



**LA TAGLIATA**  
ITALIAN KITCHEN

## **CLASSIC MENU**

**3 COURSE £45**

COMPLEMENTARY BREAD WITH OLIVE OIL BALSAMIC VINEGAR AND MARINATED OLIVES

### **FIRST COURSE**

#### **BRUSCHETTA CLASSICA**

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

#### **CAPRESE DI BUFALA**

Bufala mozzarella served with a mix of cherry tomatoes, olives, oregano, basil and olive oil (V)

#### **LA PARMIGIANA**

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

### **SECOND COURSE**

#### **PESTO**

Long egg pasta with our homemade basil pesto, served with Bufala mozzarella, confit tomatoes and pine nuts (V)(N)

#### **CACIO E PEPE**

Linguine pasta in a creamy sauce of pecorino Romano D.O.P and black pepper(V)

#### **CARBONARA**

Long pasta with eggs' yolk, D.O.P Pecorino cheese, crispy pork guanciale and black pepper

#### **RAGU'**

Short pasta tossed in a slow-cooked Scottish beef fillet ragu, with tomatoes, Cannonau Nepente red wine and aromatic herbs

#### **POLLO ALLA CACCIATORA**

Pan-seared chicken breast in a rich tomato, olive and herb sauce, served with rosemary roasted potatoes.

### **THIRD COURSE**

#### **LA PANNA COTTA**

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

#### **IL TIRAMISU (N)**

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

#### **AFFOGATO (N)**

Vanilla Ice Cream with Coffee, served with homemade Almond Crumb

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

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