



LA TAGLIATA

ITALIAN KITCHEN

3 course £55

Complementary bread and marinated olives

FIRST COURSE

To share for 4 guests

Mozzarella Di Bufala

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

La Parmigiana

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

Tagliere Di Salumi

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

SECOND COURSE

Tagliatelle Pesto

Tagliatelle pasta gently coated in our vibrant, freshly made Genovese basil pesto, topped with Stracciatella, sweet confit cherry tomatoes, and toasted pine nuts

Fregola Di Mare

Sardinian small pearl shaped pasta, served with prawns, mussels, courgette, tomato sauce and lobster bisque

Salsiccia Alla Griglia

Grilled Italian pork sausage, roasted potatoes and greens

Suprema di Pollo

Corn-fed chicken supreme, pan-fried and oven-finished, served with creamed spinach and the chef's potatoes

THIRD COURSE

La Panna Cotta

Silky smooth panna cotta infused with vanilla, served with a vibrant berry compote (V)

Il Tiramisu

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

Affogato

Vanilla Ice Cream with Coffee, served with homemade Almond Crumb (N)(V)

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

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