

A TAVOLA

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To understand A Tavola, one must first meet Gerardo Mazziotta, executive chef and founder. Born and raised in Palomonte, near Salerno, Gerardo grew up surrounded by rolling hills and volcanic soil, where his family has long cultivated organic products in an artisanal way. This fertile region forms the foundation of the authentic Italian cuisine we proudly serve.

A Tavola means “at the table” — an invitation to share refined dishes and good company. Since 1999, this philosophy has guided us, blending Italian tradition with a contemporary spirit.

In 2025, Gerardo’s son Giuseppe Mazziotta returned to continue the family legacy. With experience gained in Michelin-starred restaurants, Giuseppe strengthened the restaurant at the front of house and developed Amsterdam’s largest Italian wine list.

The culinary team is completed by Chef Alessandro Rota, our head chef. His career began at a young age in Angelo Sabatelli’s Michelin-starred restaurant, where he learned the fundamentals of the trade: respect for the product, precision, and attention to detail. His dishes reflect a clear philosophy: cuisine that is pure, clear, and authentic.

Together, they bring tradition, experience, and a shared passion for Italian cuisine to the table.

We invite you to join us on a culinary journey that embodies the essence of Italy — with a contemporary approach that is both refined and heartwarming.

Welcome, to the table.



Giuseppe Mazziotta
Maitre-Sommelier



Alessandro Rota
Head Chef



Gerardo Mazziotta
Executive Chef

Antipasti

First Courses

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| Millefoglie di Patate <i>Potato mille-feuille, beef tenderloin tartare and honey-mustard sauce</i> | 19 |
| Carciofo Fritto <i>Artichoke, seasoned bread cream and pecorino fondue</i> | 18 |
| Pesce la Ricciola <i>Amberjack with pea sauce, fresh fava beans, puntarelle, and salted lemon</i> | 22 |
| Vitello Tonnato <i>Veal thin sliced with tuna sauce and capers</i> | 17 |
| Bruschetta <i>Toasted bread with tomatoes served with a basil creme</i> | 12 |

Primi Piatti

Intermediate Courses

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| Pacchero con Pesto alla Trapanese <i>Pacchero with a Sicilian pesto made with almonds, cherry tomatoes and basil</i> | 20 |
| Spaghetti Gambero Rosso <i>Spaghetti with bisque and marinated red prawn tartare</i> | 27 |
| Ravioli del Giorno <i>Fresh ravioli of the day</i> | 22 |

All our ingredients are responsibly resourced. Please inform our team if you have any allergies and/or dietary requirements

Secondi Piatti

Main Courses

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| Involtini di Cavolo Ripieno <i>Cabbage roll stuffed with potatoes, mushrooms and scamorza with roasted tomato cream and vegetable reduction</i> | 20 |
| Agnello <i>Lamb with celeriac, potato and rosemary foam</i> | 35 |
| Pesce del Giorno <i>Catch of the day from the harbour of Ijmuiden served with spinach sauce, roasted baby lettuce, arugula cream and bottarga</i> | dayprice |
| Crispy potatoes wedges from the oven | 7 |
| Seasonal Salad | 7 |

Dolci

Desserts

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| Formaggi <i>A selection of slow-food Italian cheeses and small sides</i> | 15 |
| Tiramisú <i>Layers of lady fingers with coffee, mascarpone and Italian liqueurs</i> | 10 |
| Sgroppino <i>Whipped lemon sorbet with prosecco and vodka</i> | 11 |
| Mouse Cioccolato <i>Dark chocolate mousse, white chocolate crumble, vanilla ice cream and red berries</i> | 11 |
| Affogato al Caffè <i>Vanilla ice cream with tonka beans and an espresso shot</i> | 11 |