



LA TAGLIATA

ITALIAN KITCHEN

3 course £75

Complementary bread and marinated olives

FIRST COURSE

Burrata con Bottarga

Creamy burrata from Puglia, grey mullet cured fish roe (V)

Bresaola Tartufo

Dry cured beef served with rocket salad, 24-month aged Parmigiano Reggiano and fresh shavings of black truffle

Zuppa di mare

Seafood stew made with swordfish, prawns, and mussels cooked in a reduction of tomato sauce, lobster bisque and white wine.

SECOND COURSE

Tagliatelle ai Porcini e Tartufo

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 shavings of fresh black truffle (V)

Fregola Di Mare

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

La Tagliata Di Manzo

Finest aged Surrey beef centre-cut fillet, grilled and sliced, served with wild rocket, cherry tomatoes, 24-month aged Parmesan, and aged balsamic.

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