

Lunch Sample Menus 2022



Lunch Menus

These menus are just examples and can be customized to fit your needs. Generally, all of the food is served family style, with multiple platters of everything on each table. If you would like to change the appetizer course to passed Hors D'oeuvres and a small buffet, we can also accommodate, though price may change.

***WE ARE OPEN FOR LUNCH EVERYDAY FROM 11AM TO 3PM.
THESE MENUS ARE VALID FOR RESERVATION TIMES
BETWEEN 11AM AND 2PM ONLY.***

Lunch #1

Includes soft drinks, coffee & tea

Taxes & Gratuity, Wine/Beer, Liquor, and Espresso Beverages NOT included

Appetizers

Bruschetta di Pomodoro

Grilled Tuscan Bread, Marinated Tomatoes, Aged Balsamic & Reggiano

Tavolino's Signature Pear Pasta

Walnut Blanc Fromage Cream Sauce & Roasted Pears

Caesar Salad

Crisp Romaine Lettuce, Garlic Croutons & Shaved Parmesan Cheese in our Home Made Caesar Dressing

Entrees

Pollo Caprese

Pan-fried Breaded Cutlet, Garlic Marinated Plum Tomatoes, Fresh Mozzarella w/ Aged Balsamic Tomato Sauce

Roasted Garlic Crusted Salmon

Scottish Salmon w/ a Roasted Garlic Crust & Lemon Jus

Penne alla Vodka

Dessert

Sampler of Cookies & Mini Cannolis

Lunch #2

Includes soft drinks, coffee & tea

Taxes & Gratuity, Wine/Beer, Liquor, and Espresso Beverages NOT included

Appetizers

Bruschetta di Pomodoro

Grilled Tuscan Bread, Marinated Tomatoes, Aged Balsamic & Reggiano

Tavolino's Signature Pear Pasta

Walnut Blanc Fromage Cream Sauce & Roasted Pears

Antipasto all'Italiano

Genoa Salami, Prosciutto di Parma, Hot Capicola, Soppressata, Roasted Red Peppers, Reggiano, Fresh Mozzarella & Kalamata Olives

Salads

Insalata Di Amore

Mixed Greens, Candied Pecans, Goat Cheese & Strawberries in an Aged Balsamic Vinaigrette

Caesar Salad

Crisp Romaine Lettuce, Garlic Croutons & Shaved Parmesan Cheese in our Home Made Caesar Dressing

Entrees

Pollo Caprese

Pan-fried Breaded Cutlet, Garlic Marinated Plum Tomatoes, Fresh Mozzarella w/ Aged Balsamic Tomato Sauce

Roasted Garlic Crusted Salmon

Scottish Salmon w/ a Roasted Garlic Crust & Lemon Jus

Penne alla Vodka

Dessert

Sampler of Cookies, Cannolis, Tiramisu, Chocolate Mousse Cups

Lunch #3

Includes soft drinks, coffee & tea

Taxes & Gratuity, Wine/Beer, Liquor, and Espresso Beverages NOT included

Appetizers

Bruschetta di Pomodoro

Grilled Tuscan Bread, Marinated Tomatoes, Aged Balsamic & Reggiano

Tavolino's Signature Pear Pasta

Walnut Blanc Fromage Cream Sauce & Roasted Pears

Antipasto all'Italiano

Genoa Salami, Prosciutto di Parma, Hot Capicola, Soppressata, Roasted Red Peppers, Reggiano, Fresh Mozzarella & Kalamata Olives

Calamari Fritti

Seasoned, Flash Fried & Served w/ Basil Marinara

Salads

Insalata Di Amore

Mixed Greens, Candied Pecans, Goat Cheese & Strawberries in an Aged Balsamic Vinaigrette

Caesar Salad

Crisp Romaine Lettuce, Garlic Croutons & Shaved Parmesan Cheese in our Home Made Caesar Dressing

Entrees

Pollo Caprese

Pan-fried Breaded Cutlet, Garlic Marinated Plum Tomatoes, Fresh Mozzarella w/ Aged Balsamic Tomato Sauce

