



la tavola®

SPOTLIGHT ON FOOD

la tavola[®]

Flatware Collection

Cafe&Club Collection

Bone China and Porcelain Collection



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The Essence of Flatware

La Tavola reflects the passion of Giulio and Sergio Sambonet, brothers and founders who share an unending desire to create art for the table.

With the support of an experienced, expert and equally enthusiastic team, they are proud to present new flatware patterns in stainless steel, silver-plated and titanium and PVD coated finishes.

The patterns of this collection have been designed by La Tavola R&D Team under the supervision of Giulio and Sergio Sambonet.

Those personally designed by them are identified by the trademarks:





Première cod.15

LEN / THK (mm)	Item	LEN / THK (mm)	Item
217 / 4.5	001 - Table spoon	217 / 4.5	002 - Table fork
250	003 - Table knife solid handle	250	004 - Table knife hollow handle
193 / 4	005 - Dessert spoon	193 / 4	006 - Dessert fork
225	007 - Dessert knife solid handle	225	008 - Dessert knife hollow handle
205 / 4.5	009 - Fish fork	228 / 4.5	010 - Fish knife
143 / 3	011 - Tea spoon	117 / 2.5	012 - Demitasse spoon
180 / 3	013 - Iced tea spoon	182 / 4	014 - Soup spoon
190 / 4	015 - Sauce spoon	153 / 3	016 - Cake fork
145 / 3	017 - Oyster fork	190	018 - Butter knife solid handle
178 / 3	020 - Butter spreader	250 / 8.5	022 - Steak knife hollow handle
245 / 4.5	023 - Serving spoon	245 / 4.5	024 - Serving fork
255 / 4.5	025 - Cake server	278 / 4.5	026 - Ladle
174 / 4.5	027 - Sauce ladle	250 / 4.5	029 - Rice spoon



Finishes	Mirror	Brushed	Satin*	Réto
18/10 Stainless Steel	TT	TB	TS	TTR
Silverplated	VT	-	VS	-
Black Titanium	TN	TBN	-	TTRN
Venetian Gold Titanium	TR	TBR	-	TTRR
Gold Titanium	TO	TBO	-	TTRO
Platinum Champagne Titanium	TC	TBC	-	TTRC

Code composition: finishing code + pattern code + item code
*Only handles are available in satin finish



The left page shows Platinum Champagne Titanium Mirror Finish



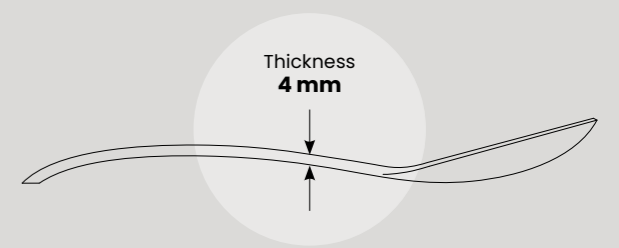
New Wave cod.13

LEN / THK (mm)	Item
218 / 4	001 - Table spoon
215 / 4	002 - Table fork
253	003 - Table knife solid handle
194 / 3.5	005 - Dessert spoon
192 / 3.5	006 - Dessert fork
228	007 - Dessert knife solid handle
215 / 4	009 - Fish fork
235 / 4	010 - Fish knife
144 / 2.8	011 - Tea spoon
118 / 2.2	012 - Demitasse spoon
180 / 3	013 - Iced tea spoon
178 / 3.5	014 - Soup spoon
190 / 3.5	015 - Sauce spoon
152 / 3	016 - Cake fork
178 / 3	020 - Butter spreader
250	021 - Steak knife solid handle
246 / 4.5	023 - Serving spoon
243 / 4.5	024 - Serving fork
255 / 4	025 - Cake server
278 / 5	026 - Ladle



Finishes	Mirror	Brushed	Satin*	Rétro
18/10 Stainless Steel	TT	TB	TS	TTR
Silverplated	VT	-	VS	-
Black Titanium	TN	TBN	-	TTRN
Venetian Gold Titanium	TR	TBR	-	TTRR
Gold Titanium	TO	TBO	-	TTRO
Platinum Champagne Titanium	TC	TBC	-	TTRC

Code composition: finishing code + pattern code + item code
*Only handles are available in satin finish
























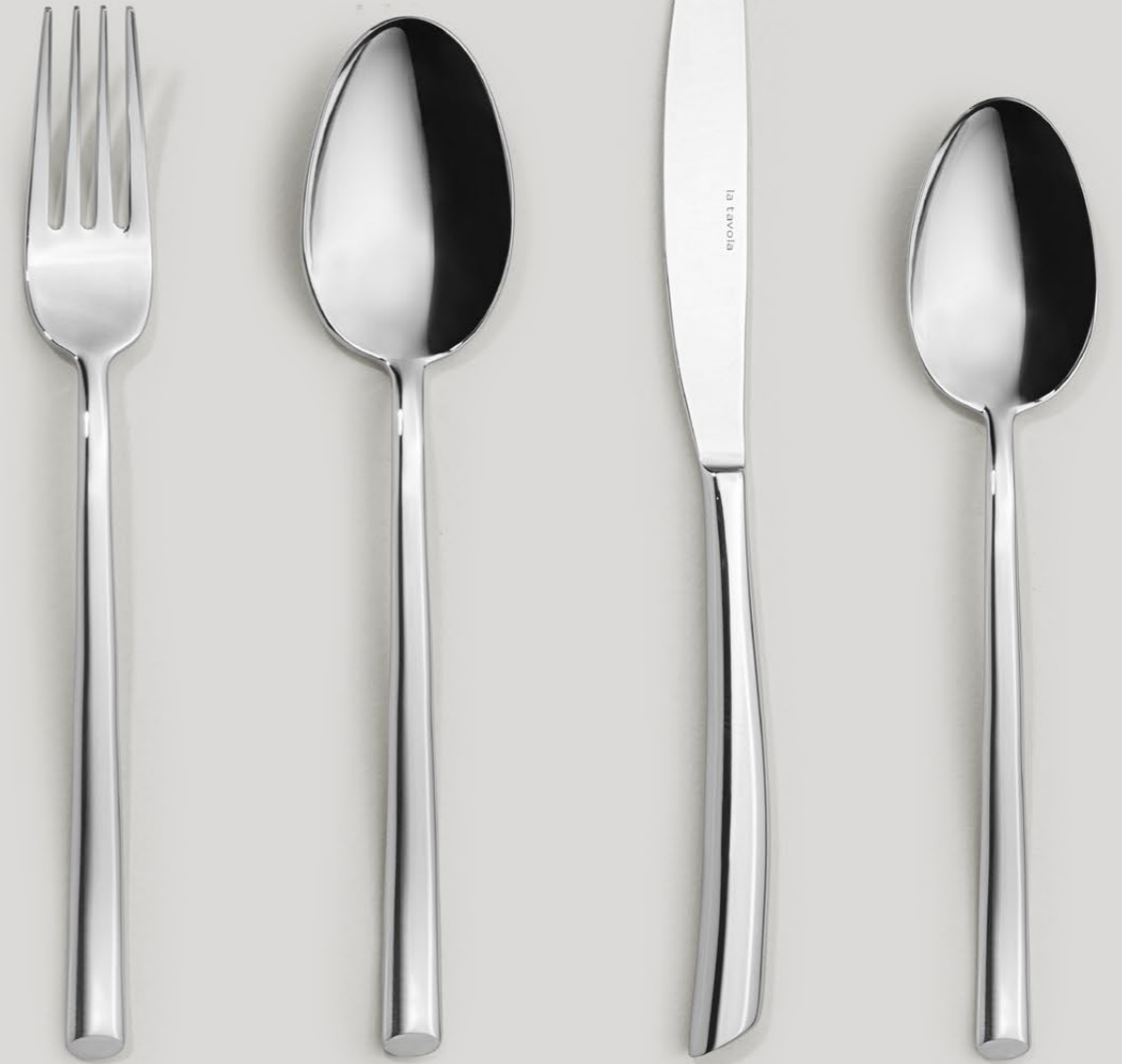
The left page shows Gold Titanium Mirror Finish



Yuki cod.08

LEN / THK
(mm)

