

**INSALATA DI SALMONE** 

**17.50** 

Fresh smoked Scottish salmon, king prawns, cherry tomatoes and cucumber on a bed of mixed leaves, all served in a lemon, parsley and extra virgin olive oil dressing.

**INSALATA BUFALONA** 

Whole buffalo mozzarella, Parma ham, artichokes, cherry tomatoes, mixed leaves and grounded black truffle.

14.50 INSALATA DI POLLO

Seasoned pan-fried chicken breast, mixed leaves, cucumber, cherry tomatoes, homemade rosemary ciabatta croutons, Caesar dressing and shavings of Parmesan cheese.

INSALATA CAMPAGNOLA V

Warm goat's cheese, mixed olives, red onions, cucumber, yellow peppers and semi dried tomatoes on a bed of mixed leaves, all served with a balsamic vinegar glaze and extra virgin olive oil.

follo/Chicken

Chargrilled chicken breast with mixed mushrooms in a creamy red wine sauce. Served with Patate Toscane.

**POLLO CALABRESE (S)** 

Succulent strips of chicken breast braised with sautéed Italian pancetta , red onions, mixed peppers and chillies in our fresh homemade tomato and red wine sauce, served with Italian rice.

POLLO DOLCELATTE **17.25** 

Tender chicken breast with our creamy Italian dolcelatte blue cheese sauce, served with Patate Toscane.

POLLO AL FORNO

Baked chicken breast with Italian roasted ham and mozzarella cheese, finished in our homemade tomato sauce. Served with gourmet fries.

**POLLO PALERMO** 

**17.25** 

Grilled chicken breast coated in breadcrumbs finished with garlic oil, basil pesto and Sicilian oregano. Served with spaghetti al pomodoro.



PATATE TOSCANE VG

Crispy new potatoes tossed with parsley, rosemary and sea salt.

PATATINE VG

Gourmet Tamburino fries. 4.25

Seasonal mixed leaves, cherry tomatoes, red

INSALATA MISTA VG

onions, purple olives and cucumber.

**INSALATA RUCOLA E PARMIGIANO №** 4.75 Classic salad of wild Italian rocket, cherry tomatoes and Parmesan shavings.

**ZUCCHINE FRITTE** 160

**5.50** 

Our delicious crispy deep-fried courgettes.

**INSALATA VERDE** VG

4.25

Italian rocket leaves, cucumber, large green Bella di Cerignola olives and green peppers.

Benvenuto

At Tamburino we pay great care and attention to allergies and intolerances. Our menu descriptions do not include all ingredients and most of our dishes can be made gluten free. Please ask the waiter/waitress for more details. Please inform us in advance of any food requirements and we will do our best to accommodate you.

All dishes are made with the freshest ingredients available on the local market and all the Italian products are imported from Italy.

PLEASE NOTE that all of our dishes are prepared to order and you may experience a slight delay. PLEASE BE PATIENT WITH US. "We don't serve fast food...we serve good food as fast as we can."

A discretionary 10% service charge will be added to the final bill, this charge is entirely optional and goes directly to the staff.

> ASK US FOR OUR DAILY SPECIALS WHY NOT TRY OUR FRESH FISH AND LOCAL STEAKS.





Buon Appetito

**COME AND VISIT ONE OF OUR TRADITIONAL RESTAURANTS** YEOVIL | SHERBORNE | STREET

**GLUTEN FREE (PLEASE ASK)** 









www.tamburino.co.uk

Juzzichini

FOCACCIA ALL'AGLIO E ORIGANO 

5.95 Authentic baked garlic pizza bread with Sicilian

FOCACCIA ALL'AGLIO E FORMAGGIO © 6.95 Garlic pizza bread with mozzarella cheese and Sicilian oregano.

FOCACCIA MARINARA (16) Pizza bread with tomato sauce, garlic and Sicilian

oregano.

