

43 MARGHERITA

45.	WAIIGIIEIIIA	10.00
	Tomato sauce, fiordilatte mozzarella cheese.	
44.	RUSTICA Tomato sauce, fiordilatte mozzarella, artichokes, mushrooms, mixed peppers and spinach.	12.00
45.	SICILIANA Tomato sauce, fiordilatte mozzarella, purple olives, capers, anchovies and garlic.	12.00
46.	TROPICALE Tomato sauce, fiordilatte mozzarella, roasted Italian ham and pineapple.	12.00
47.	FIORENTINA V Tomato sauce, fiordilatte mozzarella, spinach, egg and shavings of Parmesan cheese.	12.00
48.	CAPRIOLA • Tomato sauce, fiordilatte mozzarella, cherry tomatoes, goats' cheese and purple olives, topped with Italian rocket leaves.	12.00
49.	GORDON 1921 Fiordilatte mozzarella, dolcelatte cheese, salami,	12.00

red onions, chillies and tomato sauce.	
50. CAPRICCIOSA	12.00
Tomato sauce, fiordilatte mozzarella, mushrooms, Italian roasted ham, artichokes and purple olives.	
51. QUATTRO FORMAGGI (V)	13.00

.00 Tomato sauce, fiordilatte mozzarella, goat's cheese, dolcelatte and shavings of Parmesan cheese.

52. MAIALINO 13.00 Tomato sauce, fiordilatte mozzarella, salami and roasted Italian ham.

53. **Y.T.F.C** 13.00 Tomato sauce, fiordilatte mozzarella, chicken, mushrooms and dolcelatte cheese.

54. PICCANTE 13.00 Tomato sauce, fiordilatte mozzarella, red onions, spicy Calabrian 'Nduja sausage, chicken and mixed peppers.

55. TUTTA CARNE 13.00 Tomato sauce, fiordilatte mozzarella, salami, Italian pancetta and spicy Bolognese sauce, finished with Parma ham.

56. SAN DANIELE 13.00 Tomato sauce pizza base garnished with buffalo mozzarella, rocket leaves, Parma ham and shavings of Parmesan cheese.

57. TRENTINO 13.00 Fiordilatte mozzarella, sliced tomatoes, Italian speck, mushrooms, smoked Scamorza and shavings of Parmesan.

58. **GOLA** 14.00 Tomato sauce, buffalo mozzarella, porcini mushrooms, Italian speck, grounded truffle and rocket leaves.

FOLDED PIZZA 13.00



Tomato sauce, fiordilatte mozzarella, mushrooms, spinach and goat's cheese.

60. CLASSICO

Tomato sauce, fiordilatte mozzarella and Italian roasted ham.

61. KIEV

Tomato sauce, fiordilatte mozzarella, chicken, spinach and garlic butter.

62. DOMENICO

Tomato and Bolognese sauce, fiordilatte mozzarella, salami, mushrooms, Italian speck and chilli.

63. MEZZALUNA DIAVOLA

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

64. MEZZALUNA TAMBURINO

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

FOR PASTA & PIZZA



ANY SWAP OF ANY TOPPING WILL BE CHARGED AS BELOW:

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

Fiordilatte 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. 3.00

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

Should you have specific dietary requirements, please ask a member of the staff for more details before you order. Most of our dishes can be made gluten free. Gluten free pizza base 2.00 extra.