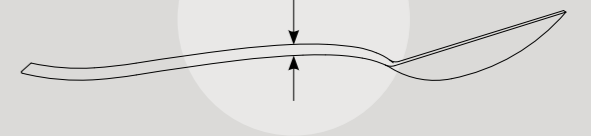
	001 - Table spoon	207 / 4,5
	002 - Table fork	207 / 4,5
	003 - Table knife solid handle	235
	005 - Dessert spoon	190 / 4
	006 - Dessert fork	190 / 4
	007 - Dessert knife solid handle	216
	009 - Fish fork	207 / 4,5
	010 - Fish knife	228 / 4,5
	011 - Tea spoon	143 / 3
	012 - Demitasse spoon	114 / 2,5
	013 - Iced tea spoon	180 / 3
	014 - Soup spoon	181 / 4
	015 - Sauce spoon	190 / 4
	016 - Cake fork	151 / 3
	018 - Butter knife solid handle	186
	021 - Steak knife solid handle	235
	023 - Serving spoon	234 / 4,5
	024 - Serving fork	234 / 4,5
	025 - Cake server	251 / 4,5
	026 - Ladle	278 / 5
	030 - Chopsticks - st. satin finish	230 / 4,8



Finishes	Mirror	Brushed	Satin*	Rétro
 18/10 Stainless Steel	TT	TB	TS	TTR
 Silverplated	VT	-	VS	-
 Black Titanium	TN	TBN	-	TTRN
 Venetian Gold Titanium	TR	TBR	-	TTRR
 Gold Titanium	TO	TBO	-	TTRO
 Platinum Champagne Titanium	TC	TBC	-	TTRC

Code composition: finishing code + pattern code + item code
*Only handles are available in satin finish

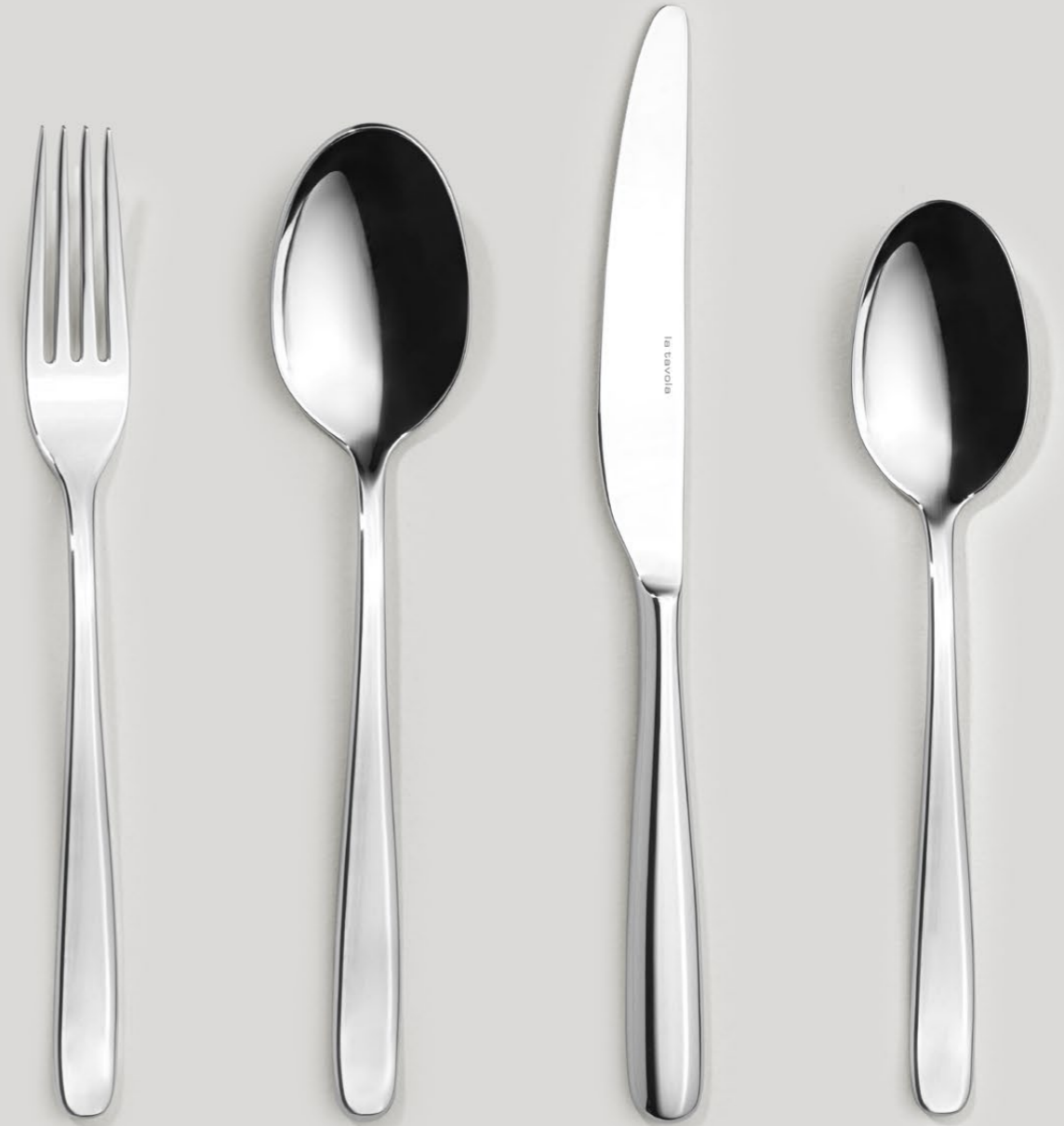
Thickness
4.5 mm



The left page shows Black Titanium Mirror Finish

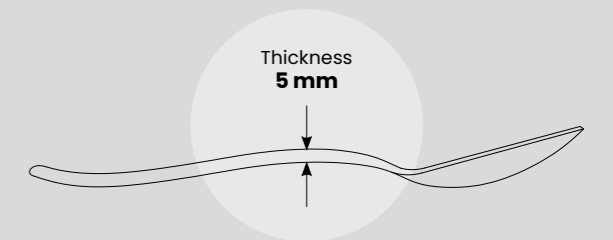
Chill Out cod.11

LEN / THK (mm)	001 - Table spoon	002 - Table fork	003 - Table knife solid handle	005 - Dessert spoon	006 - Dessert fork	007 - Dessert knife solid handle	009 - Fish fork	010 - Fish knife	011 - Tea spoon	012 - Demitasse spoon	014 - Soup spoon	016 - Cake fork	018 - Butter knife solid handle	021 - Steak knife solid handle	023 - Serving spoon	024 - Serving fork	025 - Cake server	026 - Ladle
210 / 5	210 / 5	210 / 5	240	191 / 3.5	191 / 3.5	225	210 / 4	226 / 4	144 / 3	115 / 2.5	183 / 3.5	153 / 3	190	240	237 / 5	237 / 5	258 / 4	278 / 5



Finishes	Mirror	Brushed	Satin*	Rétro
18/10 Stainless Steel	TT	TB	TS	TTR
Silverplated	VT	-	VS	-
Black Titanium	TN	TBN	-	TTRN
Venetian Gold Titanium	TR	TBR	-	TTRR
Gold Titanium	TO	TBO	-	TTRO
Platinum Champagne Titanium	TC	TBC	-	TTRC

Code composition: finishing code + pattern code + item code
*Only handles are available in satin finish













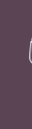





The left page shows Black Titanium Brushed Finish



Urban

cod.18

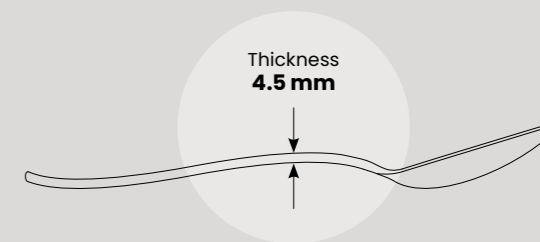
LEN / THK (mm)

001 - Table spoon	206 / 4.5	
002 - Table fork	206 / 4.5	
003 - Table knife solid handle	240	
005 - Dessert spoon	190 / 4	
006 - Dessert fork	190 / 4	
007 - Dessert knife solid handle	221	
009 - Fish fork	207 / 4.5	
010 - Fish knife	228 / 4.5	
011 - Tea spoon	144 / 3	
012 - Demitasse spoon	113 / 2.5	
014 - Soup spoon	186 / 4	
015 - Sauce spoon	196 / 4	
016 - Cake fork	151 / 3	
018 - Butter knife solid handle	192	
023 - Serving spoon	233 / 4.5	
024 - Serving fork	233 / 4.5	
025 - Cake server	258 / 4.5	
026 - Ladle	278 / 4.5	



Finishes	Mirror	Brushed	Satin*	Rétro
 18/10 Stainless Steel	TT	TB	TS	TTR
 Silverplated	VT	-	VS	-
 Black Titanium	TN	TBN	-	TTRN
 Venetian Gold Titanium	TR	TBR	-	TTRR
 Gold Titanium	TO	TBO	-	TTRO
 Platinum Champagne Titanium	TC	TBC	-	TTRC