PANE E OLIVE VG

Homemade warm ciabatta bread with a mixture of large green Bella di Cerignola and purple Leccino olives, semi dried tomatoes all marinated with garlic, parsley, Sicilian oregano, fresh chilli and extra virgin olive oil.

WHY NOT HAVE A LIGHT NIBBLE

TO GET YOU GOING?

OLIVES VG 3.95

Pot of olives

**TYPICAL OF SICILIAN STREET FOOD** 

ARANCINE 7.25

Homemade stuffed risotto balls coated with breadcrumbs, filled with Bolognese sauce, peas and mozzarella cheese.

PANI CUNZATO

CALABRESE ®

Homemade bread stuffed with buffalo mozzarella sliced tomatoes, Parma ham, basil pesto, extra virgin olive oil and Sicilian oregano.

**7.95** 

8.50

8.50

7.95

9.25

**TORTINO DI MELENZANE (v)** 

Layers of aubergines stuffed with smoked Scamorza cheese, mushrooms, onions, basil and mint with our homemade tomato sauce and shavings of Parmesan cheese.

OVEN BAKED SLICES OF HOMEMADE

CIABATTA BREAD WITH...

Spicy Calabrian 'Nduja sausage, buffalo

Bruschette

CLASSICA 16 6.50

Chopped tomatoes, garlic, red onions, Sicilian oregano and extra virgin olive oil.

Smoked salmon and warm goat's cheese.

mozzarella and rocket leaves. 8.95

AN EXCITING WAY TO START YOUR MEAL, TANTALISE YOUR TASTE BUDS WITH OUR UNIQUE...

**ANTIPASTO MISTO FOR 2 28.95** 

Bruschetta classica, focaccia al formaggio, calamari, funghi alto adige and formaggio fritto.

Antipacti

**FUNGHI ALTO ADIGE** 

Flat mushrooms stuffed with melted smoked Scamorza cheese and Speck served on a bed of mixed leaves and a balsamic glaze.

**FORMAGGIO FRITTO (v) 7.7**5

Deep fried hand breaded taleggio cheese served with sweet chilli sauce.

**BUFALA CAPRESE (V)** 

An Italian classic with sliced buffalo mozzarella and tomatoes, basil pesto and Italian rocket, all set off with salt, black pepper, Sicilian oregano and a drizzle of extra virgin olive oil.

**POLPETTE AL SUGO** 

Homemade meatballs in a rich tomato, garlic, red onions and fresh basil sauce.

SALSICCIA PATATE E PORCINI

Typical Sicilian sausage with sautéed potatoes and porcini mushrooms, garlic, onions and fresh rosemary

**FUNGHI AL DOLCELATTE** (V)

Oven baked fresh flat mushrooms in a creamy tomato and dolcelatte sauce with mozzarella and Parmesan cheese.

**COZZE BIANCHE** 

10.50

Our fresh mussels are served in a creamy garlic white wine sauce with crostini bread.

**CALAMARI** 

Crispy calamari lightly floured and fried. Served with a wedge of lemon and homemade salsa tartara.

**GAMBERONI MARINARA** 

10.95 King prawns with garlic, parsley and cherry tomatoes in a tomato and white wine sauce. Served with crostini bread.

PIZZAS ARE HAND STRETCHED USING FRESH DAILY DOUGH

Tomato sauce pizza base garnished with buffalo mozzarella, rocket leaves, Parma ham and shavings of Parmesan cheese.

16.50 **PESCATORA** 

Tomato sauce, mussels, king prawns and calamari finished with homemade garlic oil and fresh parsley

(Add mozzarella cheese for 2.50)

**OUR PREMIUM** STONE BAKED PIZZAS

WITH **SPECIALLY SELECTED** TOPPINGS.

GOLA

Tomato sauce, buffalo mozzarella, porcini mushrooms, Italian speck, grounded truffle and rocket leaves

**TRENTINO** 

**15.75** Mozzarella cheese, sliced tomatoes, Italian speck, mushrooms, smoked Scamorza and shavings of Parmesan cheese.

radizionali

ALL OF OUR PIZZAS ARE FINISHED WITH SICILIAN OREGANO

**MARGHERITA V** 

Tomato sauce, mozzarella cheese.

