



# 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**