Code composition: finishing code + pattern code + item code
*Only handles are available in satin finish



The left page shows Platinum Champagne Titanium Brushed Finish



Fusion

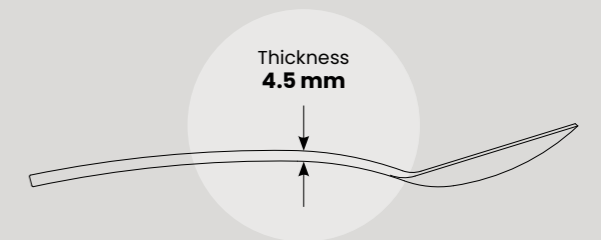
cod.04

LEN / THK (mm)	Item
208 / 4.5	001 - Table spoon
208 / 4.5	002 - Table fork
240	003 - Table knife solid handle
190 / 4	005 - Dessert spoon
190 / 4	006 - Dessert fork
220	007 - Dessert knife solid handle
190 / 4	009 - Fish fork
206 / 4	010 - Fish knife
147 / 3	011 - Tea spoon
113 / 2.8	012 - Demitasse spoon
184 / 4	014 - Soup spoon
194 / 4	015 - Sauce spoon
160 / 3.2	016 - Cake fork
186	018 - Butter knife solid handle
225	021 - Steak knife solid handle
246 / 4.5	023 - Serving spoon
244 / 4.5	024 - Serving fork
250 / 4	025 - Cake server
316 / 4.5	026 - Ladle



Finishes	Mirror	Brushed	Satin*	Rétro
18/10 Stainless Steel	TT	TB	TS	TTR
Silverplated	VT	-	VS	-
Black Titanium	TN	TBN	-	TTRN
Venetian Gold Titanium	TR	TBR	-	TTRR
Gold Titanium	TO	TBO	-	TTRO
Platinum Champagne Titanium	TC	TBC	-	TTRC

Code composition: finishing code + pattern code + item code
*Only handles are available in satin finish



The left page shows Stainless Steel Brushed Finish



Lounge cod.12

LEN / THK (mm)	001 - Table spoon	002 - Table fork	003 - Table knife solid handle	005 - Dessert spoon	006 - Dessert fork	007 - Dessert knife solid handle	009 - Fish fork	010 - Fish knife	011 - Tea spoon	012 - Demitasse spoon	013 - Iced tea spoon	014 - Soup spoon	015 - Sauce spoon	016 - Cake fork	017 - Oyster fork	018 - Butter knife solid handle	021 - Steak knife solid handle	023 - Serving spoon	024 - Serving fork	025 - Cake server	026 - Ladle
207 / 4.5	207 / 4.5	246	190 / 4	190 / 4	225	208 / 4	222 / 4	143 / 3	114 / 2.5	180 / 3	179 / 4	190 / 4	153 / 3	142 / 3	196	222	236 / 4.5	236 / 4.5	248 / 4.5	278 / 4.5	


















Finishes	Mirror	Brushed	Satin*	Rétro
18/10 Stainless Steel	TT	TB	TS	TTR
Silverplated	VT	-	VS	-
Black Titanium	TN	TBN	-	TTRN
Venetian Gold Titanium	TR	TBR	-	TTRR
Gold Titanium	TO	TBO	-	TTRO
Platinum Champagne Titanium	TC	TBC	-	TTRC

Code composition: finishing code + pattern code + item code
*Only handles are available in satin finish



The left page shows Venetian Gold Titanium Brushed Finish

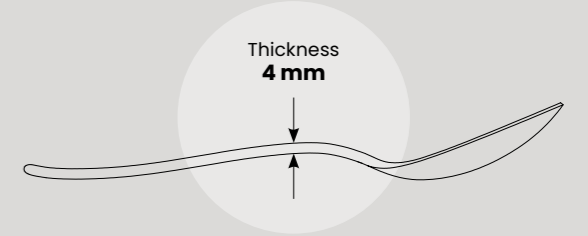
Charme cod.21

LEN / THK (mm)	001 - Table spoon	002 - Table fork	003 - Table knife solid handle	005 - Dessert spoon	006 - Dessert fork	007 - Dessert knife solid handle	009 - Fish fork	010 - Fish knife	011 - Tea spoon	012 - Demitasse spoon	013 - Iced tea spoon	014 - Soup spoon	016 - Cake fork	018 - Butter knife solid handle	021 - Steak knife solid handle	023 - Serving spoon	024 - Serving fork
205 / 4																	
205 / 4			235	178 / 3	178 / 3	205	205 / 3.5	216 / 3.5	143 / 2.5	114 / 2	180 / 2.5	170 / 3	150 / 2.5	180	235	236 / 4	236 / 4



Finishes	Mirror	Brushed	Satin*	Rétro
18/10 Stainless Steel	TT	TB	TS	TTR
Silverplated	VT	-	VS	-
Black Titanium	TN	TBN	-	TTRN
Venetian Gold Titanium	TR	TBR	-	TTRR
Gold Titanium	TO	TBO	-	TTRO
Platinum Champagne Titanium	TC	TBC	-	TTRC

Code composition: finishing code + pattern code + item code
*Only handles are available in satin finish



The left page shows Stainless Steel Rétro Finish



Curva

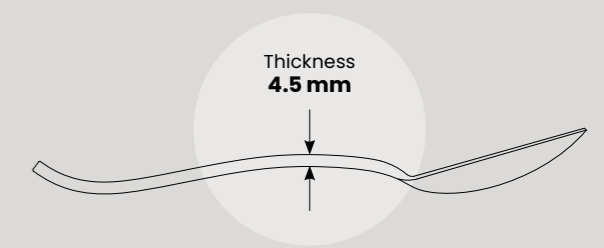
cod.20

LEN / THK (mm)	Icon
001 - Table spoon 210 / 4,5	
002 - Table fork 208 / 4,5	
003 - Table knife solid handle 226	
005 - Dessert spoon 183 / 4	
006 - Dessert fork 181 / 4	
007 - Dessert knife solid handle 197	
009 - Fish fork 208 / 4,5	
010 - Fish knife 223 / 4,5	
011 - Tea spoon 144 / 3	
012 - Demitasse spoon 115 / 2,5	
013 - Iced tea spoon 180 / 3	
014 - Soup spoon 174 / 4	
016 - Cake fork 151 / 3	
018 - Butter knife solid handle 179	
021 - Steak knife solid handle 238	
023 - Serving spoon 237 / 4,5	
024 - Serving fork 235 / 4,5	



Finishes	Mirror	Brushed	Satin*	Rétro
18/10 Stainless Steel	TT	TB	TS	TTR
Silverplated	VT	-	VS	-
Black Titanium	TN	TBN	-	TTRN
Venetian Gold Titanium	TR	TBR	-	TTRR
Gold Titanium	TO	TBO	-	TTRO
Platinum Champagne Titanium	TC	TBC	-	TTRC

Code composition: finishing code + pattern code + item code
*Only handles are available in satin finish



The left page shows Black Titanium Brushed Finish



Aida

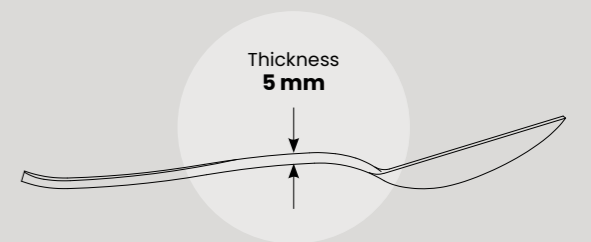
cod.19

LEN / THK (mm)	Item
207 / 5	001 - Table spoon
207 / 5	002 - Table fork
250	003 - Table knife solid handle
250	003SB - Table knife solid handle
250	004 - Table knife hollow handle
189 / 4,5	005 - Dessert spoon
189 / 4,5	006 - Dessert fork
229	007 - Dessert knife solid handle
229	007SB - Dessert knife hollow handle
229	008 - Dessert knife hollow handle
189 / 4	009 - Fish fork
206 / 4	010 - Fish knife
143 / 3,5	011 - Tea spoon
112 / 2,5	012 - Demitasse spoon
180 / 3,5	013 - Iced tea spoon
175 / 4	014 - Soup spoon
189 / 4	015 - Sauce spoon
150 / 3,5	016 - Cake fork
139 / 3,5	017 - Oyster fork
187	018 - Butter knife solid handle
223	021 - Steak knife solid handle
234 / 5	023 - Serving spoon
234 / 5	024 - Serving fork
253 / 5	025 - Cake server
277 / 5	026 - Ladle
173 / 4	027 - Sauce ladle



