

## SIGNATURE COCKTAILS

|                                                       |    |
|-------------------------------------------------------|----|
| <b>VOLARE</b>                                         | 13 |
| Gin, Blue Curacao & white vermouth                    |    |
| <b>MARIO</b>                                          | 13 |
| Vodka, red wine, cherry & coffee liqueur              |    |
| <b>DIAVOLA</b>                                        | 14 |
| Tequila, agave, coriander & chillies ( <b>Spicy</b> ) |    |
| <b>LA TAGLIATA MARTINI</b>                            | 15 |
| Coffee liqueur, vodka, caramel & espresso             |    |

## CLASSIC COCKTAILS

|                                                                  |    |
|------------------------------------------------------------------|----|
| <b>BELLINI/MIMOSA</b>                                            | 12 |
| Peach or Orange juice topped with prosecco                       |    |
| <b>SPRITZ</b>                                                    | 13 |
| Aperol/Campari/Limoncello/Elderflower/Frangelico soda & prosecco |    |
| <b>GARIBALDI</b>                                                 | 13 |
| Campari & orange juice                                           |    |
| <b>AMERICANO</b>                                                 | 13 |
| Campari, red vermouth & soda                                     |    |
| <b>NEGRONI</b>                                                   | 13 |
| Gin, martini rosso & Campari                                     |    |
| <b>OLD FASHIONED</b>                                             | 13 |
| Jack Daniels, brown sugar & bitters                              |    |
| <b>GODFATHER</b>                                                 | 13 |
| Whiskey & Amaretto                                               |    |
| <b>SGROPPINO</b>                                                 | 16 |
| Vodka, lemon sorbet & prosecco                                   |    |

## WINE BY THE GLASS

### **BUBBLES 125ML**

|                              |   |
|------------------------------|---|
| PROSECCO D.O.C. brut, Parini | 9 |
|------------------------------|---|

### **WHITE 175ML**

|                                                    |    |
|----------------------------------------------------|----|
| HOUSE WHITE                                        | 10 |
| TREBBIANO D.O.C. Natum (organic, vegan), Agriverde | 11 |
| SAUVIGNON Friuli Grave D.O.C. Pitaras              | 11 |
| VERMENTINO DI SARDEGNA D.O.C. Capo Mannu           | 13 |
| GAVI DI GAVI D.O.C.G. Marco Bonfante               | 14 |
| CHARDONNAY LE BRUNICHE I.G.T. Tenute di Nozzola    | 16 |

### **ROSE' 175ML**

|                                                 |    |
|-------------------------------------------------|----|
| CHIARETTO DI BARDOLINO D.O.C. Classico Infinito | 12 |
|-------------------------------------------------|----|

### **RED 175ML**

|                                                                 |    |
|-----------------------------------------------------------------|----|
| HOUSE RED                                                       | 10 |
| MONTEPULCIANO D'ABRUZZO D.O.C. Natum(organic, vegan), Agriverde | 11 |
| NERO D'AVOLA Terre Siciliane Rapitala                           | 11 |
| MALBEC I.G.T. Terre Siciliane Gazzerotta                        | 12 |
| CANNONAU DI SARDEGNA D.O.C. Nepente, Cantina Oliena             | 13 |
| PRIMITIVO DI MANDURIA D.O.P. Lu Rappaio, Masca del Tacco        | 16 |

## SPARKLING WINE

|                                              |     |
|----------------------------------------------|-----|
| PROSECCO D.O.C. spumante brut, Parini        | 48  |
| PROSECCO VALDOBBIADENE D.O.C.G. San Venanzio | 60  |
| FRANCIA CORTA FERGHETTINA MILLEDI' brut 2019 | 105 |
| FRANCIA CORTA FERGHETTINA ROSE' 2017         | 110 |

