



LA TAGLIATA

ITALIAN KITCHEN

INDULGENCE SET MENU

3 COURSE £75

BEGIN YOUR MEAL WITH OUR BREAD SELECTION SERVED WITH OLIVE OIL, BALSAMIC VINEGAR AND MARINATED OLIVES IN THE HOUSE

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 a drizzle of white truffle oil (V)(N)

ORECCHIETTE ALLO ZAFFERANO

Ear shaped pasta with saffron, pork sausage meat, mixed mushrooms and Porcini, D.O.P Pecorino and black pepper

FREGOLA DI MARE

Sardinian small pearl shaped pasta, served with lobster tail, giant prawns, mussels, courgette, tomato sauce and lobster bisque

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 TAGLIATA DI MANZO

Finest aged Surrey beef fillet, served with rocket salad, cherry tomatoes and 24-months aged Parmigiano Reggiano

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

TORTINO ALLE MANDORLE E CIOCCOLATO (N)

A rich, moist chocolate cake infused with toasted almonds and a touch of limoncello. Served with vanilla ice cream for the perfect finish.

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