



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