

Insalate Speciali

MAIN COURSE SPECIAL SALADS

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.	16.50	INSALATA DI POLLO Seasoned pan-fried chicken breast, mixed leaves, cucumber, cherry tomatoes, homemade rosemary ciabatta croutons, Caesar dressing and shavings of Parmesan cheese.	15.95
INSALATA BUFALONA Whole buffalo mozzarella, Parma ham, artichokes, cherry tomatoes, mixed leaves and grounded black truffle.	16.50	INSALATA CAMPAGNOLA  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.	15.50

Pollo / Chicken

POLLO AI FUNGHI Chargrilled chicken breast with mixed mushrooms in a creamy red wine sauce. Served with Patate Toscane.	19.50	POLLO AL FORNO Baked chicken breast with Italian roasted ham and mozzarella cheese, finished in our homemade tomato sauce. Served with gourmet fries.	19.50
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, served with Italian rice.	19.50	POLLO PALERMO Grilled chicken breast coated in breadcrumbs finished with garlic oil, basil pesto and Sicilian oregano. Served with spaghetti al pomodoro.	19.95
POLLO DOLCELATTE Tender chicken breast with our creamy Italian dolcelatte blue cheese sauce, served with Patate Toscane.	19.50		

Contorni

SIDE DISHES

PATATE TOSCANE  Crispy new potatoes tossed with parsley, rosemary and sea salt.	4.75	INSALATA RUCOLA E PARMIGIANO  Classic salad of wild Italian rocket, cherry tomatoes and Parmesan shavings.	5.50
PATATINE  Gourmet Tamburino fries.	4.75	ZUCCHINE FRITTE  Our delicious crispy deep-fried courgettes.	6.25
INSALATA MISTA  Seasonal mixed leaves, cherry tomatoes, red onions, purple olives and cucumber.	4.75	INSALATA VERDE  Italian rocket leaves, cucumber, large green Bella di Cerignola olives and green peppers.	4.75

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.

Tamburino

TRADITIONAL ITALIAN RESTAURANTS



Buon Appetito!

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

GLUTEN FREE (PLEASE ASK)
 VEGETERIAN  VEGAN  SPICY

MENU

www.tamburino.co.uk

Stuzzichini	
FOCACCIA ALL'AGLIO E ORIGANO 	6.50
Authentic baked garlic pizza bread with Sicilian oregano.	
FOCACCIA ALL'AGLIO E FORMAGGIO 	7.50
Garlic pizza bread with mozzarella cheese and Sicilian oregano.	
FOCACCIA MARINARA 	6.95
Pizza bread with tomato sauce, garlic and Sicilian oregano.	

Sicilian	
TYPICAL OF SICILIAN STREET FOOD	
ARANCINE	7.75
Homemade stuffed risotto balls coated with breadcrumbs, filled with Bolognese sauce, peas and mozzarella cheese.	
PANI CUNZATO	8.95
Homemade bread stuffed with buffalo mozzarella, sliced tomatoes, Parma ham, basil pesto, extra virgin olive oil and Sicilian oregano.	
TORTINO DI MELENZANE 	7.95
Layers of aubergines stuffed with smoked Scamorza cheese, mushrooms, onions, basil and mint with our homemade tomato sauce and shavings of Parmesan cheese.	

Bruschette	
OVEN BAKED SLICES OF HOMEMADE CIABATTA BREAD WITH...	
CLASSICA 	6.95
Chopped tomatoes, garlic, red onions, Sicilian oregano and extra virgin olive oil.	
SALMONE	9.50
Smoked salmon and warm goat's cheese.	

To Share	
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.	

Antipasti	
CLASSIC STARTERS	
FUNGHI ALTO ADIGE	8.25
Flat mushrooms stuffed with melted smoked Scamorza cheese and Speck served on a bed of mixed leaves and a balsamic glaze.	
FORMAGGIO FRITTO 	7.95
Deep fried hand breaded taleggio cheese served with sweet chilli sauce.	
BUFALA CAPRESE 	9.50
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	7.95
Homemade meatballs in a rich tomato, garlic, red onions and fresh basil sauce.	
SALSICCIA PATATE E PORCINI	9.50
Typical Sicilian sausage with sautéed potatoes and porcini mushrooms, garlic, onions and fresh rosemary.	
FUNGHI AL DOLCELATTE 	8.25
Oven baked fresh flat mushrooms in a creamy tomato and dolcelatte sauce with mozzarella and Parmesan cheese.	

