

WE ARE OPEN TUESDAY TO SUNDAY
www.tynesidetavern.com

ITALIAN KITCHEN
MAZZOLI
The Tyneside Tavern

Tel: 01620 822221
E-mail: apevents@gmail.com

APPETIZERS

BREADBASKET	5.75
GARLIC PIZZA	6.95
GARLIC PIZZA WITH MOZZARELLA CHEESE	7.95
GARLIC PIZZA WITH DOLCE LATTE AND ROSEMARY	8.95
PIATTO DI CARNE - Italian meat platter	7.95
MIXED OLIVES	4.95

TO START

ZUPPA (V) Chefs homemade soup of the day with warm bread	5.95
BRUSCHETTA CLASSICO (V) Warm focaccia bread with fresh tomato, garlic, basil, virgin oil and aged balsamic	6.95
CALAMARI FRITTI Fried fresh panko coated calamari, fresh lime and aioli	9.25
GAMBERI ALLA BUSARA Whole black tiger prawns cooked with cherry tomatoes, garlic and white wine marinara	10.95
ANTIPASTO CLASSICO Selection of Italian meats, napoli olives, marinated vegetables bocconcini mozzarella, taralli	9.95
PESCHE GRIGLIATE PANZANELLA Chilled grilled peaches, prosciutto ham, rocket, croutons, finished with herb oil and toasted almonds	9.95
PATE DELLA CASA Chicken liver and garlic pate, roast tomato chutney served with crostini	8.95
PESCHE GRIGLIATE PANZANELLA (V) Chilled grilled peaches, pesto marinated buffalo bocconcini, rocket, croutons, finished with herb oil and toasted almonds	9.95
VEGETARIAN ANTIPASTO (V) Grilled mediterranean vegetables, fresh rocket, sundried tomatoes, olives, herb oil and toasted almonds	9.95

SIDE ORDERS

TUSCAN POTATOES (GF)	2.75
PATATINE FRITTE (GF) Fries	3.75
PATATINE FRITTE ALLA PARMIGIANE (GF) Parmesan Fries	3.95
INSALATA MISTA (GF) Mixed Salad	3.25
RUCOLA E PARMIGIANO (GF) Fresh rocket with shaved parmesan	3.50

MAIN DISHES

PIATTO DI POLLO Chefs breast of chicken dish of the day, please see our blackboard	19.95
POLLO MILANESE Breaded breast of chicken with spaghetti pasta and pomodoro sauce	19.95
CAESAR POLLO MILANESE Breaded breast of chicken, baby gem, crispy pancetta, croutons, parmesan shavings and classic dressing	19.95
ITALIAN STEAK BURGER CALABRESE Prime steak burger with, pepperoni, roasted red peppers, provolone, rocket and marinara sauce, skin on fries and salad	18.95
STEAK BURGER CLASSICO Prime steak burger with baby gem lettuce, vine tomato, pickled gherkins, mozzarella and garlic mayonnaise	17.95
GREMOLATO DI EGLEFINO Oven baked fillet of haddock, lemon, parsley and garlic oil, Tuscan potatoes and vegetables	18.95

PASTA

LINGUINE MAZZOLI King prawns, spinach, Pernod and garlic cream	19.95
ORECCHIETTE CALABRESE Steak mince ragu, garden peas, mushrooms, Italian sausage and fresh chillies	17.95
LINGUINE PESCATORE King prawns, mussels, squid and clams in cherry tomato garlic and chilli white wine sauce	19.95
CASARECCE POLLO PESTO Roast breast of chicken, green pesto, sun blushed tomato and parmesan shavings	18.95
PAPPARADELLE CARBONARA Cooked traditional Roman style, guanciale cured pork, virgin oil, egg, pecorino cheese and garlic	16.95
CASARECCE ALLA PUTTANESCA (V) Olives, capers, garlic, sundried tomatoes and chilli flakes	14.95
ORECCHIETTE PRIMAVERA Spring onions, crispy guanciale cured pork, and garlic cream	17.95
LASAGNE AL FORNO Mamma mazzoli's recipe, steak mince, chopped tomatoes, red wine and nutmeg	15.95
PENNE ARABIATTA (V) Fresh chillies, garlic and pomodoro sauce	13.95
LINGUINE CON COZZE Fresh mussels, white wine, garlic and parsley	18.95