FOR ABV AND VINTAGES PLEASE ASK YOUR WINE WAITER



LA TAGLIATA  
ITALIAN KITCHEN

# WHITE WINE

|                                                                                                                                                                                                                                                                                             |     |
|---------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-----|
| <b>HOUSE WHITE</b><br>Specially selected For La Tagliata                                                                                                                                                                                                                                    | 38  |
| <b>LEGRILLAIE – VERNACCIA DI SAN GEMIGNANO</b> D.O.C.G.<br>Full-flavoured, is velvety yet fresh-tasting and dynamic with fruit-rich with a mineral finish                                                                                                                                   | 40  |
| <b>TREBBIANO</b> D.O.C. Natum (organic, vegan), Agriverde<br>Fruity with balanced acidity. Delicate scent of bananas, pink grapefruit, pineapple                                                                                                                                            | 42  |
| <b>SAUVIGNON</b> Friuli Grave D.O.C. Pitaras<br>Typical aromatic finish, long and persistent with reminiscence of exotic fruits                                                                                                                                                             | 42  |
| <b>VERMENTINO DI SARDEGNA</b> D.O.C. Capo Mannu<br>Smooth, savory and lively                                                                                                                                                                                                                | 50  |
| <b>NOBU PECORINO</b> I.G.P. VignaMadre<br>It's a delicate bouquet with scent of peach, sage and bloom flower, bitter aftertaste                                                                                                                                                             | 50  |
| <b>SOAVE CLASSICO CASTELCERINO</b> D.O.C. Cadis 1898<br>Elegant bouquet with scents of apple, quince and fresh almond and sage                                                                                                                                                              | 50  |
| <b>FALANGHINA DEL SANNIO</b> D.O.P. Terre Stregate<br>Scent of apple, pineapple and camp flowers with mineral tones                                                                                                                                                                         | 52  |
| <b>PINOT GRIGIO COLLIO</b> D.O.C. Conti Formentini<br>This wine is a bright golden yellow in colour and has engaging fragrances of wild honey, walnut husks and dry flowers. the flavour is dry, smooth, creamy and fresh.                                                                  | 55  |
| <b>GAVI DI GAVI</b> D.O.C.G. Marco Bonfante<br>Dry with a pleasant acidulous freshness and fruity bouquet                                                                                                                                                                                   | 58  |
| <b>LUGANA</b> D.O.C. Folar Santi<br>On the palate round and smooth, with an intense fruity character, dry finish                                                                                                                                                                            | 58  |
| <b>LE BRUNICHE</b> Chardonnay I.G.T., Tenuta Di Nozzolo<br>Classic scents of apple, white peach and Mirabelle plums well blend with the hints of citrus and medicinal herbs. It is rich, full and well balanced on the palate, with excellent persistence resulting in a dry, crisp finish. | 60  |
| <b>ROERO ARNEIS</b> D.O.C.G. Perste', Marco Bonfante<br>Elegant, fresh and with a good character, its body exalted by onset of noble oxidation                                                                                                                                              | 60  |
| <b>FIANO DI AVELINO</b> D.O.C.G. Terre Dora<br>Good body with delightful hazelnuts and pear on the palate                                                                                                                                                                                   | 60  |
| <b>GRECO DI TUFO</b> D.O.C.G. Loggia Della Sera<br>Bouquet with hints of peach and blueberry, mineral wine with oregano and citrus final notes                                                                                                                                              | 60  |
| <b>IL NURAGHE - PUISTERIS SEMIDANO DI MOGORO</b> D.O.C. Superiore<br>Elegant and well balanced combined with a good acidity going together with pleasant fruit notes                                                                                                                        | 75  |
| <b>CHARDONNAY</b> I.G.T. Conte Hugues Tenuta Rapiatala<br>A round wine with well-defined Mediterranean scents, full-bodied and satisfying with along and lingering finish                                                                                                                   | 95  |
| <b>CARA CARA FALANGHINA</b> I.G.D. Beneventano, Terre Stregate<br>Citrus and apricot notes, at the palate is soft and persistent                                                                                                                                                            | 120 |