Finishes	Mirror	Brushed	Réto
18/10 Stainless Steel	TT	TB	TTR
Silverplated	VT	-	-
Black Titanium	TN	TBN	TTRN
Venetian Gold Titanium	TR	TBR	TTRR
Gold Titanium	TO	TBO	TTRO
Platinum Champagne Titanium	TC	TBC	TTRC

Code composition: finishing code + pattern code + item code



The left page shows Venetian Gold Titanium Réto Finish

Norma cod.01

LEN / THK (mm)	001 - Table spoon	002 - Table fork	003 - Table knife solid handle	004 - Table knife hollow handle	005 - Dessert spoon	006 - Dessert fork	007 - Dessert knife solid handle	008 - Dessert knife hollow handle	009 - Fish fork	010 - Fish knife	011 - Tea spoon	012 - Demitasse spoon	013 - Iced tea spoon	014 - Soup spoon	015 - Sauce spoon	016 - Cake fork	017 - Oyster fork	018 - Butter knife solid handle	021 - Steak knife solid handle	023 - Serving spoon	024 - Serving fork	025 - Cake server	026 - Ladle
204 / 3.5	204 / 3.5	245	245	187 / 3	187 / 3	225	225	187 / 3	204 / 3	143 / 2.8	107 / 2.5	180 / 2.5	178 / 3	190 / 3	149 / 2.8	140 / 2.5	184	220	223 / 3.5	223 / 3.5	251 / 3.5	277 / 3.5	



Finishes	Mirror	Brushed	Réto
18/10 Stainless Steel	TT	TB	TTR
Silverplated	VT	-	-
Black Titanium	TN	TBN	TTRN
Venetian Gold Titanium	TR	TBR	TTRR
Gold Titanium	TO	TBO	TTRO
Platinum Champagne Titanium	TC	TBC	TTRC

Code composition: finishing code + pattern code + item code



The left page shows Stainless Steel Mirror Finish

Tosca cod.02

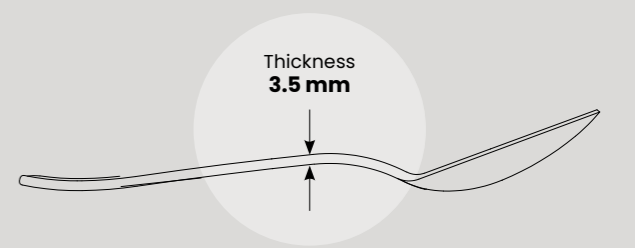


LEN / THK (mm)	Item	LEN / THK (mm)	Item
209 / 3.5	001 - Table spoon	255	003 - Table knife solid handle
209 / 3.5	002 - Table fork	255	004 - Table knife hollow handle
191 / 3	005 - Dessert spoon	191 / 3	006 - Dessert fork
191 / 3	007 - Dessert knife solid handle	230	008 - Dessert knife hollow handle
191 / 3	009 - Fish fork	191 / 3	010 - Fish knife
143 / 2.8	011 - Tea spoon	112 / 2.5	012 - Demitasse spoon
180 / 3	013 - Soup spoon	190 / 3	014 - Source spoon
150 / 2.8	015 - Cake fork	190	016 - Butter knife solid handle
234 / 3.5	017 - Serving spoon	225	018 - Steak knife solid handle
234 / 3.5	019 - Serving fork	257 / 3.5	020 - Cake server
278 / 3.5	021 - Ladle		022 - Spoon



Finishes	Mirror	Brushed	Réto
18/10 Stainless Steel	TT	TB	TTR
Silverplated	VT	-	-
Black Titanium	TN	TBN	TTRN
Venetian Gold Titanium	TR	TBR	TTRR
Gold Titanium	TO	TBO	TTRO
Platinum Champagne Titanium	TC	TBC	TTRC

Code composition: finishing code + pattern code + item code



The left page shows Stainless Steel Réto Finish



Lucia

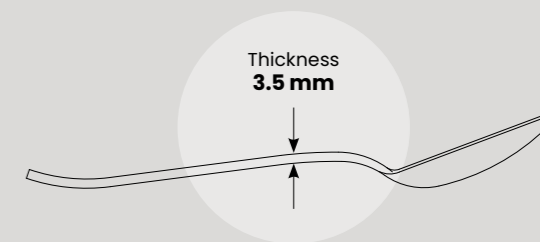
cod.10

LEN / THK (mm)	001 - Table spoon	002 - Table fork	003 - Table knife solid handle	004 - Table knife hollow handle	005 - Dessert spoon	006 - Dessert fork	007 - Dessert knife solid handle	008 - Dessert knife hollow handle	009 - Fish fork	010 - Fish knife	011 - Tea spoon	012 - Demitasse spoon	013 - Ice tea spoon	014 - Soup spoon	015 - Sauce spoon	016 - Cake fork	018 - Butter knife solid handle	021 - Steak knife solid handle	023 - Serving spoon	024 - Serving fork	025 - Cake server	026 - Ladle
	204 / 3.5	204 / 3.5	243	243	187 / 3	187 / 3	223	223	187 / 3	204 / 3	143 / 2.8	112 / 2.5	180 / 2.8	178 / 3	190 / 3	151 / 2.8	179	221	231 / 3.5	231 / 3.5	253 / 3.5	277 / 3.5



Finishes	Mirror	Brushed	Rétro
18/10 Stainless Steel	TT	TB	TTR
Silverplated	VT	-	-
Black Titanium	TN	TBN	TTRN
Venetian Gold Titanium	TR	TBR	TTRR
Gold Titanium	TO	TBO	TTRO
Platinum Champagne Titanium	TC	TBC	TTRC

Code composition: finishing code + pattern code + item code



The left page shows Silverplated Mirror Finish



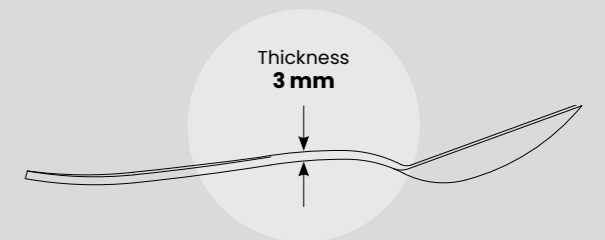
Carmen cod.09

LEN / THK (mm)	Item
212 / 3	001 - Table spoon
212 / 3	002 - Table fork
244	003 - Table knife solid handle
190 / 2.8	005 - Dessert spoon
190 / 2.8	006 - Dessert fork
225	007 - Dessert knife solid handle
190 / 2.8	009 - Fish fork
205 / 2.8	010 - Fish knife
143 / 2.5	011 - Tea spoon
115 / 2	012 - Demitasse spoon
157 / 2.5	016 - Cake fork
205	018 - Butter knife solid handle
222 / 3	023 - Serving spoon
222 / 3	024 - Serving fork
248 / 3	025 - Cake server
282 / 3	026 - Ladle



Finishes	Mirror	Brushed	Réto
18/10 Stainless Steel	TT	TB	TTR
Silverplated	VT	-	-
Black Titanium	TN	TBN	TTRN
Venetian Gold Titanium	TR	TBR	TTRR
Gold Titanium	TO	TBO	TTRO
Platinum Champagne Titanium	TC	TBC	TTRC

Code composition: finishing code + pattern code + item code



The left page shows Gold Titanium Mirror Finish

Serving items



Punch ladle | 40 cm
● 18/10 st. st. TT14056 ● Silverplated VT14056



Yogurt ladle | 26.5 cm
● 18/10 st. st. TT14058 ● Silverplated VT14058



Carving knife | 37 cm
● 18/10 st. st. TT14050 ● Silverplated VT14050



Serving buffet fork | 33 cm
● 18/10 st. st. TT14055 ● Silverplated VT14055



Serrated cake server | 28.5 cm
● 18/10 st. st. TT14052 ● Silverplated VT14052



Bread knife | 33 cm
● 18/10 st. st. TT14053 ● Silverplated VT14053



Carving fork | 30 cm
● 18/10 st. st. TT14051 ● Silverplated VT14051



Serving buffet spoon | 33 cm
● 18/10 st. st. TT14054 ● Silverplated VT14054



Cake knife | 33 cm
● 18/10 st. st. TT14057 ● Silverplated VT14057

Finishings and materials

Made of durable and top-quality stainless steel, the flatware collections designed by La Tavola are naturally crafted for lasting. Creating beautiful pieces of cutlery is an art, and we have been doing it for generations: choosing our flatware means relying on our expertise.

The signature stainless steel flatware collections by La Tavola come in Mirror, Brush and Satin finish: three simple twists that effortlessly add value to each line.

