



LA TAGLIATA

ITALIAN KITCHEN

INDULGENCE SET MENU

3 COURSE £75

COMPLEMENTARY BREAD WITH OLIVE OIL BALSAMIC VINEGAR AND MARINATED OLIVES

FIRST COURSE

LA BURRATA

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

LA BRESAOLA DI MANZO

Thin slices of dry cured beef meat served with rocket, Grana Padano and truffle oil

GAMBERI FRA' DIAVOLA

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

SECOND COURSE

TAGLIATELLE AI PORCINI

Long egg pasta with mixed mushrooms and porcini, rocket leaves, Parmesan shavings, cherry tomatoes and truffle oil (V)(N)

ORECCHIETTE ALLO ZAFFERANO

Ear shaped pasta with saffron, crispy pork cheeks (guanciale), mixed mushrooms and porcini, Sardinian D.O.P Pecorino and black pepper

TAGLIOLINI NERI

Squid ink tagliolini pasta served with succulent prawns, tender zucchini, and a sprinkle of rich bottarga, all brightened with fresh lemon zest

IL PESCE SPADA

Grilled swordfish steak served with mixed leaves and cherry tomatoes

LA TAGLIATA DI MANZO

Finest aged Surrey beef fillet, served with rosemary potatoes

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

MOUSSE AL CIOCCOLATO (N)

A rich, moist chocolate mousse topped with limoncello whipped cream.

FINISHING WITH ESPRESSO AND SHOT OF LIMONCELLO

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

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