RISOTTO

RISOTTO PRIMAVERA (V) Fresh spinach, courgettes, garden peas, finished with a goat's cheese crumb and toasted almonds	16.95
RISOTTO AI FRUTTI DI MARE Fresh crab, king prawns, spring onion and white wine cream	18.95

PIZZAS

Traditional 12" Stone Baked Thin Base Pizzas

PIZZA MARGHERITA (V) Tomato sauce, mozzarella, and oregano	10.95
PIZZA FUNGHI E POLLO Mushrooms and Chicken	13.95
PIZZA AMERICANA Salami Napoli, fresh chillies, and black pepper	12.95
PIZZA FUNGHI A PROSCIUOTTO COTTO Prosciutto cotto and mushrooms	13.95
PIZZA QUATRO STAGIONI Artichokes, olives, mushrooms, and prosciutto	14.95
PIZZA MANHATTEN Traditional pepperoni pizza	12.95
PIZZA QUATTRO FORMAGGI (V) Four cheese pizza, today's selection of cheeses with shaved parmesan	14.95
PIZZA BOLOGNA White sauce base, mortadella, crushed pistachio, rocket and parmesan	14.95
PIZZA TRICOLORE Roasted breast of chicken, green pesto, cherry tomatoes and fresh rocket	14.95
NAPOLETANA (V) Bocconcini buffalo mozzarella, cherry tomatoes, oregano and fresh basil	12.95
VEGANA (VE) Fresh spinach, mushrooms, black olives, garlic oil, oregano and vegan cheese	12.95
FRUTTI DE MARE Seafood, mussels, squid, clams and prawns	18.95
PRIMEVERA Fresh vine tomatoes with garlic, basil, virgin oil, parma ham, rocket and parmesan	14.95
PIZZA CARBONARA White sauce base, crispy pancetta, garlic oil and fresh parmesan	13.50
PIZZA MEDITERRANEAN Goats cheese, sundried tomatoes, black olives, prosciutto, rocket and parmesan	15.95
PIZZA MEZZO MEZZO (V) ½ White sauce, red onions and potato, ½ tomato sauce, base, mushrooms and black olives	12.95

INFORMAZIONI

Most of our menu can be Gluten Free

Allergens - All of our food is prepared fresh in our kitchen.

Please advise our staff if you have any dietary requirements or specific allergen requests at the time of ordering

WE ARE OPEN TUESDAY TO SUNDAY
www.tynesidetavern.com

ITALIAN KITCHEN
MAZZOLI
The Tyneside Tavern

Tel: 01620 822221
E-mail: apevents@gmail.com

APERITIVO TIME

CAMPARI NEGRONI
Created in Florence, Campari,
Mazzoli Gin, Cinzano Rosso over ice.



8.95

APEROL SPRITZ
Prosecco, Aperol, soda and fresh slice of orange.



9.95

LIMONCELLO SPRITZ
Chilled limoncello, prosecco and soda.

9.95

CAMPARI
Campari with soda and fresh lime.



5.95

SARTI SPRITZ
Sarti Rosa, fruity taste with notes of mango,
passion fruit and blood orange, prosecco and soda.



9.95

CRODINO
Non - Alcoholic Sprltz Sparkling, bittersweet non
alcoholic spritz. Perfect for Aperol Lovers.



4.95

MAZZOLI GIN
Our own recipe Gin served over ice with fresh
rosemary and fever tree mediterranean tonic.



6.25

DRAUGHT BIRRA

MORETTI 568ml



6.15

CRUZCAMPO 568ml



6.15

BEAVERTOWN NECK OIL IPA 568ml

6.20

INCHES CIDER 568ml

5.50

MURPHY'S IRISH STOUT 568ml

5.30

CASK ALE 568ml

4.90

BOTTLED BIRRA

SOL 330ml

4.70

BUDWEISER 330ml

4.70

BULMERS CIDER RED BERRIES 568ml

5.50

HOT DRINKS

TEA	2.60
AMERICANO	2.75
FLAT WHITE	3.50
CAPPUCCINO	3.65
LATTE	3.60
HOT CHOCOLATE	3.80
MOCHA	3.75
ESPRESSO	2.50
DOUBLE ESPRESSO	3.00
MACCHIATO	2.70

NO ALCOHOL

MORETTI 330ml	4.30
HEINEKEN 330ml	4.30
GUINNESS 538ml	5.25
KOPPERBERG MIXED FRUIT 500ml	5.25