To satisfy the search for a sophisticated yet timeless allure, we keep providing customers with classic Silver-plated pieces of cutlery available in Satin finish or plain mirror finish.

Communicate your style and firm personality with the Titanium and PVD coating applied on our flatware lines: Gold for a bold presentation, Black for a detail-oriented style, Venetian Gold for everlasting romance and Platinum Champagne for unprecedented elegance.

A touch of uniqueness that won't remain unnoticed.

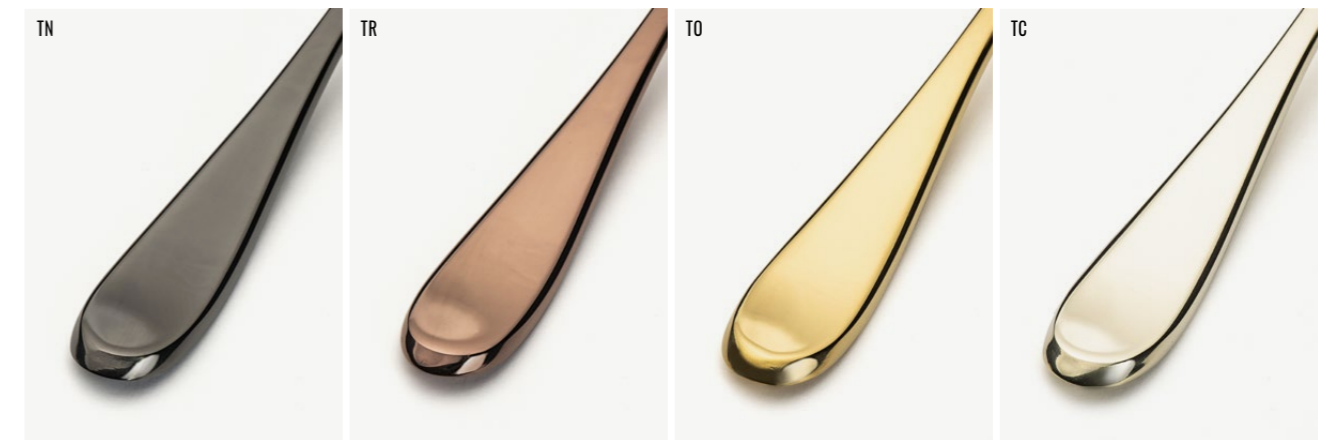
Our quality Rétro finish is the vintage detail that will turn any room into a cozy place to be: old but gold. A polished European-style cutlery that won't cease to amaze; have them Titanium and PVD coated in Venetian Gold, Platinum Champagne, Gold or classic stainless steel.



● 18/10 STAINLESS STEEL Mirror finish ● 18/10 STAINLESS STEEL Satin finish*
*Only the handle is satin finished ● 18/10 STAINLESS STEEL Brush finish



● 18/10 STAINLESS STEEL Rétro finish ● Silverplated Mirror finish ● Silverplated Satin finish



● Black titanium Mirror finish ● Venetian gold Mirror finish ● Gold Mirror finish ● Platinum champagne Mirror finish



● Venetian gold Rétro finish ● Gold Rétro finish ● Platinum champagne Rétro finish

Stainless Steel

Made from high-quality stainless steel, La Tavola cutlery is designed to last and to enhance every table with its natural brilliance. A timeless material, resistant and refined, it highlights the purity of each line and the balance of every detail. Simple, durable and endlessly versatile, stainless steel remains a classic choice for everyday elegance.

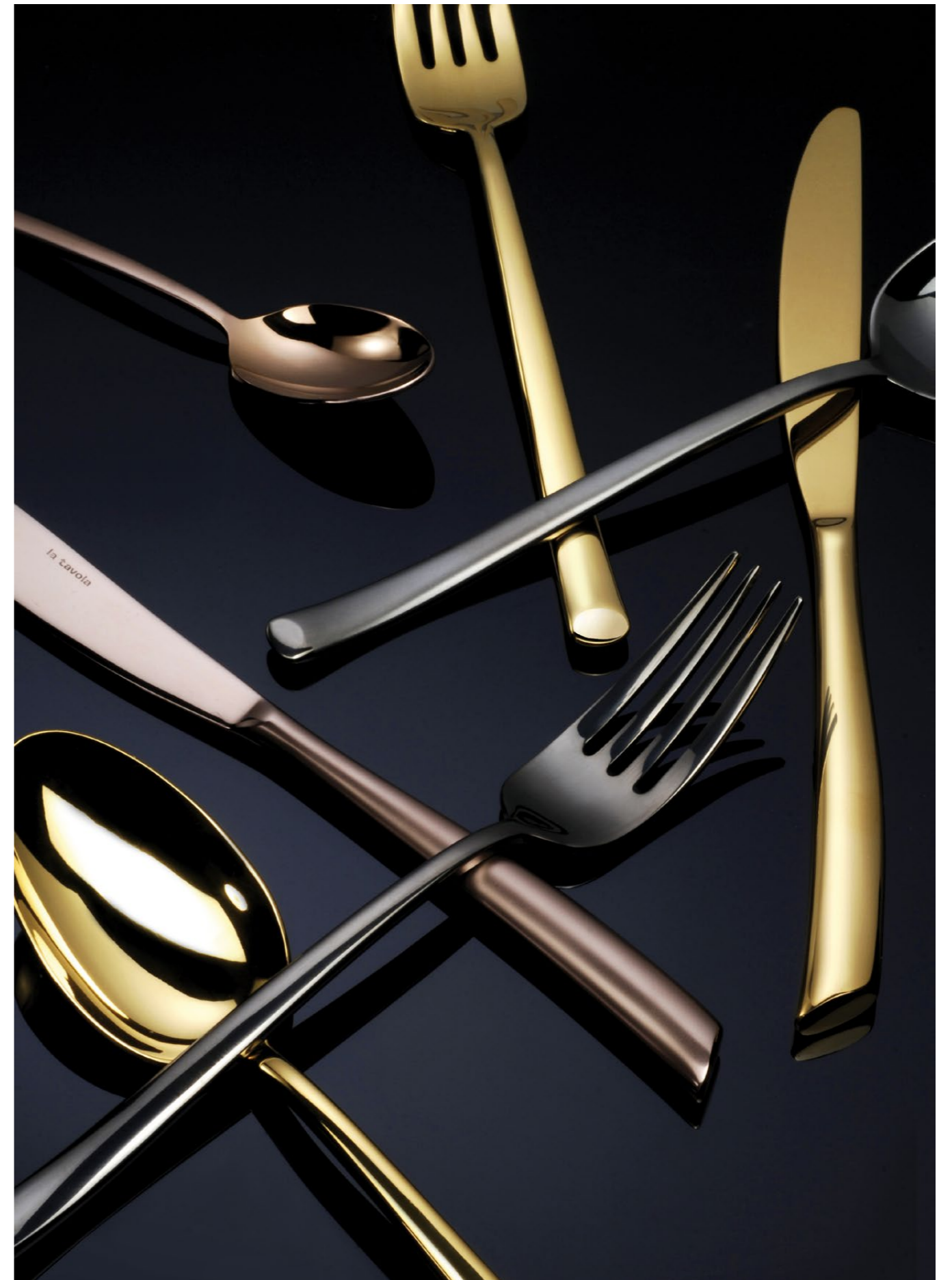


Left page: Aida and Lounge collections
 Right page: Yuki collection

Titanium Finish

Applied through advanced PVD coating, the Titanium finish adds a modern and distinctive character to La Tavola cutlery. Its refined metallic shades enhance the design with elegant depth, while offering excellent durability and resistance over time.

A bold touch of sophistication, created to stand out on any table.



Left page: Charme and Urban collections
Right page: Yuki collection



Rétro Finish

The Rétro finish combines vintage charm with a refined handcrafted effect, creating a surface that feels softly aged and full of character. Its subtle satin texture and warm, muted reflections give the cutlery a distinctive, time-worn elegance.

Available in stainless steel as well as in La Tavola's signature PVD shades, Rétro is designed to bring authenticity and atmosphere to every table, where every detail tells a story.



Left page: Aida, Urban and Première collections
 Right page: Aida collection

Bone China and Porcelain Collection

The exotic flavours and traditions of
the East meet the modern presentation
of the West to create a single culinary and
cultural experience.

Introducing tableware that simultaneously
embraces the traditional and the contemporary.
Perfect for those who wish to present their own
fresh ideas.

A tribute to both style and substance.

