

WE ARE OPEN TUESDAY TO SUNDAY
www.tynesidetavern.com

ITALIAN KITCHEN
MAZZOLI
The Tyneside Tavern

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

APPETIZERS

BREADBASKET (GF)	5.25
GARLIC PIZZA (GF)	6.50
GARLIC PIZZA WITH MOZZARELLA CHEESE (GF)	7.95
GARLIC PIZZA WITH DOLCE LATTE & ROSEMARY (GF)	8.95
PIATTO DI CARNE – ITALIAN MEAT PLATTER (GF)	7.95
MIXED OLIVES (GF)	4.75

TO START

ZUPPA (V) (GF)	5.25
Chefs homemade soup of the day with warm bread	
BRUSCHETTA CLASSICO (VE) (GF)	6.50
Warm focaccia bread with fresh tomato, garlic, basil, virgin oil and aged balsamic	
CALAMARI FRITTI	8.95
Deep fried floured calamari, fresh lime and aioli	
PATE DELLA CASA (GF)	8.25
Chicken liver and garlic pate, roast tomato chutney served with crostini	
ANTIPASTO (GF)	9.95
Selection of Italian meats, napoli olives, marinated vegetables bocconcini mozzarella, taralli	
VEGETARIAN ANTIPASTO (VE) (GF)	8.75
Grilled mediterranean vegetables, fresh rocket, sundried tomatoes, olives, herb oil and toasted almonds	
BRUSCHETTA DI PARMA (GF)	7.95
Warm focaccia bread topped with lemon ricotta, parma ham, fresh rocket and olive oil	
CAPRESE DI BOCCONCINI (V) (GF)	7.25
Vine tomatoes, bocconcini, fresh basil, marinated zucchini	
BIANCHETTI FRITTI	7.95
Fried whitebait on a bed of rocket with salsa verde	

MAIN DISHES

PIATTO DI POLLO (GF)	18.95
Chefs chicken dish of the day, please see our blackboard	
POLLO MILANESE	18.95
Breaded chicken with spaghetti pasta and pomodoro sauce	
SALSICCIA ITALIANA CON FAGIOLI TOSCANI	16.95
Italian sausage, smoked pancetta, beans stew	
PESCE DI EGLEFINO (GF)	18.95
Oven baked fillet of haddock, lemon and dill cream, Tuscan potatoes and vegetables	

PASTA

Gluten Free Pasta Available	
SPAGHETTI MAZZOLI	18.95
King prawns, spinach, Pernod and garlic cream	
CASSARECCI CALABRESE	16.95
Steak mince ragu, garden peas, mushrooms, italian sausage and fresh chillies	
SPAGHETTI PESCATORE	19.95
King prawns, mussels, squid and clams in cherry tomato garlic and chilli white wine sauce	
PAPPARDELLE CON SALSICCIA ITALIANA	17.95
Italian sausage, sundried tomatoes, fresh spinach, provolone cheese and pomodoro sauce	
PAPPARDELLE CARBONARA	15.95
Cooked traditional Roman style, guanciale cured pork, virgin oil, egg, pecorino cheese and garlic	
PENNE ARABIATTA (VE)	11.95
Fresh chillies, garlic and pomodoro sauce	
SPAGHETTI ALLA PUTTANESCA (VE)	14.95
Olives, capers, garlic, sundried tomatoes and chilli flakes	
CASSARECCI DI POLLO ZUCCHINE E PECORINO	17.95
Chicken, courgettes, pecorino cheese, garlic cream finished with crushed pistachio	
PENNE ALLA BOSCAIOLA	16.95
Ham, mushrooms, garden peas, mascarpone and fresh rocket	
LASAGNE AL FORNO (GF)	14.95
Mamma mazzoli's recipe, steak mince, chopped tomatoes, red wine and nutmeg	

