



LA TAGLIATA

ITALIAN KITCHEN

3 course £60

Complementary bread and marinated olives

FIRST COURSE

Burrata Di Puglia

Burrata from Puglia, cherry tomatoes, oregano, fresh basil, olive oil (V)

Prosciutto e Bufala

San Daniele prosciutto crudo, mozzarella di Bufala

Gamberi Fra Diavola

Pan-fried prawns, white wine, spicy tomato sauce, home-made lobster bisque (S)

SECOND COURSE

Tagliatelle Ai Porcini

Tagliatelle, porcini mushrooms, fresh rocket leaves, Parmigiano, white truffle oil (V)

Rigatoni Al Ragu'

Rigatoni, slow-braised prime beef ragu' simmered with tomatoes, fresh herbs, red wine

Pesce Spada

Grilled swordfish steak, fresh fennel, cherry tomatoes, orange segments, lemon dressing

Bistecca Alla Griglia

Grilled sirloin steak, zucchini, rosemary potatoes, porcini

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