LA TAGLIATA
ITALIAN KITCHEN

3 course £60

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

FIRST COURSE

Burrata Di Puglia

Burrata from Puglia, cherry tomatoes, oregano, fresh basil, olive oil **(V)**

Prosciutto e Bufala

San Daniele prosciutto crudo, mozzarella di Bufala

Gamberi Fra Diavola

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

SECOND COURSE

Tagliatelle Ai Porcini

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

Rigatoni Al Ragu'

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

Pesce Spada

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

Bistecca Alla Griglia

Flat iron steak, rosemary potatoes, pepe verde sauce

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