V,VG,GF,DF available upon request when possible







4.00



TAKEAWAY MENU

COLLECTION ONLY

PLEASE MAKE SURE YOU ARE ORDERING AND COLLECTING FROM THE SAME RESTAURANT

YEOVIL 01935 700400

8-10 South Western Terrace Yeovil, Somerset BA20 1NB

SHERBORNE 01935 389053

Digby Road, Sherborne Dorset DT9 3NL

01458 447570

62 High Street, Street, Somerset BA16 0FO

www.tamburino.co.uk

Antipacti & Contorni

	STARTERS & SIDES FROM 3.	50
1.	FOCACCIA ALL'AGLIO E ORIGANO V	4.50
	Authentic baked garlic pizza bread with Sicilian orega	ano.
2.	FOCACCIA ALL'AGLIO E FORMAGGIO 🖭	5.50
	Authentic garlic pizza bread with fiordilatte mozzarel	la and
	Sicilian oregano.	
3.	FOCACCIA MARINARA VG	5.25
	Pizza bread with tomato sauce, garlic and Sicilian ore	-
4.	BRUSCHETTA CLASSICA (6)	5.25
	Oven baked slices of ciabatta bread topped with chop	
	tomatoes, garlic, red onions, Sicilian oregano and ext	ra
5.	virgin olive oil. BRUSCHETTA SALMONE	7.50
Э.	Oven baked slices of ciabatta bread topped with smok	
	salmon and warm goat's cheese.	eu
6.	PANI CUNZATO	7.25
0.	Homemade bread stuffed with buffalo mozzarella, sliced tom	
	Parma ham, basil pesto, extra virgin olive oil and Sicilian ore	
7.	CALAMARI FRITTI	7.95
	Crispy, lightly floured and deep-fried squid.	
8.	BUFALA CAPRESE (V)	7.25
	An Italian classic with sliced buffalo mozzarella and tom	natoes,
	basil pesto and Italian rocket, all set off with salt, black p	epper,
	Sicilian oregano and a drizzle of extra virgin olive oil.	
9.	POLPETTE AL SUGO	6.75
	Homemade meatballs in a rich tomato, garlic, red on	ions
	and fresh basil sauce.	
10.	ARANCINE	6.25
	Homemade stuffed risotto balls coated with breadcru	
44	filled with Bolognese sauce, peas and mozzarella chee	
Т1.	TATALE TOSCARE	3.50
12	Crispy new potatoes tossed with parsley, rosemary and se. PATATINE (6)	a san. 3.50
12.	Gourmet Tamburino fries.	3.50
12	INSALATA MISTA (6)	3.50
13.	Seasonal mixed leaves, cherry tomatoes, red onions,	
	olives and cucumber.	puipic
14	INSALATA RUCOLA E PARMIGIANO (V)	3.75
	Classic salad of wild Italian rocket, cherry tomatoes a	
	Parmesan shavings.	
15	INSALATA VERDE (VG)	3.50

Italian rocket leaves, cucumber, large green Bella di

4.75

Cerignola olives and green peppers.

Our delicious crispy deep-fried courgettes.

16. **ZUCCHINE FRITTE** (16)



MAIN DISHES FROM 9.50

17. PENNE POMODORO voPenne pasta in our homemade fresh tomato sauce.

18. PENNE CARRETTIERA (6) 10.78
Penne pasta tossed with garlic, chillies, red onions, cherry tomatoes, fresh basil and toasted breadcrumb with a light touch of our fresh tomato sauce.

19. PENNE ALLA CARBONARA

Penne pasta with eggs, Italian pancetta, parmesan cheese, crushed peppercorns and a dash of cream.

20. PENNE BOLOGNESE

Penne pasta served with our delicious and freshly homemade 100% beef Bolognese sauce.

21. **RIGATONI MONDELLO** © 12.00 Rigatoni pasta with semi dried tomatoes, aubergines, purple olives, garlic, chilli, basil and extra virgin olive oil.

22. RIGATONI ALL'AMATRICIANA

(add Sicilian sausage for £3.00)

Rigatoni with Italian pancetta, red onions and fresh basil in our homemade spicy tomato sauce.

23. PENNE TREVISANE

Penne with roasted chicken, Italian pancetta and mushrooms in a creamy sauce and melted fiordilatte mozzarella.

24. **PENNE DOLCE VITA**Penne with king prawns, smoked salmon and cherry tomatoes in a creamy sauce.

25. PENNE GAMBERI E POLLOPenne with king prawns and chicken breast pieces in a white wine and tomato sauce, lightly seasoned with chillies.

26. PENNE MARE E MONTI 13.25
Penne with Italian pancetta, mushrooms and king prawns in a creamy dolcelatte sauce.

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

28. PENNE POLPETTE 12.50

Penne pasta with our homemade meatballs in a fresh garlic, red onions, tomato and basil sauce.

29. LASAGNA DELLA CASAHomemade layered pasta with Bolognese ragu, topped with creamy béchamel sauce, mozzarella and Parmesan cheese.

30. **RIGATONI ALLA NORMA**

Rigatoni in our homemade tomato sauce, fried aubergines and fresh basil topped with fiordilatte mozzarella.

31. PENNE GODFATHER

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

Ricotto

MAIN DISHES

32. RISOTTO VERDE (add Sicilian sausage for £3.00) **12.50** Italian risotto with spinach and sautéed courgettes in a creamy basil pesto sauce.

33. RISOTTO POLLO E PANCETTA

Risotto with roasted chicken and Italian pancetta in a creamy Parmesan and goats' cheese sauce.

Incalate

MAIN COURSE SALADS 12.00

34. INSALATA DI SALMONE

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.

35. INSALATA BUFALONA

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

36. INSALATA DI POLLO

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

37. INSALATA CAMPAGNOLA Warm goat's cheese, mixed olives, red onions, cucumber, yellow peppers and semi dried tomatoes with a balsamic glaze on a bed of mixed leaves.



All served with Patate Toscane.

CHICKEN 14.00

38. POLLO AI FUNGHI

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

39. POLLO CALABRESE

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.

40. **POLLO DOLCELATTE**

Tender chicken breast with our creamy Italian dolcelatte blue cheese sauce

41. POLLO AL FORNO

Baked chicken breast with Italian roasted ham and fiordilatte mozzarella, finished in our homemade tomato sauce.

42. POLLO PALERMO

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