



**LA TAGLIATA**  
ITALIAN KITCHEN

## **CLASSIC MENU**

**3 COURSE £45**

COMPLEMENTARY BREAD AND MARINATED OLIVES

### **FIRST COURSE**

**TO SHARE FOR 4 GUESTS**

#### **BRUSCHETTA CLASSICA**

Grilled seeded sourdough bread with a mix of tomatoes, basil and oregano (VG) (N)

#### **TAGLIERE SALUMI E FORMAGI**

Selection of D.O.P. Italian charcuterie and Italian D.O.P. cheeses

#### **LA PARMIGIANA**

Hot and creamy layered aubergines with our tomato sauce, Grana Padano, basil and buffalo mozzarella (V)

### **SECOND COURSE**

#### **PESTO**

Trofie pasta with our homemade basil pesto, served with Bufala mozzarella, confit tomatoes and pine nuts (V)(N)

#### **RAGU'**

Rigatoni pasta tossed in a slow-cooked Scottish beef fillet ragu, with tomatoes, Cannonau Nepente red wine and aromatic herbs

#### **SALSICCIA ALLA GRIGLIA**

Grilled Italian pork sausage served with rosemary potatoes and green beans

#### **IL NOSTRO POLLO**

Grilled, marinated chicken breast topped with tomatoes and buffalo mozzarella, served with mixed salad

### **THIRD COURSE**

#### **LA PANNA COTTA**

Silky smooth panna cotta infused with vanilla, served with a vibrant berry compote.

#### **IL TIRAMISU (N)**

Classic Italian dessert featuring layers of delicate espresso and amaretto liquor soaked Savoiardi, rich mascarpone cream, and a dusting of cocoa powder.

#### **AFFOGATO (N)**

Vanilla Ice Cream with Coffee, served with homemade Almond Crumb

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

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