



LA TAGLIATA
ITALIAN KITCHEN

CLASSIC MENU

3 COURSE £45

FIRST COURSE

TO SHARE FOR 4 GUESTS

BRUSCHETTA CLASSICA

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

MOZZARELLA DI BUFALA

Buffalo mozzarella served with a mix of cherry tomatoes, olives, oregano, basil and olive oil (V)

TAGLIERE DI SALUMI

Selection of D.O.P. Italian charcuterie

SECOND COURSE

TAGLIATELLE PESTO

Long egg pasta served with our homemade basil pesto, bufala mozzarella, confit tomatoes and pine nuts (V)(N)

ARRABBIATA CON BURRATA

Linguine pasta in a spicy tomato sauce, with cherry tomatoes, topped with creamy burrata (V) (S)

SALSICCIA ALLA GRIGLIA

Grilled Italian pork sausage served with broccoli and green beans

IL NOSTRO POLLO

Grilled, marinated chicken 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