



Join us April 30, 2017 for a *Muy Delicioso Event!*
For one night only, Tavolo Pronto will become:

Dos Bros Locos Mexican!

Seating starts 6-8 p.m. \$45 per person, includes:
Appetizer, Entree & Dessert. Event will sell-out quickly.
Call Tavolo & ask for Patti to reserve your table: 732-741-6009.

~ Appetizers ~

VEROS (WATERCRESS) SALAD CON MANGO, JICAMA & LIME VINAIGRETTE

Watercress, cucumbers, mango, avocado, jicama, onion & red peppers tossed with lime vinaigrette

CEVICHE DE CAMARON Y SIERRA Large shrimp & Mahi-Mahi marinated w/ lime juice & served w/ fresh tomato, jalapeño, cilantro, onion & avocado, tossed w/ lemon vinaigrette

GUACAMOLE CON TOTOPOS Fresh avocado, diced tomatoes, onion, cilantro & jalapeño, served with fresh tortilla chips

BUNUELOS DE FLOR DE CALABAZA Zucchini blossoms stuffed with queso fresco & string cheese & served with fresh plum tomato sauce

ENCHILADAS POTOSIANAS Two home-made tortillas tossed with guajillo chili sauce, stuffed with roasted chicken & topped with raw onion, lettuce, sour cream & queso fresco

~ Entrees ~

GRILLED FALDA STEAK CON ROASTED POBLANOS Pan-seared skirt steak served with homemade tortillas, roasted poblano rajas, home fried potatoes & side of salsas

FILET MIGNON CON CHILAQUILES MI BANDERA 8 ounce filet mignon, pan-seared & served with salsa verde pudding azteca (layers of tortillas, queso & salsa), topped with cotija cheese & served with salsa roja y salsa verde

CHILES RELLENOS CON PICADILLO Y QUESO Mexican poblano peppers stuffed with pork ragu, dipped in egg white batter & sautéed, finished with fresh plum tomato sauce & topped with ricotta salata and served with rice

POZOLE DE PEURCO Y POLLO Hominy corn, shredded pork & chicken, in a guajillo chicken broth, served with lettuce, radish, onion & tortilla chips

POLLO ASADO CON MOLE POBLANO Half Bell & Evans chicken, pan-seared & served with homemade poblano mole, white rice & refried beans

COSTILLAS DE RES MANCHAMANTELES (ADOBADO) Short ribs, pan-seared & slowly cooked with 3 chiles adobado sauce & served with side of white rice & zucchini casserole

COSTILLAS DE BORREGO CON ANCHO, PASILLA GLAZE Rack of lamb marinated with pasilla chile adobo & grilled, served with cactus salad & roasted Mexican potatoes

COSTILLAS DE PUERCO CON CHIPOTLE ADOBO Baby back ribs glazed with Arturo chipotle adobo bbq & served with roasted corn & mango pineapple coleslaw

SOPA DE MARISCOS Sautéed shrimp, mussels, scallops & crabmeat with spicy fresh plum tomato sauce, Michoacan-style, topped with cilantro & fresh avocado

HALIBUT EMPAPELADO Halibut baked in parchment paper with tomato, garlic, onion, chile de arbol, epazote, olive oil, s&p, served with cactus salad & rice

~ Postres ~

CLASSIC FLAN DE VANILLA Caramel glazed vanilla custard

PASTEL DE TRES LECHE CON BAYAS 3 milks cake served with fresh berries

ARROZ CON LECHE DE COCO & CHOCOLATE Coconut rice Pudding served with warm espresso/ chocolate sauce

ASSORTED GRANITAS Homemade fruit ice