# LA TAGLIATA
ITALIAN KITCHEN

***3 course £50***

Begin your meal with our bread selection served with olive oil, balsamic vinegar and marinated olives in the house

## ***FIRST COURSE***

**To share for 4 guests**

**Caprese**

Mozzarella, tomatoes, fresh basil, aged balsamic **(V) (N)**

**Peperonata con Salsiccia**

Sardinian sausage stew with sweet peppers, tomato and onions.

**Antipasto Misto**

Selection of D.O.P. Italian charcuterie and Italian D.O.P. cheeses

## ***SECOND COURSE***

**Arrabbiata e Burrata**

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

**Fregola Di Mare**

Sardinian small pearl shaped pasta, prawns, mussels, courgette, tomato sauce and home-made lobster bisque

**Salsiccia Alla Griglia**

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

**Suprema di Pollo**

Cornfed chicken supreme served with rosemary potatoes, broccoli

## ***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