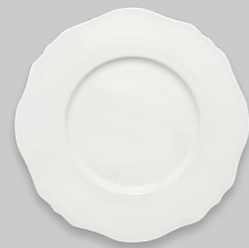
Translucent Appeal

Our bone china is composed up of 45% bone ash, 35% kaolin and 20% feldspar.

The result is a delicate ivory colouring with a unique lightness and transparency, yet it manages to be both beautiful and durable, unusual and traditional.

Corolla

BONE CHINA



Corolla Round Dinner Plate
Ø 32 H 3 cm | B140132



Corolla Round Dinner Plate
Ø 28 H 2.6 cm | B140128



Corolla Round Dinner Plate
Ø 22 H 2.1 cm | B140122



Corolla Round Dinner Plate
Ø 16 H 1.5 cm | B140116



Corolla Round Deep Soup Plate
Ø 25 H 5 cm | B140325



Corolla Round Deep Soup Plate Gourmet
Ø 28 | B140326



Corolla Salad Bowl
Ø 16 H 5.7 cm | B144116



Corolla Fruit Bowl
Ø 12 H 5.5 cm | B144212



Corolla Cereal Bowl
Ø 12 H 3.8 cm | B144112



Corolla

BONE CHINA



Corolla Tea Pot w/lid
H 12.7 cm 60 cl | B140328



Corolla Coffee Pot w/lid
H 14.4 cm 60 cl | B140327



Corolla Creamer
H 10.7 cm 30 cl | B140329



Corolla Coffee Cup w/saucer
H 7.2 cm 10 cl | B148210
Coffee cup Ø 5.6 H 6.7 cm | B148010
Saucer Ø 12 H 1.3 cm | B140812



Corolla Tea Cup w/saucer
H 8.2 cm 28 cl | B149728
Tea cup Ø 7.4 H 7.7 cm | B149328
Saucer Ø 14.5 H 1.6 cm | B140815



Curva

BONE CHINA



Curva Round Dinner Plate
Ø 31 H 2 cm | B110131



Curva Round Dinner Plate
Ø 27 H 2 cm | B110127



Curva Round Dinner Plate
Ø 25 H 2 cm | B110125



Curva Round Dinner Plate
Ø 20 H 1.5 cm | B110120



Curva Bread and Butter Plate
Ø 18 H 1.5 cm | B110118



Curva Bread and Butter Plate
Ø 15 H 1.5 cm | B110119



Curva Round Deep Soup Plate
Ø 31 H 3.5 cm | B110331

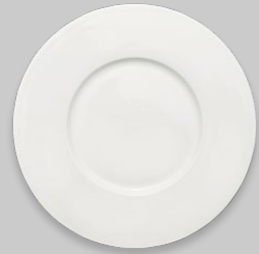


Curva Round Deep Soup Plate
Ø 25 H 3.3 cm | B110327

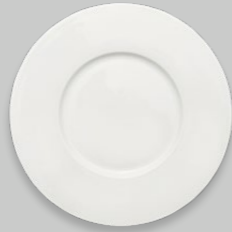


Ala

BONE CHINA



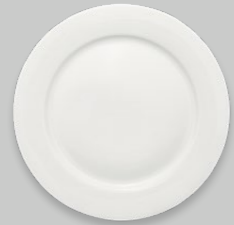
Ala Round Dinner Plate Large Wing
Ø 33 H 2.3 cm | B120233



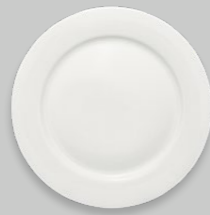
Ala Round Dinner Plate Large Wing
Ø 31 H 2.3 cm | B120231



Ala Round Dinner Plate Large Wing
Ø 27 H 2 cm | B120227



Ala Round Dinner Plate Small Wing
Ø 30.5 H 2.2 cm | B120130



Ala Round Dinner Plate Small Wing
Ø 27 H 2.2 cm | B120127



Ala Round Dinner Plate Small Wing
Ø 20.5 H 1.8 cm | B120120



Ala Bread and Butter Plate
Ø 15.6 H 1.5 cm | B120516



Ala Oval Dinner Plate Small Wing
W 24 L 36 H 1.5 cm | B1010736



Ala Round Deep Soup Plate Small Wing
Ø 23.5 H 4.5 cm | B120323



Ala Round Deep Soup Plate Large Wing "Gourmet"
Ø 28 H 4.6 cm | B120327
Ø 31 H 4.6 cm | B120328



Ala Cylindrical Coffee Cup w/saucer
Ø 6.1 11 cl | B120600
Coffee cup Ø 6 H 6 cm | B120600T
Saucer Ø 13 cm | B120600P



Ala Cylindrical Tea Cup w/saucer
Ø 5.8 27 cl | B120601
Tea cup Ø 9 H 6 cm | B120601T
Saucer Ø 16.3 cm | B120601P



Sfera

BONE CHINA



Sfera Coffee Cup w/saucer and cover
H. 8.5 cm 15 cl | B108315
Coffee cup Ø 7 H 6 cm | B108015
Saucer Ø 12 H 1.2 cm | B100812
Cover Ø 7 H 2.5 cm | B108315C



Sfera Tea Cup w/saucer and cover
H 9.5 cm 28 cl | B109235
Tea cup Ø 8.5 H 7 cm | B109328
Saucer Ø 14 H 1.5 cm | B100814
Cover Ø 9 H 2.5 cm | B109328C



Sfera Mug Cup
Ø 8.2 H 9 cm 30 cl | B120602



Sfera Soup Cup With Saucer
Ø 15.4 H 5.5 cm 26 cl | B10792615



Sfera Round Bowl
Ø 22.8 H 8 cm | B104123



Sfera Round Bowl
Ø 20.5 H 7.5 cm | B102020



Sfera Round Bowl
Ø 18 H 6.8 cm | B102018

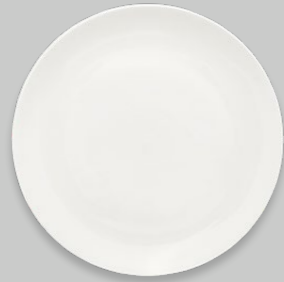


Sfera Round Bowl
Ø 15 H 5.6 cm | B102015

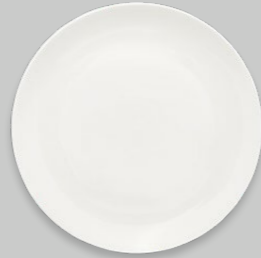


Coupe

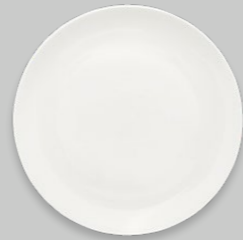
BONE CHINA



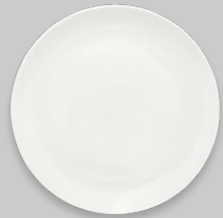
Coupe Round Dinner Plate
Ø 30.3 H 3 cm | B330130



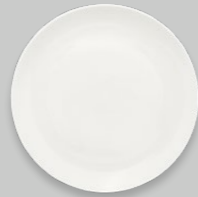
Coupe Round Dinner Plate
Ø 28 H 2.7 cm | B330128



Coupe Round Dinner Plate
Ø 25.2 H 2.5 cm | B330125



Coupe Round Dinner Plate
Ø 20.4 H 2.3 cm | B330120



Coupe Round Dinner Plate
Ø 15.3 H 1.8 cm | B330115



Coupe Round Deep Soup Plate
Ø 21 H 6 cm | B200321



Coupe Wok Plate
Ø 27.7 H 4.6 cm | B330327



Figure

PORCELAIN



Figure Oblong Dinner Plate
W 39.8 L 29.8 H 3 cm | P30074030



Figure Oblong Dinner Plate
W 35.2 L 25.8 H 4.7 cm | P30073526



Figure Oblong Dinner Plate
W 30 L 20 H 5 cm | P30073020



Figure Square Bowl
W 23 L 23 H 9.5 cm | N20212323



Figure Square Bowl
W 20 L 20 H 8.5 cm | N20212020



Figure Square Bowl
W 15 L 15 H 7.5 cm | N20211515



Figure Square Bowl
W 12 L 12 H 6 cm | N20211212



Figure Oblong Concave Plate
W 30.5 L 9.5 H 4.5 cm | P30763009



Figure Oblong Concave Plate
W 25.5 L 7.8 H 4 cm | P30762508



Figure Onda Plate
W 30.5 L 25 H 3.5 cm | P30633025



Diamond

PORCELAIN



Diamond Square Dinner Plate
W 31 L 31 H 2.2 cm | B10063131



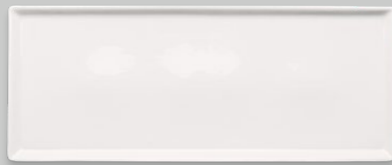
Diamond Square Dinner Plate
W 26 L 26 H 2 cm | B10062626