RISOTTO

FUNGHI TARTUFO E FORMAGGIO (V)	15.95
Mushrooms, truffle and dolce latte, finished with toasted almonds	
RISOTTO POLLO PANCETTA	17.95
Roast chicken, guanciale, garden peas, parmesan and garlic cream	

SIDE ORDERS

TUSCAN POTATOES (GF)	3.00
PATATINE FRITTE (FRIES) (GF)	3.50
PATATINE FRITTE ALLA PARMIGIANE (PARMESAN FRIES) (GF)	3.95
INSALATA MISTA (MIXED SALAD) (GF)	3.00
RUCOLA E PARMIGIANO (GF)	3.50
Fresh rocket with shaved parmesan	

PIZZAS

Traditional 12" Stone Baked Thin Base Pizzas

Gluten Free Base Available	
PIZZA MARGHERITA (V) (VG)	9.95
Tomato sauce, mozzarella, and oregano	
PIZZA FUNGHI E POLLO	11.50
Mushrooms and Chicken	
PIZZA AMERICANA	10.95
Salami Napoli, fresh chillies, and black pepper	
PIZZA FUNGHI A PROSCIUTTO	11.50
Prosciutto ham and mushrooms	
PIZZA QUATRO STAGIONI	11.95
Artichokes, olives, mushrooms, and prosciutto	
PIZZA MANHATTEN	10.95
Traditional pepperoni pizza	
PIZZA QUATTRO FORMAGGI (V)	12.95
Four cheese pizza, today's selection of cheeses with shaved parmesan	
PIZZA BOLOGNA	11.95
White sauce base, mortadella, crushed pistachio, rocket and parmesan	
PIZZA MEZZO MEZZO (V)	10.95
½ White sauce, red onions and potato, ½ tomato sauce, base, mushrooms and black olives	
NAPOLETANA (V)	11.25
Bocconcini mozzarella, cherry tomatoes, oregano and fresh basil	
VEGANA (VE)	12.95
Fresh spinach, mushrooms, black olives, garlic oil, oregano and vegan cheese	
PRIMEVERA	12.95
Fresh vine tomatoes with garlic, basil, virgin oil, parma ham, rocket and parmesan	
PIZZA CARBONARA	11.25
White sauce base, crispy pancetta, garlic oil and fresh parmesan	
PIZZA MEDITERRANEAN	14.95
Goats cheese, sundried tomatoes, black olives, prosciutto, rocket and parmesan	
FRUTTI DE MARE	17.95
Seafood, mussels, squid, clams and prawns	

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.

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APERITIVO TIME

CAMPARI NEGRONI Created in Florence, Campari, Gin, Cinzano Rosso over ice.		7.95
APEROL SPRITZ Prosecco, Aperol, soda and fresh slice of orange.		8.95
LIMONCELLO FIZZ Chilled limoncello and prosecco.		8.95
CAMPARI Campari with soda and fresh lime.		5.95

NO ALCOHOL

MORETTI 330ml	4.00
HEINEKEN 330ml	4.00
GUINNESS 538ml	5.90
KOPPERBERG MIXED FRUIT 500ml	5.00

DRAUGHT BIRRA

MORETTI 568ml	6.05
CRUZCAMPO 568ml	5.95
BEAVERTOWN NECK OIL IPA 568ml	6.05
INCHES CIDER 568ml	5.35
THEAKSTON BEST 568ml	4.60
CASK ALE 568ml	5.10



Cruzcampo

BOTTLED BIRRA

SOL 330ml	4.60
BUDWEISER 330ml	4.60
BULMERS CIDER RED BERRIES 568ml	5.25

HOT DRINKS

TEA	2.25
AMERICANO	2.25
FLAT WHITE	3.20
CAPPUCCINO	3.40
LATTE	3.30
HOT CHOCOLATE	3.40
MOCHA	3.40
ESPRESSO	2.40
DOUBLE ESPRESSO	2.80
MACCHIATO	2.50

