main Dishes—

- Pollo alla Parmigiana / 27.5**
(Chicken Parmigiana)
Italian breaded tender 6oz Organic chicken breast, spaghetti, marinara
- Parmigiana di Melanzane / 23**
Sicilian Style Eggplant, House Red Sauce, Smoked Mozzarella, Parmigiano (includes bread)

PASTA

- Lasagna Della Mamma / 24**
Ricotta cheese, bolognese ragu, organic beef

Pasta Marsala / 20
Cremini mushroom, 24 mo. Parmigiano Reggiano, fresh, creamy marsala sauce (organic chicken / + 9)

Pesto /19.5
Trofie pasta, Fresh Homemade Pesto, Parmigiano Reggiano, pine nuts, basil (sub GF pasta / + 2)
- Penne all'Arrabbiata / 19.5**
Housemade very mad spicy red sauce, EVOO, (add spicy Italian sausage /+6) (add Shrimp +10)(sub GF pasta / + 2)

Cacio e Pepe / 19.5
Spaghetti, toasted black pepper, pecorino (sub GF pasta / + 2)

Mamma's Spaghetti W/ Meatballs / 22
Spaghetti, marinara, three all beef meatballs
- Tagliatelle alla Bolognese / 23**
Tagliatelle, house ragu, Parmigiano Reggiano

Linguine alle Vongole / 25.5
(Linguine with clams)
Baby clams, white wine butter sauce, red chili flakes

Pasta alla Norma / 22.5
Rigatoni, Fried eggplant, marinara, ricotta salata

12" PIZZA CLASSICA (NY STYLE)

~ Oliveri Family Recipe ~ HANDMADE ARTISANAL PIZZA DOUGH | SLOW RISE 24-72 HRS. | SUBSTITUTIONS AND MODIFICATIONS ARE POLITELY DECLINED

- Classic Pepperoni / 20.5**
Ezzo cup & char pepperoni (add Mike's Hot Honey + 3)

Margherita / 18.5
Crushed tomatoes, EVOO, Fior d' Latte mozzarella, basil

Mamma's Cheese Pizza / 18.5
House pizza sauce, Grande mozzarella
- Saro / 23.5**
Soppresata, Calabrese chilli peppers, red onions, smoked mozzarella (deliciously spicy)

Orlando's Vegetariano / 24.5
Mushroom, black olives, mixed bell peppers, broccolini, cherry tomatoes
- Silvio / 23.5**
Ezzo pepperoni, sausage, mushrooms

Ross' Special / 27.5
Ezzo pepperoni, calabrese sausage, black olived, mushrooms, mixed bell peppers, onions

Rucola Prosciutto / 26
Arugula, 24mo. prosciutto di parma, shaved Parmigiano Reggiano, EVOO
- Build Your Own Pizza Classica 12" Pizza / 18.5**
(LIMIT 3 TOPPINGS PER PIZZA)

VEGGIE TOPPINGS /+5
Mushrooms, Onions, Cherry tomatoes, Spinach, Basil, Olives, Artichokes, Bell peppers, Broccolini

MEAT & CHEESE TOPPINGS / +6.5
24m Prosciutto Di Parma, Sopressata, Ham, Sausage, EZZO pepperoni, Meatball, Anchovies, Burrata cheese

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No animal fats, non-GMO. Delicious, healthy, vegan and easy to digest

- Margherita / 23**
Housemade red sauce, burrata cheese, basil, sea salt, EVOO (vegan cheese option /+ 2.5)

Amatriciana / 24
Housemade red sauce, guanciale, Pecorino Romano, calabrese chili, EVOO
- Alla Norma / 24**
Housemade red sauce, eggplant, smoked mozzarella, burrata cheese, EVOO, basil

Nostra Salsiccia e Broccolini / 24.5
Mozzarella, broccolini, pork sausage, burrata cheese, black pepper

Tavola Nostra's Dolce e Salato / 25
Mozzarella, guanciale, pecorino Romano, honey (add Mike's Hot Honey /+3)
- Patriottica / 24**
Housemade pesto, burrata cheese, cherry tomatoes, aged balsamic glaze, basil

Vulcano / 25
Housemade spicy Arrabbiata sauce, sausage, arugula, burrata cheese, chilli oil, chilli threads



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— Wine —

House White and Red

GL. BTL.
14

Bianco e Rosato (White and Rosé)

Italiani

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Arnaldo Rossi Dodo.....	Toscana	89	
Villa Marin Ripasso Valpolicella "Superiore".....	Veneto	74	
Dino Torti, Poker Divino, Pinot Nero.....	Lombardia	16	48
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Danielle Conterno Nebbiolo D' Alba.....	Piemonte	64	
Claudio Quarta Taurasi.....	Compania	19	68
Amarone Della Valpolicella.....	Veneto	89	

Domestic

Opaque "Darkness" Red Blend.....	Paso Robles	16	56
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Draft

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Hardland Hazy IPA.....	10
Peroni.....	10
Bivouac Cider (Seasonal Flavors).....	11

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Birra Moretti, Italy.....	6
Peroni 00 (Non Alcoholic).....	6

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Fountain Sodas..... 4

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Cappuccino..... 7

Americano.....4.5

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