



LA TAGLIATA
ITALIAN KITCHEN

GOURMET MENU

3 COURSE £60

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)

ANTIPASTO MISTO

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

LA PARMIGIANA

Hot and creamy layered aubergines with our tomato sauce, Grana Padano, basil and buffalo mozzarella (V)

SECOND COURSE

ARRABBIATA CON BURRATA

Pasta in a spicy tomato sauce, with cherry tomatoes, topped with creamy burrata (V) (S)

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, fresh fennel, cherry tomatoes, olives, and orange slices finished with a drizzle of lemon oil

LA BISTECCA ALLA GRIGLIA

Grilled grass feed Rib-Eye steak served with broccoli and green beans

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.

CHEESECAKE (V)

A light and velvety no-bake lemon cheesecake set on a buttery biscuit base, topped with Amarena cherries and syrup

.PLEASE ADVISE A MEMBER OF STAFF OF ANY ALLERGIES OR DIETARY REQUIREMENTS

(VG) VEGAN, (V) VEGETARIAN, (N) NUTS, (S) SPICY