**LA TAGLIATA**  
ITALIAN KITCHEN

## RED WINE

|                                                                                                                                                                                                                                                                           |            |
|---------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|------------|
| <b>HOUSE RED</b>                                                                                                                                                                                                                                                          | <b>38</b>  |
| Specially selected For La Tagliata                                                                                                                                                                                                                                        |            |
| <b>MONTEPULCIANO D'ABRUZZO</b> D.O.C. Natum (organic, vegan), Agriverd                                                                                                                                                                                                    | <b>42</b>  |
| Dry and full-bodied with an intense and balanced bouquet                                                                                                                                                                                                                  |            |
| <b>NERO D'AVOLA</b> Terre Siciliane Rapitala                                                                                                                                                                                                                              | <b>42</b>  |
| Elegant bouquet with aromas of ripe fruit, balanced and intense                                                                                                                                                                                                           |            |
| <b>DOLCETTO D'ALBA</b> , Marco Bonfante                                                                                                                                                                                                                                   | <b>44</b>  |
| Deep ruby red with outstanding bouquet, hints of violets and black cherries. Long finish                                                                                                                                                                                  |            |
| <b>MALBEC</b> I.G.T. Terre Siciliane Gazzerotta                                                                                                                                                                                                                           | <b>48</b>  |
| Good structure, balanced and persistent, featuring a pleasant freshness                                                                                                                                                                                                   |            |
| <b>CANNONAU DI SARDEGNA</b> D.O.C. Nepente, Cantina Oliena                                                                                                                                                                                                                | <b>50</b>  |
| Rich and complex bouquet with elegant aromas of jam and spices. Very fine tannins                                                                                                                                                                                         |            |
| <b>PRIMITIVO DI MANDURIA</b> D.O.P. Lu Rappaio, Masca Del Tacco                                                                                                                                                                                                           | <b>60</b>  |
| Full bodied, complex with a bouquet of jam and ripe fruit with hints of cinnamon                                                                                                                                                                                          |            |
| <b>VALPOLICELLA SUPERIOR RIPASSO</b> D.O.C. Rocca Sveva                                                                                                                                                                                                                   | <b>70</b>  |
| A bouquet with intense aroma of cherry, blackberry, nuances of vanilla and velvety tannins.                                                                                                                                                                               |            |
| <b>LANGHE NEBBIOLO IMMA</b> Marco Bonfante                                                                                                                                                                                                                                | <b>75</b>  |
| Fruity and spiced, with red berries, plum and violet notes                                                                                                                                                                                                                |            |
| <b>BARBARESCO</b> D.O.C Marco Bonfante                                                                                                                                                                                                                                    | <b>85</b>  |
| Barbaresco enchants for its elegance and pleasantness, with spiced and velvety aromas which are really captivating for the nose and palate and that leave a long gustatory persistence.                                                                                   |            |
| <b>CHIANTI CLASSICO RISERVA LA FORA</b> D.O.C.G. Nozzole                                                                                                                                                                                                                  | <b>90</b>  |
| The taste is rich, elegant, deep and lingering, distinguished by delicate but noticeable tannin                                                                                                                                                                           |            |
| <b>BAROLO BUSSIA</b> D.O.C.G. Marco Bonfante                                                                                                                                                                                                                              | <b>115</b> |
| The taste is elegant, dry, austere but velvety, harmonious, enveloping with abundant tannins.                                                                                                                                                                             |            |
| <b>AMARONE DELLA VALPOLICELLA</b> , D.O.C.G Cadis 1898                                                                                                                                                                                                                    | <b>120</b> |
| The flavour is full-bodies, warm and smooth with well-balance tannins                                                                                                                                                                                                     |            |
| <b>NIZZA RISERVA</b> D.O.C.G., Barbera Bricco Bonfante                                                                                                                                                                                                                    | <b>120</b> |
| Extremely fleshy due to the powerful and concentrated balance between acidity/tannin's/alcohol                                                                                                                                                                            |            |
| <b>BRUNELLO DI MONTALCINO</b> D.O.C.G. Tenuta La Fuga                                                                                                                                                                                                                     | <b>130</b> |
| Bouquet of red berries with leather and incense. It has a clear and bold flavour with moderate tannins                                                                                                                                                                    |            |
| <b>G.FOLONARI CHIANTI CLASSICO</b> D.O.C.G. Gran Selection                                                                                                                                                                                                                | <b>132</b> |
| Elegant and majestic taste, full-bodied and spacious wine, silky tannins and spice finish                                                                                                                                                                                 |            |
| <b>SERRANU ISOLA DEI NURAGHI</b> I.G.T Tani.                                                                                                                                                                                                                              | <b>140</b> |
| Full body harmonious, soft pleasant tannic wine. Long persistent bouquet, particularly fine. The smell recall pulped red fruits and reminds the aromas of spices                                                                                                          |            |
| <b>BAIA A VENTO BOLGHERI SUPERIORE</b> D.O.C Campo Al Mare                                                                                                                                                                                                                | <b>150</b> |
| This wine, characterized by a remarkable density, combines its impenetrable dark colour with very rich scents blending blackcurrant and blackberries jam, with savage tones of black truffle. On the palate its volume is exceptional, opulent, with very subtle tannins. |            |



