



LA TAGLIATA

ITALIAN KITCHEN

3 course £65

Complementary bread and marinated olives

FIRST COURSE

Burrata Di Puglia

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

Bresaola di manzo

Dry cured beef served with rocket salad, 24 months Parmigiano Reggiano and white truffle extra virgin olive oil

Gamberi Fra Diavola

Pan-seared prawns with white wine in a rich, spicy tomato sauce and lobster bisque

SECOND COURSE

Tagliatelle Ai Porcini

Tagliatelle egg pasta tossed with a medley of wild mushrooms and porcini, fresh rocket leaves, cherry tomatoes, and 24-month aged Parmigiano Reggiano, finished with a fragrant drizzle of white truffle oil (V)

Rigatoni Al Ragu'

Rigatoni tossed in a slow-braised prime beef ragu', simmered with ripe tomatoes, fresh herbs, and a touch of Chianti DOCG for a Tuscan experience

Linguine Al Granchio

Handpicked sweet crab from Devon, gently tossed with linguine, cherry tomatoes, chilli, garlic, and fresh parsley, capturing the vibrant flavors of the Adriatic. *(May contain pieces of shell)* (S)

Pesce Spada

Grilled swordfish steak, served with fresh fennel, cherry tomatoes, and orange segments finished with olive and lemon dressing

Bistecca Alla Griglia

Grilled premium beef (Angus x Hereford). Rib-eye steak served with rocket leaves and truffle butter.

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