

NIBBLES

IL PANE 6

Homemade focaccia, Sardinian Carasau bread basket (VG)

LE OLIVE 5

Selection of Italian olives (VG)

ANTIPASTI

BRUSCHETTA CLASSICA 9

Grilled bread with a mix of tomatoes, basil and oregano (VG) (N)

BRUSCHETTA CON MOZZARELLA 12

Grilled bread with buffalo mozzarella, homemade pesto, heirloom tomatoes and toasted almond flakes (V) (N)

BRUSCHETTA CON PROSCIUTTO 14

Grilled bread, mascarpone truffle cream, topped with rocket salad and D.O.P. prosciutto crudo San Daniele (N)

INSALATA DELLA CASA 15

Mix leaves, marinated artichokes, orange, olives, heirloom tomatoes and toasted almond flakes (VG) (N)

LA BURRATA 16

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

LA PARMIGIANA 16

Hot and creamy layered aubergines with our tomato sauce, Grana Padano, basil and buffalo mozzarella (V)

LA BRESAOLA DI MANZO 17

Thin slices of dry cured beef meat served with rocket, Grana Padano and truffle oil

IL PROSCIUTTO E BUFALA 18

The classic Buffalo mozzarella served with D.O.P. prosciutto crudo San Daniele

IMPEPATA DI COZZE 15

Mussels steamed with pepper, white wine, garlic, parsley, touch of tomato sauce and served with toasted bread (N)

GAMBERI FRA' DIAVOLO 18

Stew of prawns in a spicy tomato sauce and lobster bisque (S)

TAGLIERE SALUMI E FORMAGI FOR 2/3 30

Selection of D.O.P. Italian charcuterie and Italian D.O.P. cheeses served with olives and classic bruschetta (N)

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



LA TAGLIATA
ITALIAN KITCHEN

PRIMI – OUR PASTA

GNOCCHI PESTO	21
Potato dumplings with our homemade basil pesto, served with Bufala Mozzarella and pine nuts (V)(N)	
LINGUINE CACIO E PEPE	21
Long Pasta in a creamy sauce of pecorino Romano and black pepper with addition of truffle paste (V)	
TAGLIATELLE AI PORCINI	23
Long egg Pasta with porcini mushrooms, rocket leaves, Parmesan shavings, cherry tomatoes and truffle oil (V)(N)	
TAGLIOLINI ALLO ZAFFERANO	25
Long egg Pasta with saffron, pork fennel seeds sausage, chilli and D.O.P Pecorino cheese (N)	
RIGATONI ALLA CARBONARA	21
Short Pasta with eggs' yolk, D.O.P Pecorino cheese, crispy pork guanciale and black pepper (N)	
RIGATONI AL RAGU'	22
Short Pasta with traditional slow cooked beef fillet ragu (wine)	
TAGLIOLINI AL GRANCHIO	27
Long egg Pasta with handpicked crab from Devon, cherry tomatoes, chilli, garlic and parsley (May contain pieces of shell) (N)	
LINGUINE ALLA BOTTARGA	27
Long pasta in a sauce of grey mullet cured fish roe with a touch of parsley, garlic oil and lemon zest	
FREGOLA DI MARE	35
Sardinian pasta served with king prawns, mussels, lobster tail and tomato sauce	

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SECONDI – MAINS

LA NOSTRA MELANZANA	22
Hot and creamy layered aubergines with ricotta cheese and spinach, topped with buffalo mozzarella and grana Padano (V)	
IL NOSTRO POLLO	25
Grilled marinated chicken breast topped with buffalo mozzarella and tomatoes, served with mix salad and roasted potatoes	
COSTOLETTE D'AGNELLO	32
Grilled marinated lamb chops (4), served with mixed vegetables and mint sauce	
LA BISTECCA ALLA GRIGLIA (300GR)	35
Grilled grass feed Rib-Eye steak served with seasonal greens	
<i>LA TAGLIATA DI MANZO (250GR)</i>	39
Finest grilled Scotch beef fillet served with a side of your choice	
LA GRIGLIATA DI CARNE FOR 1/2	42/80
Grilled Scotch beef fillet, lamb chop, chicken breast and pork sausages served with grilled vegetables	
<ul style="list-style-type: none">• Truffle sauce + £7.00• Porcini sauce + £5.00• Gorgonzola sauce + £ 3.50	
IL PESCE SPADA	30
Grilled swordfish steak served with asparagus, heirloom tomatoes and orange slices	
LA ZUPPA DI MARE	32
A majestic stew of prawns, swordfish, mussels slowly cooked in our spicy tomato sauce, white wine and Lobster bisque served with grilled garlic bread (S)(N)	

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CONTORNI-SIDES

INSALATA MISTA	7
Crispy salad with heirloom tomatoes and cucumber (VG)	
INSALATA DI POMODORINI	7
Salad of heirloom tomatoes, basil and oregano (VG)	
RUCOLA E PECORINO	7
Rocket salad, heirloom tomatoes and pecorino cheese (V)	
INSALATA DI FINOCCHI	7
Mix leaves, fresh fennel, heirloom tomatoes, olives and orange slices (VG)	
BROCCOLI E FAGIOLINI	7
Tender-stem broccoli and green beans sauteed (VG)	
PATATE AL FORNO	7
Oven baked potatoes with garlic and rosemary (VG)	
VERDURE GRIGLIATE	7
Mixed seasonal grilled vegetables (VG)	

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

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 12.5% SERVICE CHARGE WILL BE ADDED TO YOUR BILL, WHICH IS SHARED IN FULL BY THE STAFF TEAM

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