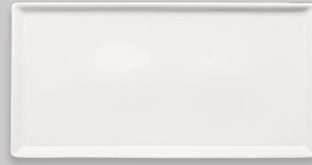
Diamond Square Dinner Plate
W 21 L 21 H 1.6 cm | B10062121



Diamond Square Dinner Plate
W 15 L 15 H 1.6 cm | B10061515



Diamond Oblong Plate
W 15 L 38 H 1.5 cm | B10661538



Diamond Oblong Plate
W 15 L 30 H 1.5 cm | B10661530



Spicy & Party

PORCELAIN



Spicy Gohan Cup
Ø 11 H 5 cm | N204311



Spicy Gohan Cup
Ø 9.5 H 4 cm | N204309



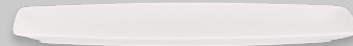
Spicy Salt and Pepper Set with Oblong Base
W 14.5 L 6 H 4.6 cm | P30741406



Spicy Condiment Bowl
W 13 L 11 H 5.5 cm | N20601311



Spicy Wasabi Tray
W 35 L 4.5 H 2.5 cm | N20703504



Party Tapas Plate
W 35.6 H 10 H 2 cm | P30713510



Party Mono Portion Spoon
W 5.3 H 10.7 H 2.8 cm | N20720511



Party Conical Bowl
Ø 15 H 8 cm | P303315



Party Deep Square Bowl
W 8 L 8 H 5.4 cm | P30260808



Party Square Finger Food Bowl
W 8.1 L 8.1 H 3.1 cm | P30280808



Aroma PORCELAIN



Aroma Tea Pot w/lid
H 13 cm 60 cl | S2010360



Aroma Coffee Pot w/lid
H 14.5 cm 60 cl | S2010460



Aroma Creamer
H 9.5 cm 30 cl | S2010530



Aroma Tall Tea Cup w/saucer
H 7.5 cm 24 cl | N209724
Tea cup Ø 7.5 H 7 cm | N209324
Saucer Ø 14 cm | N200814



Aroma Tall Coffee Cup w/saucer
H 6.5 cm 15 cl | N208715
Coffee cup Ø 6.5 H 6 cm | N208115
Saucer Ø 11 cm | N200811



Aroma Tall Breakfast Cupw/saucer
H 9.5 cm 37 cl | N209937
Breakfast cup Ø 9 H 9 cm | N2010037
Saucer Ø 16.8 cm | N200817



Aroma Tea Cupw/saucer
H 6.5 cm 20 cl | N209120
Tea cup Ø 8.3 H 6 cm | N209020
Saucer Ø 14.2 cm | N200814



Aroma Coffee Cupw/saucer
H 6 cm 12 cl | N208212
Coffee cup Ø 6.5 H 5.5 cm | N208012
Saucer Ø 13 cm | N200813



Aroma Coffee Cup with Flat Oblong saucer
H 6.2 cm 10 cl | P308410
Coffee cup Ø 6 H 6 cm | P308010
Saucer L 15 W 9.5 cm | P30111509



Aroma Tea Cup with Flat Oblong saucer
H 8 cm 22 cl | P309622
Tea cup Ø 8.2 H 8 cm | P309022
Saucer L 17.5 W 11 cm | P30111711



Aroma Coffee Cup with Oval saucer
H 6.5 cm 10 cl | P308510
Coffee cup Ø 6 H 6 cm | P308010
Saucer L 12.5 W 11.2 cm | P30121211



Aroma Tea Cup with Oval saucer
H 8.5 cm 22 cl | P308922
Coffee cup Ø 8.2 H 8 cm | P309022
Saucer L 14.5 W 13 cm | P30121413



Stackable
Espresso Coffee Cup w/saucer
H 6.4 cm 10 cl | S208210
Coffee cup H 6.4 cm | S208010
Saucer Ø 12.2 cm | S200813



Stackable
Espresso Tea Cup w/saucer
H 8.1 cm 21 cl | S209121
Tea cup H 8.1 cm | S209021
Saucer Ø 15.3 cm | S200815



Stackable
Espresso Breakfast Cup w/saucer
H 9 cm 28 cl | S209928
Breakfast cup H 9 cm | S201028
Saucer Ø 16.2 cm | S200817



Aroma
Mug
Ø 12 H 11 cm 30 cl | S2010630



Cafe&Club

A celebration of form and reflection — timeless hollowware
crafted for contemporary hospitality by La Tavola.



TEA POT LONG SPOUT
Cap. 60 cl



CREAMER
Cap. 23 cl



SUGAR BOWL, 2 HANDLES
Cap. 23 cl



COFFEE POT SHORT SPOUT
Cap. 35 cl
Cap. 60 cl



COFFEE POT LONG SPOUT
Cap. 100 cl



WATER JUG
Cap. 180 cl



Example of satin finish

ST. ST. FINISHES

- Mirror Finish 18/10 st. st.
- Satin Finish 18/10 st. st.
- Silverplated Mirror Finish
- Silverplated Satin Finish



Refined Service Collection

Elegant hollowware for coffee and tea — timeless forms crafted for modern hospitality.

Chilling with Style

Wine and champagne coolers designed for perfect temperature and effortless elegance.



WINE COOLER 2 BOTTLES
Ø 24 H 22



STAND
for Wine Cooler 2 Bottles
H 60

ST. ST. FINISHES
(Wine Cooler 2 Bottles and Stand)

- Stainless steel Mirror finish
- Stainless steel Satin finish
- Silverplated Mirror Finish
- Silverplated Satin Finish
- Dark Black Mirror Finish
- Dark Black Satin Finish
- Bronze Mirror Finish
- Bronze Satin Finish
- Gold Mirror Finish
- Gold Satin Finish



ICE BUCKET
● Stainless steel ● Silverplated
Mirror or Satin Finish
Ø 19.5 H 17



INDIVIDUAL ICE BUCKET
● Stainless steel ● Silverplated
Mirror or Satin Finish
Ø 14 H 13.5



INSULATED BOTTLE COOLER
● Stainless steel
Satin Finish
Ø 12 H 20 cm



**TEA STRAINER
W/ DROP CONTAINER**

● Stainless steel ● Silverplated
Mirror Finish
L 12.5 H 2.1 cm



FINGER BOWL

● Stainless steel ● Silverplated
Mirror Finish
Ø 15 H 5 cm



BANQUET TABLE NUMBER STAND

● Stainless steel ● Silverplated
Mirror Finish
H 13 cm
H 46 cm



CASH TRAY

● Stainless steel ● Silverplated
Mirror Finish
L 23.5 W 15.5 cm



6 TOAST RACK

● Stainless steel ● Silverplated
Mirror Finish
L 16 W 7.5 H 6.2 cm



6 TOAST RACK VERTICAL

● Stainless steel ● Silverplated
Mirror Finish
L 10 W 7.5 H 15.2 cm



ROUND TRAY

● Stainless steel ● Silverplated
Mirror Finish
Ø 37 cm



**OBLONG TRAY
With handles**

● Stainless steel ● Silverplated
Mirror Finish
L 50.5 W 37.5 cm
L 61 W 47 cm

**OBLONG TRAY
Without handles**

● Stainless steel ● Silverplated
Mirror Finish
L 50.5 W 37.5 cm

Serving Perfection

Functional design meets refined
craftsmanship – trays and accessories
for every service moment.

The Art of Presentation

Contemporary pieces for display and buffet service — crafted to elevate every setting.



CAKE STAND
 ● Stainless steel ● Silverplated
 Mirror Finish
 Ø 30 H 14 cm



INSULATED COFFEE POT
 ● Stainless steel
 Satin Finish
 Cap. 100 cl



SQUARE DOME COVER WITH HOLE
 ● Stainless steel ● Silverplated
 Mirror Finish
 L 19.4 W 19.4 H 6 cm



DOME COVER
 ● Stainless steel ● Silverplated
 Mirror Finish
 Ø 25 cm



PUNCH BOWL
 ● Stainless steel ● Silverplated
 Mirror Finish
 Cap. 15.5 lt



PUNCH LADLE
 ● Stainless steel ● Silverplated
 Mirror Finish
 H 50 cm

A Family Affair

7 Generations at the service of the hospitality industry.

LA TAVOLA IS A PERFECT REPRESENTATIVE OF THE NUMEROUS MEDIUM SIZED COMPANIES THAT FUEL ITALY'S ECONOMY: LA TAVOLA IS OWNED AND MANAGED BY THE SAMBONET FAMILY, WHOSE MEMBERS HAVE SUPPLIED AND SERVED THE HOSPITALITY INDUSTRY FOR GENERATIONS.