15.50

Tomato sauce, mozzarella, mushrooms, Italian roasted ham, artichokes and purple olives.

**SICILIANA** 

Tomato sauce, mozzarella, purple olives, capers, anchovies and garlic.

**RUSTICA (V)** 

Tomato sauce, mozzarella, artichokes, mushrooms, mixed peppers and spinach.

**QUATTRO FORMAGGI (V)** 15.50 Tomato sauce, mozzarella, goat's cheese,

dolcelatte and shavings of Parmesan cheese. **MAIALINO** 14.95

Tomato sauce, mozzarella, salami and roasted Italian ham.

FIORENTINA **V** 14.25

Tomato sauce, mozzarella, spinach, egg and shavings of Parmesan cheese.

Y.T.F.C

10.95

14.95

14.95

14.50 Tomato sauce, mozzarella, chicken, mushrooms

and dolcelatte cheese. 14.50

CAPRIOLA (V) Tomato sauce, mozzarella, cherry tomatoes, goats'

cheese and purple olives, topped with Italian rocket leaves. TUTTA CARNE 🐵 Tomato sauce, mozzarella, salami, Italian

pancetta and spicy Bolognese sauce, finished with Parma ham.

PICCANTE ® 14.95 Tomato sauce, mozzarella, red onions, spicy Calabrian 'Nduja sausage, chicken and mixed

peppers.

**GORDON 1921 (6)** 14.50

Mozzarella, dolcelatte cheese, salami, red onions, chillies and tomato sauce.

OUR PIZZAS (EXCEPT THE CALZONE & MEZZALUNA) CAN BE MADE USING OUR CIRCULAR GLUTEN FREE BASE (2.00 EXTRA).

**FOLDED PIZZA** 

16.50

WHY NOT TRY, TAMBURINO'S UNIQUE CREATION OF HALF PIZZA, HALF CALZONE "LA MEZZALUNA"

**MEZZALUNA DIAVOLA (s)** 

Tomato sauce, mozzarella and spicy salami on the inside, and tomato, mozzarella, mixed peppers, red onions, chillies and dolcelatte Italian blue cheese on the outside.

**MEZZALUNA TAMBURINO** 

Tomato, mozzarella and ham on the inside, and tomato, mozzarella, Sicilian sausage, mushrooms and red onions on the outside.

FOLDED PIZZAS FRESHLY BAKED IN OUR TRADITIONAL STONE OVEN

**CAPRINO V** 15.95 Tomato sauce, mozzarella, mushrooms, spinach

and goat's cheese.

ham.

garlic butter.

**15.50 CLASSICO** Tomato sauce, mozzarella and Italian roasted

15.95 Tomato sauce, mozzarella, chicken, spinach and

16.50 **DOMENICO** Tomato and Bolognese sauce, mozzarella, salami, mushrooms, Italian speck and chilli.

SPAGHETTI ALLA CARBONARA

Spaghetti with eggs, Italian pancetta, Parmesan cheese, crushed peppercorns and a dash of cream.

**PENNE GAMBERI E POLLO** 15.50

12.95

Penne with king prawns and chicken breast pieces in a white wine and tomato sauce, lightly seasoned with chillies.

12.95 **SPAGHETTI BOLOGNESE** Spaghetti pasta served with our delicious and

freshly homemade 100% beef Bolognese sauce.

**PENNE DOLCE VITA 15.95** Penne with king prawns, smoked salmon and

cherry tomatoes in a creamy white wine sauce. 13.95 RIGATONI MONDELLO V®

Rigatoni pasta with semi dried tomatoes. aubergines, purple olives, garlic, chilli, basil, toasted breadcrumb and extra virgin olive oil.

**15.50 PENNE GODFATHER** 

Penne with Italian pancetta and chicken in a creamy garlic Bolognese sauce.

