



# 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 ragù, 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**