



LA TAGLIATA

ITALIAN KITCHEN

INDULGENCE SET MENU

3 COURSE £75

GLASS OF PROSECCO ON ARRIVAL

COMPLEMENTARY BREAD WITH OLIVE OIL BALSAMIC VINEGAR AND MARINATED OLIVES

FIRST COURSE

INSALATA DELLA CASA

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

LA BURRATA

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

LA BRESAOLA DI MANZO

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

GAMBERI FRA' DIAVOLA

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

SECOND COURSE

TAGLIATELLE AI PORCINI

Long egg pasta with mixed mushrooms and porcini, rocket leaves, Parmesan shavings, cherry tomatoes and truffle oil (V)(N)

RIGATONI ALLA GRICIA E ZAFFERANO

Short pasta with saffron, guanciale, black pepper and D.O.P Pecorino cheese

LINGUINE AL GRANCHIO

Long pasta with handpicked crab from Devon, cherry tomatoes, chilli, garlic and parsley (May contain pieces of shell) (N)

FREGOLA DI MARE

Sardinian pasta served with king prawns, mussels, lobster tail, tomato sauce and lobster bisque

COSTOLETTE D'AGNELLO

Grilled marinated lamb chops , served with mixed vegetables

IL PESCE SPADA

Grilled swordfish steak served with asparagus, cherry tomatoes and orange slices

LA BISTECCA ALLA GRIGLIA

Grilled grass feed Rib-Eye steak served with seasonal greens

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

TORTINO ALLE MANDORLE E CIOCCOLATO (N)

A rich, moist chocolate cake infused with toasted almonds and a touch of limoncello, topped with crunchy almond flakes. Served with cream vanilla gelato for the perfect finish.

FINISHING WITH ESPRESSO AND SHOT OF LIMONCELLO

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

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