



LA TAGLIATA

ITALIAN KITCHEN

3 course £50

Begin your meal with our bread selection served with olive oil, balsamic vinegar and marinated olives in the house

FIRST COURSE

To share for 4 guests

Caprese

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

Peperonata con Salsiccia

Sardinian sausage stew with sweet peppers, tomato and onions.

Tagliere Di Salumi

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

SECOND COURSE

Arrabbiata e Burrata

Linguine, spicy tomato sauce, cherry tomatoes, whole Apulian creamy burrata (V) (S)

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