

£70



LA TAGLIATA
ITALIAN KITCHEN



CHRISTMAS SET MENU

BEGIN YOUR MEAL WITH A CHRISTMAS SHOT, SPECIALLY CRAFTED TO WARM THE SPIRIT AND GET THE PARTY STARTED.

STARTER

INSALATA INVERNALE

Radicchio salad served with gorgonzola cheese, sweet pear and toasted walnuts

BURRATA E BOTTARGA

Creamy burrata from Puglia served with grey mullet cured fish roe with a mix of cherry tomatoes, basil and olive oil

BRESAOLA DI MANZO

Thin slices of dry-cured beef, served with rocket, 24-month aged Parmesan, and fresh truffle.

MOSCARDINI ALLA LUCIANA

Baby octopus slowly cooked in tomato sauce with garlic, olives, capers, and pine nuts. Served with toasted bread.

MAIN

TAGLIATELLE AI PORCINI

Egg pasta tossed with a medley of mixed mushrooms and porcini, fresh rocket leaves, cherry tomatoes, and Parmesan shavings, finished with black truffle. (V)

TAGLIATELLE AL RAGU DI CINGHIALE

Long egg pasta with slow-cooked wild boar in a rich tomato, Chianti wine and herbs sauce

PESCE SPADA

Oven-baked swordfish in a tomato sauce, olives and capers, served with roasted fennel.

BISTECCA DI MANZO

Grilled Ribeye steak served with rocket salad and Parmesan

DESSERT

PERE AL VINO ROSSO

Chianti mulled wine-poached pear, served with chocolate sauce and vanilla ice cream.

TIRAMISU

Classic Italian Dessert featuring layers of delicate espresso and amaretto liquor soaked savoiardi, rich mascarpone cream, and a dusting of cocoa powder

PANETTONE AL FORNO

Oven-warmed panettone served with Grand Marnier and vanilla ice cream.



PLEASE ADVISE A MEMBER OF STAFF OF ANY ALLERGIES OR DIETARY REQUIREMENTS

(VG) VEGAN, (V) VEGETARIAN, (N) NUTS, (S) SPICY