Antipasti Di Pesce	
SEAFOOD STARTERS	
COZZE ALLA MARINARA	11.50
Fresh mussels in a garlic and tomato sauce. Served with crostini bread.	
CALAMARI	9.75
Crispy calamari lightly floured and fried. Served with a wedge of lemon and homemade salsa tartara.	
GAMBERONI MARINARA	12.95
King prawns with garlic, parsley and cherry tomatoes in a tomato and white wine sauce. Served with crostini bread.	

Pizza	
PIZZAS ARE HAND STRETCHED USING FRESH DAILY DOUGH	
Gourmet	
OUR PREMIUM STONE BAKED PIZZAS	
SAN DANIELE	18.50
Tomato sauce pizza base garnished with buffalo mozzarella, rocket leaves, Parma ham and shavings of Parmesan cheese.	
PESCATORA	18.95
Tomato sauce, mussels, king prawns and calamari finished with homemade garlic oil and fresh parsley.	
(Add mozzarella cheese for 3.00)	
WITH SPECIALLY SELECTED TOPPINGS.	
GOLA	18.95
Tomato sauce, buffalo mozzarella, porcini mushrooms, Italian speck, grounded truffle and rocket leaves	
TRENTINO	18.25
Mozzarella cheese, sliced tomatoes, Italian speck, mushrooms, smoked Scamorza and shavings of Parmesan cheese.	

Tradizionali	
ALL OF OUR PIZZAS ARE FINISHED WITH SICILIAN OREGANO	
TRADITIONAL	
MARGHERITA 	12.95
Tomato sauce, mozzarella cheese.	
CAPRICCIOSA	17.50
Tomato sauce, mozzarella, mushrooms, Italian roasted ham, artichokes and purple olives.	
SICILIANA	16.95
Tomato sauce, mozzarella, purple olives, capers, anchovies and garlic.	
RUSTICA 	16.95
Tomato sauce, mozzarella, artichokes, mushrooms, mixed peppers and spinach.	
QUATTRO FORMAGGI 	17.50
Tomato sauce, mozzarella, goat's cheese, dolcelatte and shavings of Parmesan cheese.	
MAIALINO	16.95
Tomato sauce, mozzarella, salami and roasted Italian ham.	
FIorentina 	16.95
Tomato sauce, mozzarella, spinach, egg and shavings of Parmesan cheese.	
Y.T.F.C	16.95
Tomato sauce, mozzarella, chicken, mushrooms and dolcelatte cheese.	
CAPRIOLA 	16.50
Tomato sauce, mozzarella, cherry tomatoes, goats' cheese and purple olives, topped with Italian rocket leaves.	
TUTTA CARNE 	17.95
Tomato sauce, mozzarella, salami, Italian pancetta and spicy Bolognese sauce, finished with Parma ham.	
PICCANTE 	17.50
Tomato sauce, mozzarella, red onions, spicy Calabrian 'Nduja sausage, chicken and mixed peppers.	
GORDON 1921 	16.95
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 (2.50 EXTRA).
--

Calzone	
FOLDED PIZZA	
WHY NOT TRY, TAMBURINO'S UNIQUE CREATION OF HALF PIZZA, HALF CALZONE "LA MEZZALUNA"	
MEZZALUNA DIAVOLA 	18.50
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	18.50
Tomato, mozzarella and ham on the inside, and tomato, mozzarella, Sicilian sausage, mushrooms and red onions on the outside.	
CAPRINO 	17.95
Tomato sauce, mozzarella, mushrooms, spinach and goat's cheese.	
CLASSICO	17.95
Tomato sauce, mozzarella and Italian roasted ham.	
KIEV	17.95
Tomato sauce, mozzarella, chicken, spinach and garlic butter.	
DOMENICO	18.50
Tomato and Bolognese sauce, mozzarella, salami, mushrooms, Italian speck and chilli.	

