



LA TAGLIATA
ITALIAN KITCHEN

GOURMET MENU

3 COURSE £60

COMPLEMENTARY BREAD WITH OLIVE OIL BALSAMIC VINEGAR AND MARINATED OLIVES

FIRST COURSE

INSALATA DELLA CASA

Mix leaves, marinated artichokes, orange, olives, cherry tomatoes and toasted almond flakes (VG) (N)

BRUSCHETTA CON MOZZARELLA

Grilled bread with buffalo mozzarella, homemade pesto, cherry tomatoes and toasted almond flakes (V) (N)

IL PROSCIUTTO E BUFALA

The classic Buffalo mozzarella served with D.O.P. prosciutto crudo San Daniele

IMPEPATA DI COZZE

Mussels steamed with pepper, white wine, garlic, parsley, touch of tomato sauce and served with toasted bread (N)

SECOND COURSE

TAGLIATELLE AL PESTO

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

RIGATONI AL RAGU'

Short pasta tossed in a slow-cooked Scottish beef fillet ragu, with tomatoes, Cannonau Nepente red wine and aromatic herbs

LINGUINE AL GRANCHIO

Long pasta with handpicked crab from Devon, cherry tomatoes, chilli, garlic and parsley (May contain pieces of shell) (N)

IL PESCE SPADA

Grilled swordfish steak served with asparagus, cherry tomatoes and orange slices

LA BISTECCA ALLA GRIGLIA

Grilled grass feed Rib-Eye steak served with seasonal greens

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