1831

The beginnings. Giuseppe Sambonet opens up a workshop to produce and sell silver handmade crafts.



1919

Giulio Sambonet grows the shop into a factory. The factory location is in Vercelli, in the same building where the La Tavas showroom is currently located.



1946

Giorgio leads the company's expansion to the foreign market. Later in his life he will focus on his career as a painter and writer, his work is currently showcased in 3 different museums in Vercelli, Italy.



1974

Giulio and Sergio Sambonet concentrate their effort in serving the hospitality industry.

They manage the Sambonet company until 1986, year in which they sell their shares to start new companies: Table Top Engineering & Design, Sant'Andrea (in partnership with Oneida) and La Tavola®.



We are proud to design and manufacture most of our products in-house in our factory in Vercelli, Italy.

**ITALIAN DESIGN,
TECHNOLOGY &
MANUFACTURING**



2011

Matteo joins the team, the 7th generation of the Sambonet family to nurture a passion for the hospitality industry.

The brand new buffet action stations Wonderbuffet® line is created.



FACTORY AND SHOWROOM

VISIT OUR SHOWROOM
LOCATED IN THE
HISTORICAL CITY
OF VERCELLI



2025

Sergio and Matteo Sambonet joined forces to conceive, design, and launch the new Core® buffet line, combining heritage, innovation, and Italian craftsmanship.



The showroom is located in the heart of the historical Piedmontese city of Vercelli, Italy.

The space has been repurposed from the original (1920 - 1946) Sambonet family silversmithing factory to a showroom. More than 500 m² of exposition space. You are very invited to visit us!

Since late 2017, and after a bid to expand its operations to meet growing demand, La Tavola operates two BUILDINGS of 2500 sqm and 5000 sqm respectively for its production and warehousing operations.



Patents and Proprietary Designs

**All product designs are registered by La Tavola.
Any reproduction or imitation is forbidden by law.**

The following products are covered by international patents and copyrights: Dynamic Built-in Modular System®, Libro®, Foldable Front and Back Bar®, Icona®, Icona Secret®, Symphony Action Station®, Symphony Cart®, Symphony Front and Back Bar®, Amphora Cocktail and Buffet Table®, Seagull Front Bar®, Swift F&B Carts and Table®, Goose Heat Lamp®, Magic Chafer®, Multi-purpose Tops®, Cover Oven Dry Chafer®, Dry Warmer for Induction® and Dry Chafer for Induction®.

LA TAVOLA will not hesitate to take legal action against any infringement of patents or registered designs in order to fully protect its intellectual property.

The purchasing of imitation goods may also have legal implications. Design and technical information shown in this document is subject to copyright and may not be used by other parties without prior written approval from LA TAVOLA.

WARRANTIES

All LA TAVOLA products are guaranteed against any defect of manufacture or material. If, after the manufacturer's inspection, they are found to be defective, they will be repaired or replaced free of charge.

Electrical items and induction-powered items have a 1-year warranty period. After 1-year, La Tavola will ensure limitless availability of spare parts needed as well as consulting and service for repairs.

The warranty does not include damages resulting from misuse, abuse, wear tear or incorrect maintenance.

CARE AND MAINTENANCE

(Sorted by product category/material)

CORE® BUFFET, ACTION STATIONS AND BANQUETING FURNITURE

- » Stainless steel parts: Wash the items with hot water and neutral detergents on a soft cloth (do not use detergent containing chlorine and/or alkaline cleaners). Dry the items thoroughly and store them in a dry place. Never use any type of scraper or steel wool which will scratch the surface of the items. The items must be washed as soon as possible after use to avoid any prolonged contact with food remnants. Do not wash in the dishwasher.
- » PETG elements (transparent covers): Wash the items with water and neutral detergents on a soft cloth (do not use detergent containing chlorine and/or alkaline cleaners). Never use any type of scraper or steel wool which will scratch the surface of the items. Do not wash in the dishwasher.
- » High Pressure Laminates (HPL): wash HPL items with water and neutral detergents on a soft cloth. Never use any type of scraper or steel wool which will scratch the surface of the items. Do not wash in the dishwasher.
- » Organic & Mineral Risers: Ecoresin, like all thermoplastic resin materials, should be cleaned periodically a regular, seasonal cleaning program will dramatically help prevent noticeable weathering and dirt build up. Rinse the sheets with lukewarm water (be careful not to expose edges of organic or fabric interlayers to water) remove dust and dirt from the risers with a soft cloth or sponge and a solution of mild soap and/or liquid detergent in water. Rinse thoroughly with lukewarm water. Never use scrapers or squeegees. Keep edges dry and free of liquids. Do not rub with a dry cloth. Because the materials used are organic in nature (i.e leaves, branches and twigs) it is natural for them to alter slightly in appearance over time. Natural materials are also subject to inherent inconsistency in color, texture and shape. Slight delamination on saw cut edges is also to be expected.

FLATWARE

- » Stainless steel: Wash the items in hot water and neutral washing detergent after each use. Do not use detergents containing chlorine and/or alkali cleaners, then dry thoroughly the items and store them in a dry room. Never use any type of scraper or steel wool which will scratch the surface of the items. Any food remains should be thoroughly cleaned up. The items must be washed as soon as possible after use. When washing in a dishwasher of make sure that at the end of the cycle the items come out perfectly dry otherwise wipe them thoroughly by hand. The above recommendations are particularly meant for the care of the blades, which are made of Aisi 420 stainless steel. This type of stainless steel is the most suitable to ensure a long-lasting cutting edge to the blades, but it is less resistant to the corrosion than the 18-10 (Aisi 304) stainless steel type, which is used to manufacture the forks, the spoons and the handles of the hollow handle knives.
- » Silver-plated: The same maintenance instructions of the stainless-steel ware apply. The silver coating can oxidize due to the contact with certain types of food and in very humid climates. This process is not a defect and it is not a sign of damage, but it is a natural characteristic which only alters the color of the surface, initially to yellowish and eventually to brown. Oxidation can be quickly removed with a common silver polishing product, either in form of paste or of liquid solution. In the latter case, it must be taken the precaution of avoiding a prolonged contact of the solution with the stainless-steel blades as they could be affected by corrosion. The items must be removed from the dishwasher as soon as the cycle is completed and wiped dry with a soft cloth, even if they seem dry. The period of time that the items are exposed to hot steam and the hydrochloric acidity created within the dishwasher, therefore items should be removed as soon as possible from the dishwasher after the end of the washing cycle.
- » PVD and Titanium Coated: In case of appearance of dark spots (caused by organic substances and/or calcium deposits due to an inadequate washing /drying cycle), remove them by simply wiping off the surfaces with a soft cloth soaked with lemon soap or vinegar. If the lemon soap or the vinegar are not sufficient to remove particularly resistant spots, then (and only in that case) use a soft cloth soaked with a liquid metal polisher. We recommend using "Sidel" by Henkel, but most probably any kind of liquid metal polisher is as good as "Sidel". Avoid polishing the surfaces with abrasive cloth or metal polishing paste. Never use scrubbing sponges. PVD coated flatware does not tarnish, and does not require any special maintenance otherwise. In order to delay as much as possible the incurrance of visible wear and tear, handle with as much care as possible during the washing cycle. Wash and store the knives separately from the forks and the spoon.

CERTIFICATION

La Tavola is proud to announce that have obtained the ISO 9001:2015 certification.

Our company has always adhered to these principles:

- » Making quality its priority
- » Exceed customer expectations
- » Creating and nurturing a team of excellent people
- » Considering customers as the company's most important asset

In order to achieve these goals and aim for constant, long-term improvement, La Tavola has decided to challenge ourselves and embark on the path towards ISO 9001:2015 certification.

ISO 9001 certification is a worldwide standard that establishes the requirements for a solid Quality Management System. It details the specific processes, procedures and activities that organisations must create, implement, maintain and improve to successfully manage the manufacture of products or delivery of services.

ISO 9001:2015 specifies the requirements for a quality management system when an organisation:

Must demonstrate its ability to consistently provide products and services that satisfy customers and applicable regulatory and legal requirements,

Aims to improve customer satisfaction through effective implementation of the system, including system improvement processes and ensuring compliance with customer and applicable regulatory and legal requirements.



La Tavola has successfully demonstrated its eligibility for certification and is committed to continuous improvement of its products and services to achieve maximum customer satisfaction.

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In the constant search for technical and functional improvements, La Tavola srl reserves the right to make changes to its products without notice.

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la tavola[®]

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