Pasta	
SPAGHETTI ALLA CARBONARA	15.95
Spaghetti with eggs, Italian pancetta, Parmesan cheese, crushed peppercorns and a dash of cream.	
PENNE GAMBERI E POLLO	17.50
Penne with king prawns and chicken breast pieces in a white wine and tomato sauce, lightly seasoned with chillies.	
SPAGHETTI BOLOGNESE	15.50
Spaghetti pasta served with our delicious and freshly homemade 100% beef Bolognese sauce.	
PENNE DOLCE VITA	17.95
Penne with king prawns, smoked salmon and cherry tomatoes in a creamy white wine sauce.	
RIGATONI MONDELLO 	16.95
Rigatoni pasta with semi dried tomatoes, aubergines, purple olives, garlic, chilli, basil, toasted breadcrumb and extra virgin olive oil.	
PENNE GODFATHER	17.50
Penne with Italian pancetta and chicken in a creamy garlic Bolognese sauce.	
RIGATONI FICUZZA	17.95
Rigatoni with Sicilian sausage, spinach and mushrooms in a creamy smoked Scamorza cheese sauce.	
RIGATONI ALL'AMATRICIANA 	16.50
Rigatoni with Italian pancetta, red onions and fresh basil in our homemade spicy tomato sauce.	
(Add Sicilian sausage for £3.50)	
SPAGHETTI CARRETTIERA  	14.95
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	17.75
Tagliatelle with Italian pancetta, mushrooms and king prawns in a creamy dolcelatte sauce.	
SPAGHETTI POLPETTE	17.50
Spaghetti pasta with our homemade meatballs in a fresh garlic, red onions, tomato and basil sauce.	
PENNE ARRABBIATA  	14.50
Penne pasta with garlic, chilli, basil and extra virgin olive oil in our homemade tomato sauce.	
TAGLIATELLE PORCINI 	17.50
Tagliatelle with fresh mixed and porcini mushrooms, parsley and grounded black truffle in a creamy white wine sauce.	

SOME OF THE BEST SOUTHERN ITALY CUISINE SPECIALITIES	
TAGLIATELLE MEDITERRANEO	20.95
Tagliatelle with king prawns and monk fish pieces in a cherry tomatoes and white wine sauce sprinkled with muddica atturrata (toasted breadcrumb).	
TAGLIATELLE VULCANO 	18.95
Tagliatelle with red onions, semi dried tomatoes, spicy Calabrian 'Nduja sausage and finished with buffalo mozzarella.	
SPAGHETTI ALLO SCOGLIO	20.95
Spaghetti pasta with mussels, king prawns and calamari in a garlic and white wine sauce with a dash of tomato sauce.	
DAL FORNO FROM THE OVEN	
PENNE TREVISANE	18.50
Penne with roasted chicken, Italian pancetta and mushrooms in a creamy sauce and melted mozzarella cheese.	
LASAGNA DELLA CASA	16.95
Homemade layered pasta with Bolognese ragu, topped with creamy béchamel sauce, mozzarella and Parmesan cheese.	
RIGATONI ALLA NORMA 	15.95
Rigatoni pasta in our homemade tomato sauce, fried aubergines and fresh basil topped with mozzarella.	

Risotti & Pasta Fresca	
ITALIAN RISOTTI AND FRESH FILLED PASTA	
RISOTTO MARINO 	20.95
Spicy seafood risotto with mussels, king prawns and calamari in a tomato, garlic, parsley and white wine sauce.	
RISOTTO VERDE 	16.95
Italian risotto with spinach and sautéed courgettes in a creamy basil pesto sauce.	
Add Sicilian sausage for 3.50	
RISOTTO POLLO E PANCETTA	18.50
Risotto with roasted chicken and Italian pancetta in a creamy Parmesan and goats' cheese sauce.	
RAVIOLONI CONTESSA 	19.95
Giant ravioli stuffed with creamy burrata cheese and spinach served with sautéed porcini mushrooms, grounded black truffles and shavings of Parmesan cheese.	
<i>Keep an eye out for any pesky stray olive stones or seafood shell.</i>	

Extra Toppings	
ANY SWAP OF ANY TOPPINGS WILL BE CHARGED AS BELOW	
FOR PASTA AND PIZZA	
1.75	Mushrooms, red onions, cherry tomatoes, mixed peppers, artichokes, garlic, chilli, egg, rocket leaves, courgettes, aubergines, purple olives, spinach, capers, pineapple.
3.00	Mozzarella, semi dried tomatoes, roasted ham, salami, Italian pancetta, chicken, anchovies, Bolognese sauce, dolcelatte cheese, goat's cheese, shavings of parmesan cheese.
3.50	Smoked Scamorza cheese, Sicilian sausage, spicy Calabrian 'Nduja sausage, Italian speck, Parma ham, porcini mushrooms, calamari.
4.50	Buffalo mozzarella, king prawns, smoked salmon, grounded black truffle.