



LA TAGLIATA

ITALIAN KITCHEN

Valentine's day set menu

3 course £80

Glass of prosecco on arrival

FIRST COURSE

Burrata Di Puglia

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

Bruschetta Bresaola

Grilled seeded sourdough bread, mascarpone truffle cream, topped with rocket salad and dry cured beef (N)

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

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 (V)

Silky smooth panna cotta infused with vanilla, served with vibrant berry compote

Il Tiramisu (N) (V)

Classic Italian dessert featuring layers of delicate espresso and amaretto liquor soaked Savoiardi, rich mascarpone cream, and a dusting of cocoa powder.

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

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