Garlic Crusted Salmon

Scottish Salmon w/ a Roasted Garlic Crust & Lemon Jus

Veal Marsala

Sautéed w/ Mushrooms & Onions in a Marsala Wine Demi-Glaze

Penne alla Vodka

Linguine w/ Garlic & Extra Virgin Olive Oil

Dessert

Sampler of Cookies, Cannolis, Tiramisu, Chocolate Mousse Cups & Ricotta Cheesecake

Lunch #4

Includes soft drinks, coffee & tea

Taxes & Gratuity, Wine/Beer, Liquor, and Espresso Beverages NOT included

Appetizers

Bruschetta di Pomodoro

Grilled Tuscan Bread, Marinated Tomatoes, Aged Balsamic & Reggiano

Tavolino's Signature Pear Pasta

Walnut Blanc Fromage Cream Sauce & Roasted Pears

Antipasto all'Italiano

Genoa Salami, Prosciutto di Parma, Hot Capicola, Soppressata, Roasted Red Peppers, Reggiano, Fresh Mozzarella & Kalamata Olives

Calamari Fritti

Seasoned, Flash Fried & Served w/ Basil Marinara

Salads

Insalata Di Amore

Mixed Greens, Candied Pecans, Goat Cheese & Strawberries in an Aged Balsamic Vinaigrette

Caesar Salad

Crisp Romaine Lettuce, Garlic Croutons & Shaved Parmesan Cheese in our Home Made Caesar Dressing

Entrees

Pollo Caprese

Pan-fried Breaded Cutlet, Garlic Marinated Plum Tomatoes, Fresh Mozzarella w/ Aged Balsamic Tomato Sauce

Snapper Francese

Egg Battered Yellowtail Snapper in Lemon Butter White Wine Sauce

Filet Mignon

Center cut Prime Tenderloin w/ a Wild Mushroom Port Wine Reduction served w/ Roasted Potatoes & Asparagus

Penne alla Vodka

Linguine w/ Garlic & Extra Virgin Olive Oil

Dessert

Sampler of Cookies, Cannolis, Tiramisu, Chocolate Mousse Cups & Ricotta Cheesecake

Open Bar Options

Tier 3 \$52.50 Per Guest

Martini Package including premium martinis, specialty cocktails, premium liquors, beers & house wines for 3 Hours

Prices are per person. Minimum of 10 guests, all must participate. Does not include martinis, bottled water, Red Bull, shots or doubles. Includes premium martinis & specialty cocktails from our menu (up to \$15) & premium liquor cocktails (up to \$10), house wines by the glass, all of our beers, soft drinks, coffee & tea.

Tier 2 \$42.50 Per Guest

Premium Cocktail Package including premium liquor cocktails, beers & house wines for 3 Hours

Prices are per person. Minimum of 10 guests, all must participate. Does not include martinis, bottled water, Red Bull, shots or doubles. Includes premium liquor cocktails (up to \$10), house wines by the glass, all of our beers, soft drinks, coffee & tea.

Tier 1 \$32.50 Per Guest

Wine & Beer Package including all beers & house wines by the glass for 3 Hours

Prices are per person. Minimum of 10 guests, all must participate. Does not include liquor, bottled water, Red Bull, shots or doubles. Includes house wines by the glass, all of our beers, soft drinks, coffee & tea.

PRIVATE EVENTS AT TAVOLINO

Tavolino Della Notte in Coral Springs offers a number of gorgeous event and private dining spaces, along with an upscale atmosphere & high quality food. We have a high energy lounge side which hosts live entertainment nightly as well as our restaurant side which allows for a quieter, more intimate dinner



LOUNGE

If you're looking for something trendy, our newly renovated lounge side can comfortably host anywhere from **30 to 150** guests for a cocktail-style reception dinner. For a seated dinner, we can host up to **100** guests. Live entertainment & dance floor available.



RESTAURANT

Keeping it classic? The main dining room on the restaurant side has the capacity to hold up to **80** people for seated dinner. We also have a fully-private room adjacent to the main floor that is ideal for smaller, intimate groups, and can seat up to **25** for dinner.



CONTACT US

To inquire about or book a private event at Tavolino Della Notte Coral Springs, please contact our Events Team by emailing dani@tavolinorestaurant.com or call Dani at 954.804.0502



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