**SOME OF THE BEST SOUTHERN** 

**ITALY CUISINE SPECIALITIES** 

**TAGLIATELLE MEDITERRANEO** 19.50

Tagliatelle with king prawns and monk fish pieces in a cherry tomatoes and white wine sauce sprinkled with muddica atturrata (toasted breadcrumb).

TAGLIATELLE VULCANO 16.50

Tagliatelle with red onions, semi dried tomatoes, spicy Calabrian 'Nduja sausage and finished with buffalo mozzarella.

**SPAGHETTI ALLO SCOGLIO** 19.50

Spaghetti pasta with mussels, king prawns and calamari in a garlic and white wine sauce with a dash of tomato sauce.

RIGATONI FICUZZA

Rigatoni with Sicilian sausage, spinach and mushrooms in a creamy smoked Scamorza cheese sauce.

14.95

14.50

15.50

RIGATONI ALL'AMATRICIANA (6) Rigatoni with Italian pancetta, red onions and

fresh basil in our homemade spicy tomato sauce.

(Add Sicilian sausage for £3.00)

**SPAGHETTI CARRETTIERA VG (S)** 12.75

Spaghetti pasta tossed with garlic, chillies, red onions, cherry tomatoes, fresh basil and toasted breadcrumb with a light touch of our fresh tomato sauce.

**TAGLIATELLE MARE E MONTI** 15.25 Tagliatelle with Italian pancetta, mushrooms and

14.50 **SPAGHETTI POLPETTE** Spaghetti pasta with our homemade meatballs in

king prawns in a creamy dolcelatte sauce.

a fresh garlic, red onions, tomato and basil sauce. PENNE ARRABBIATA 66 68 **12.50** 

Penne pasta with garlic, chilli, basil and extra virgin olive oil in our homemade tomato sauce.

**15.50 TAGLIATELLE PORCINI •** Tagliatelle with fresh mixed and porcini

mushrooms, parsley and grounded black truffle

DAL FORNO

in a creamy white wine sauce.

FROM THE OVEN

Penne with roasted chicken, Italian pancetta

**PENNE TREVISANE** 

and mushrooms in a creamy sauce and melted mozzarella cheese. LASAGNA DELLA CASA **13.50** 

Homemade layered pasta with Bolognese ragu,

topped with creamy béchamel sauce, mozzarella

and Parmesan cheese.

RIGATONI ALLA NORMA 🔍 13.95 Rigatoni pasta in our homemade tomato sauce, fried aubergines and fresh basil topped with

ITALIAN RISOTTI AND FRESH FILLED PASTA :

RISOTTO MARINO (§)

19.50 Spicy seafood risotto with mussels, king prawns

**RISOTTO VERDE (V)** 

and calamari in a tomato, garlic, parsley and white wine sauce

14.50 Italian risotto with spinach and sautéed courgettes in a creamy basil pesto sauce.

Add Sicilian sausage for 3.00

**RISOTTO POLLO E PANCETTA** Risotto with roasted chicken and Italian pancetta

shavings of Parmesan cheese.

in a creamy Parmesan and goats' cheese sauce. **17.95 RAVIOLONI CONTESSA (v)** 

Giant ravioli stuffed with creamy burrata cheese and spinach served with sautéed porcini mushrooms, grounded black truffles and

> Keep an eye out for any pesky stray olive stones or seafood shell.

1.50

Mushrooms, red onions, cherry tomatoes, mixed peppers, artichokes, garlic, chilli, egg, rocket leaves, courgettes, aubergines, purple olives, spinach, capers, pineapple.

2.50

Mozzarella, semi dried tomatoes, roasted ham, salami, Italian pancetta, chicken, anchovies, Bolognese sauce, dolcelatte cheese, goat's cheese, shavings of parmesan cheese.

Smoked Scamorza cheese, Sicilian sausage, spicy Calabrian 'Nduja sausage, Italian speck, Parma ham, porcini mushrooms, calamari.

Buffalo mozzarella, king prawns, smoked salmon, grounded black truffle.