



**LA TAGLIATA**  
ITALIAN KITCHEN

## **VALENTINE'S DAY MENU**

GLASS OF CHAMPAGNE ON ARRIVAL

### **FIRST COURSE**

#### **BURRATA E TARTUFO**

Burrata with premium black truffle and toasted bread (V)(N)

#### **PROSCIUTTO E BUFALA**

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

#### **LA TARTARE DI MANZO**

Raw beef fillet, minced mixed with olive oil lemon dressing, cappers, pickles and toasted bread (N)

#### **LA TARTARE DI TONNO**

Raw tuna, diced small and combined cold with olive lemon dressing, avocado and fresh fennel (N)

#### **GAMBERI FRADIAVOLA**

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

### **SECOND COURSE**

#### **TAGLIATELLE AL TARTUFO**

Long egg pasta with butter, parmesan and shavings of premium black truffle (V)(N)

#### **RAVIOLI DI ZUCCA**

Pasta parcels filled with pumpkin and served in a gorgonzola fondue, radicchio and toasted pistachios (V)(N)

#### **LINGUINE ALL'ASTICE**

Long pasta with lobster meat, cherry tomatoes, chilli, garlic and basil

#### **IL TONNO**

Grilled tuna steak, served with asparagus, cherry tomatoes and fresh orange slices

#### **BISTECCA DI MANZO**

Grilled grass-fed rib-eye steak served with tender steam broccoli and green beans

### **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.

#### **IL TORTINO AL CIOCCOLATO (N)**

A rich, moist chocolate cake infused with toasted almond and a touch of limoncello, served with vanilla gelato

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

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