



# LA TAGLIATA

## ITALIAN KITCHEN

*3 course £50*

Complementary bread and marinated olives

### **FIRST COURSE**

To share for 4 guests

#### **Caprese**

Bufala mozzarella, tomatoes, fresh basil, aged balsamic (V) (N)

#### **La Parmigiana**

Aubergine, tomato sauce, Grana Padano, basil, buffalo mozzarella (V)

#### **Tagliere Di Salumi**

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

### **SECOND COURSE**

#### **Pesto**

Tagliatelle, home-made basil pesto, mozzarella di bufala, confit cherry tomatoes, pine nuts (V)(N)

#### **Fregola Di Mare**

Sardinian small pearl shaped pasta, prawns, mussels, courgette, tomato sauce and home-made lobster bisque

#### **Salsiccia Alla Griglia**

Grilled Sardinian fennel seeds pork sausage, rosemary potatoes, green beans

#### **Il Nostro Pollo**

Oven roasted chicken breast with rosemary potatoes, broccoli

### **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**