LA TAGLIATA

ITALIAN KITCHEN

At La Tagliata, a family-run restaurant in the city of London, we bring the heart of Italy straight to your plate.

Our dishes are crafted with the finest ingredients, combining traditional recipes with rich, seasonal flavours.

From slow-cooked ragù and our signature Tagliata steak to indulgent homemade desserts, every bite celebrates authentic Italian taste.

We believe in food that's honest, vibrant, and full of life - simple ingredients elevated with care and passion. This is Italy, served in London.

Buon appetito!

Please advise a member of staff of any allergies or dietary requirements
(VG) vegan, (V) vegetarian, (N) nuts, (S) spicy

FOOD MENU

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TO START

Foccacia	**4**	**Caponata**	**6**
House Marinated Olives	**6**	**Pecorini Sardi**	**6**

Il Pane 8
(Pane Carasau, Seeded sourdough bread, charcoaled bread and Focaccia)

STARTERS – ANTIPASTI

Pere e Gorgonzola 12

Crispy mixed salad, pear, spicy gorgonzola cheese and toasted walnuts **(V) (N)**

Melanzana alla Brace 12

Grilled aubergine, tomato sauce, Pecorino Sardo, confit tomatoes, pine nuts **(V) (N)**

Bruschetta Caprese 14

Mozzarella, home-made pesto, tomatoes, aged balsamic on grilled garlic bread **(V) (N)**

Bufala e Caponata 14

D.O.P Bufala mozzarella, served with vegetable caponata **(V)**

Burrata e Bottarga 17

Burrata from Puglia, cherry tomatoes, fresh herbs, dry grey mullet roe, lemon zest

Bresaola di Fassona 19

Thinly sliced, dry-cured Piedmontese beef served with rocket and marinated artichoke

Straccetti di Manzo 22

Seared beef fillet slices, wild rocket, cherry tomatoes, Parmigiano, white truffle oil

Gamberi Fra Diavola 22

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

ANTIPASTO MISTO TO SHARE 37

San Daniele prosciutto crudo, bresaola di manzo, Spianata picante and pecorini Sardi

(Truffle, Mirto, Aged)

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PASTA - PRIMI

Fresh pasta and classic traditional Italian recipes with Sardinian influences

Carbonara **22**

Long pasta, egg yolk, D.O.P. pecorino Romano, crispy guanciale, black pepper

Arrabbiata e Burrata **24**

Long pasta, spicy tomato sauce, cherry tomatoes, whole Apulian creamy burrata **(V) (S)**

Rigatoni Romano **24**

Traditional, ultimate Roman pasta. A mix of Carbonara, Amatriciana and Cacio e Pepe by featuring crispy guanciale, tomato, rich egg yolks, and Pecorino Romano

Tagliatelle Porcini **26**

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

Rigatoni Ragù **28**

Rigatoni, slow-braised prime beef ragù, simmered with tomatoes, fresh herbs and red wine

Malloreddus alla Zafferano **28**

Sardinian pasta, fennel seeds pork sausage, safron and pecorino Sardo fondue

Bottarga **32**

Long pasta, Sardinian grey mullet Bottarga emulsion, parsley, garlic oil, lemon zest

Tagliolini Granchio **34**

Egg long pasta, handpicked Devon crab, cherry tomatoes, chilli, garlic, fresh parsley **(S)**

FREGOLA DI MARE **37**

Sardinian fregola pasta, home-made lobster bisque, prawns, baby squid rings, mussels, courgette, white wine and grilled large prawn

Gluten-free & vegan options available upon request.

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MAINS - SECONDI

Involtini di Melanzane **22**

Roasted aubergine rolls filled with ricotta cheese, spinach and tomato sauce **(V)**

Salsiccia Sarda **26**

Grilled Sardinian fennel seeds pork sausage, rosemary potatoes and green beans

Suprema di Pollo **28**

Cornfed chicken supreme served with sauté' spinach and porcini sauce

Bistecca alla Griglia **30**

Flat iron steak, broccoli, green beans and pepe verde sauce

Il Pesce Spada **34**

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

Zuppa di mare **36**

Seafood stew cooked in tomato sauce, white wine, chillies and home-made lobster bisque. Served with bread. **(N) (S)**

LA TAGLIATA DI MANZO **45**

Finest aged Surrey beef centre-cut fillet, grilled and sliced, served with sauté' baby spinach and Gorgonzola sauce

Sauces £3,5

Porcini Pepe verde Gorgonzola

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SIDES - CONTORNI

Patate 6

Roasted, garlic rosemary potatoes **(VG)**

Insalata Mista 6

Crispy salad, cherry tomatoes, cucumber **(VG)**

Insalata di Pomodorini 8

Cherry tomatoes, basil, oregano and extra virgin olive oil **(VG)**

Insalata di Finocchi 8

Mixed leaves, fresh fennel, cherry tomatoes, orange slices and lemon dressing **(VG)**

Rucola e Parmigiano 8

Rocket salad, cherry tomatoes, Parmigiano **(V)**

Broccoli e Fagiolini 8

Sauteed broccoli and green beans **(VG)**

Spinach sauté 8

Baby spinach sauté with garlic and extra virgin olive oil **(VG)**

To have the best possible experience please inform a member of staff about how we can improve during your time with us

All our prices are inclusive of 20% VAT.

A discretionary 13.5% service charge will be added to your bill, which is shared in full by the staff team

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