



TAVOLA

WEEKLY DINNER SERVICE

Dinner, handled by a chef.

Tavola is a private weekly dinner service created for families who love exceptional food but don't always have the time — or desire — to plan, shop, prep, and cook dinner every night. Each week, Tavola creates a thoughtfully curated menu of seasonal dinners. Your family chooses the meals that appeal to you, and Tavola handles the rest.

The chef chooses the menu.

You choose the dinners.

Tavola handles the rest.

The Tavola Experience

Dinner shouldn't have to become another item on your to-do list.

Tavola brings the experience and standards of a professional kitchen into your weekly routine, giving your family beautifully prepared food without the planning and work that normally goes into it.

Our goal isn't simply to provide "meals." It's to make weeknight dinner something your family looks forward to.

How It Works

Step One

Get to Know Your Household

Before you begin, we'll learn about your family. We'll discuss:

- Foods you love
- Foods you avoid
- Favorite cuisines
- Allergies and dietary restrictions
- Children's preferences
- Spice and flavor preferences
- How adventurous your family likes to be
- What you want dinner to look like during a typical week

This allows Tavola to understand your household without requiring you to design every meal.

Step Two

Receive the Weekly Menu

Each week, Tavola creates six chef-curated dinners, designed around seasonal ingredients, variety, and the Tavola culinary philosophy. You select five of the six dinners for your household – meaningful choice, while allowing the chef to do what chefs do best: create the menu.

Step Three

We Do the Work

Once your selections are made, Tavola handles the rest. We:

- Source the ingredients
- Prepare and cook each dish
- Package the meals
- Provide storage and reheating guidance
- Deliver your dinners to your home

Your job is simply to decide what sounds good.

The Menu

Tavola's menus are intentionally chef-curated rather than fully customized. We believe this creates a better experience for both the customer and the kitchen.

Rather than asking, *"What do you want me to cook this week?"* — we ask, *"Here are six things I think your family will love. Which five sound best?"*

Menus may include familiar favorites alongside dishes, ingredients, or preparations that introduce your family to something new — seasonal, varied, and designed to keep dinner interesting from one week to the next.

Your Family's Preferences

Tavola will make reasonable efforts to accommodate food allergies, medical dietary restrictions, dietary preferences, and significant food dislikes. We take these considerations seriously and discuss them with you before beginning service.

At the same time, Tavola is not designed as an individually customized meal service. We do not routinely prepare separate versions of the same dish for different members of a household — for example, if a family selects a dish containing garlic, we would not ordinarily prepare one portion without garlic for a single family member. When a restriction or

preference cannot reasonably be incorporated into a dish, we will help you select another menu option.

The result is a service that feels personal without sacrificing the quality and consistency of the food.

Portions

The standard Tavola service is designed around family-style dinners for four. Each selected dinner provides approximately four servings. Tavola will of course scale to your family's needs and Additional portions may be available when requested in advance.

Packaging

Every Tavola order arrives in reusable containers, Each week, simply have last week's containers washed, rinsed, and set aside — we'll swap them for a fresh set on your next delivery, keeping the process effortless and sustainable.

Tavola offers both glass and BPA free reusable plastic packaging priced accordingly in a one-time fee, available upon request.

A Chef-Driven Approach

Tavola was created by a chef whose career has included experience in one- and three-Michelin-starred kitchens. Those kitchens taught us the importance of technique, seasonality, ingredient quality, precision, consistency, mise en place, and attention to detail. But great food isn't only about technique. Tavola is also rooted in the belief that food is meant to bring people together. The goal is to take the standards of a professional kitchen and translate them into something practical, generous, and enjoyable for the family table.

What Makes Tavola Different?

Chef-Curated You aren't handed a generic meal-prep catalog. The weekly menu is created by a chef with a point of view.	Meaningful Choice You choose the dinners your family wants from the weekly menu.	Seasonal Menus evolve with the seasons and the ingredients available to us.
Personal We learn your household's preferences and use them to inform the menus we create.	Convenient We take care of the shopping, cooking, packaging, and delivery.	Limited Tavola intentionally serves a limited number of households so we can maintain the quality and attention we expect from ourselves.

What Tavola Is Not

Tavola isn't a mass-market meal delivery service, a traditional meal kit, a fitness-focused meal-prep company, a personal chef creating a completely different menu for every household, or a catering company.

Instead, Tavola sits somewhere in between: *the culinary quality of a chef, with the convenience of having dinner handled.*

Your Week With Tavola

Menu	Six seasonal dinners are presented.
Select	Your household chooses five.
Prepare	Tavola sources, prepares, cooks, and packages your meals.
Deliver	Your dinners arrive ready for your week.
Enjoy	Heat, serve, and enjoy dinner with your family.

Getting Started

Every new Tavola household begins with a conversation. We'll learn about your family, your schedule, your culinary preferences, dietary considerations, and your expectations for the service. From there, we'll determine whether Tavola is the right fit for your household. If it is, we'll begin with an Introduction Week so you can experience the food and service before deciding whether you'd like to continue. There is no long-term commitment associated with the Introduction Week.

A Note From the Chef

Food has always been about more than simply feeding people.

My career in professional kitchens taught me discipline, precision, and respect for ingredients. Growing up around food taught me something equally important: the best meals are the ones that bring people together.

Tavola is my way of combining those two ideas. I want to make it easier for families to eat exceptionally well during the busiest part of their week — and to make dinner feel like something worth sitting down for.

I look forward to setting your table.

— *Michael*

Chef & Founder, Tavola

Let's Talk

Every household is different, and Tavola is intentionally designed to begin with a conversation. If you'd like to explore whether Tavola is a good fit for your family, we'll start by learning what dinner looks like in your home today.