LA TAGLIATA

ITALIAN KITCHEN

DESSERT MENU

I dolci – Dessert

La Panna Cotta (V) **£11**

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

- Pair it with crema di liqueur alle fragole 50ml **£17**

Il Tiramisu (N) (V) **£11**

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

- Pair it with hazelnut liqueur 50ml **£17**

Tortino al Cioccolato e mandorle (N) (V) **£11**

Almond and chocolate cake served with vanilla ice cream.

- Pair it with crema di pistachio 50ml **£17**

Il Gelato (V) **£11**

Three scoops of ice cream vanilla/strawberry and chocolate

- Pair it with almond liqueur 50ml **£17**

L'affogato (N) (V) **£11**

Vanilla Ice Cream with Coffee, served with homemade Almond Crumb

- Pair it with crema di nocciole liqueur 50ml **£17**

Seada (N)(V) **£11**

Sardinian cheese pastry dessert served with honey

- Pair it with Mirto 50ml **£17**

Cantuccini E Vin Santo (N) (V) **£11**

Dessert wine

Malvasia (100ml) **£8** **Passito** (100ml) **£10**

Vin santo (100ml) **£12**

Espresso/black coffee **£3.5**

Double espresso/macchiato/tea **£4**

Cappuccino/latte/double macchiato **£4.5**

Caffe corretto (grappa/sambuca) **£8**

WHISKEY

Jack daniels	10	Glenfiddich 12 Y	14
Jack Daniels single barrel	13	Glenfiddich 15 Y	17
Woodford reserve	12	Glenfiddich 18 Y	22
Jameson black label	13	J. walker black label	12
Laphroaigh	14	J. walker double black	13
Chivas regal 12 Y	12	J. Walker green label 15 Y	15
Chivas regal 18 Y	21	J. Walker gold label 18 Y	25
Lagavulin 16 Y	22	J. Walker blue label	29
Macallan 12 Y	22	Yamazaki 12 Y	27

TEQUILA

Sierra reposado	10	Don julio blanco	16
Patron Silver	13	Don julio reposado	18
Patron anejo	15	Clase Azul reposado	29
Patron reposado	17		

GRAPPA

Grappa Fil'e ferru	9
Grappa Barrique Morbida invecchiata	12
Grappa Stravecchia Diciotto Lune	13
Grappa Riserva di Amarone della Valpolicella	14

LIQUEUR

Crema di pistacchio	9	Amaro montenegro	9
Crema strawberry	9	Fernet branco	9
Crema fior di latte	9	Frangelico	9
Crema nocciole	9	Sambuca	8
Baileys	9	Limoncello	8
Disaronno	9	Mirto	8

Thank you for dining with us.

It has been our pleasure to welcome you.

If you wish to share your experience, we would be grateful for your kind words.

Google: *La Tagliata Italian Kitchen*

Instagram: *@latagliatalondon*

For any enquiries: city@la-tagliata.com

We look forward to welcoming you again.