



LA TAGLIATA
ITALIAN KITCHEN

GOURMET MENU

3 COURSE £60

COMPLEMENTARY BREAD AND MARINATED OLIVES

FIRST COURSE

TO SHARE FOR 4 GUESTS

LA BURRATA

Creamy burrata from Puglia served with a mix of cherry tomatoes, olives, oregano, basil and olive oil (V)

TAGLIERE SALUMI E FORMAGI

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

GAMBERI FRA DIAVOLO

Stew of prawns cooked with white wine in a rich, spicy tomato sauce (S)

SECOND COURSE

TROFIE AL PESTO

Trofie 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

IL PESCE SPADA

Grilled swordfish steak served with mixed leaves and cherry tomatoes

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