**LA TAGLIATA**  
ITALIAN KITCHEN

|                                                                                                                                                                                                                                                                                                                                     |            |
|-------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|------------|
| <b>IL PARETO TOSCANO ROSSO</b> I.G.T Nozzole                                                                                                                                                                                                                                                                                        | <b>170</b> |
| Aromas of great complexity elegantly combining spices and wild, red berries. It is powerful and intense on the palate, deep and full-bodied, revealing a rare tannic maturity on the finish. Harmony and elegance at its best.                                                                                                      |            |
| <b>BRUNELLO DI MONTALCINO</b> D.O.C.G. Riserva Le Due Sorelle                                                                                                                                                                                                                                                                       | <b>180</b> |
| Complex concentrate aromas, excellent with distinctive flavours of mature red fruits and leather.                                                                                                                                                                                                                                   |            |
| <b>TIGNANELLO 2016, TENUTA ANTINORI</b>                                                                                                                                                                                                                                                                                             | <b>360</b> |
| Complete and regal super-classic blend 80% Sangiovese 15% Cab Sauvignon and 5% Cab Franc.                                                                                                                                                                                                                                           |            |
| <b>TENUTO SAN GUIDO SASSICAIA 2017</b>                                                                                                                                                                                                                                                                                              | <b>560</b> |
| Sassicaia 2017 reveals a deep, ruby-red colour that captivates the eye. Each sip, the palate experiences a harmonious blend of flavours, combining blackberries, plums and dark chocolate, intricately woven together. The wine's velvety tannins provide a luscious texture, while its vibrant acidity adds freshness and balance. |            |

## ROSE WINE

|                                                               |           |
|---------------------------------------------------------------|-----------|
| <b>CHIARETTO DI BARDOLINO</b> D.O.C. Classico Infinito Veneto | <b>46</b> |
|---------------------------------------------------------------|-----------|

## DESSERT WINE

|                                                                                           |           |
|-------------------------------------------------------------------------------------------|-----------|
| <b>MALVASIA TERRE SICILIANE</b> (100ml)                                                   | <b>9</b>  |
| <b>PASSITO DI PANTELLERIA DOP</b> (100ml)                                                 | <b>11</b> |
| <b>MALVASIA TERRE SICILIANE</b> Bottle                                                    | <b>35</b> |
| Light and fine golden yellow liqueur wine that represents all the sweet tastes of Sicily. |           |
| <b>PASSITO DI PANTELLERIA DOP</b> Bottle                                                  | <b>48</b> |
| Intense and lingering, with scents of apricots, honey and dried figs.                     |           |

**FOR ABV AND VINTAGES PLEASE ASK YOUR WINE WAITER**

## **SPIRITS & LIQUEURS (50ML)**

### **VODKA**

|            |    |
|------------|----|
| ABSOLUT    | 12 |
| GREY GOOSE | 14 |

### **WHISKEY**

|                       |    |
|-----------------------|----|
| JACK DANIELS          | 10 |
| CHIVAS REGAL 12 YEARS | 11 |
| J. WALKER BLACK LABEL | 12 |
| GLENFIDDICH 12 YEARS  | 14 |
| GLENFIDDICH 15 YEARS  | 17 |

### **GIN**

|                |    |
|----------------|----|
| BEEFEATER PINK | 10 |
| BOMBAY         | 11 |
| HENDRICKS      | 14 |

### **RUM**

|                |    |
|----------------|----|
| CAPTAIN MORGAN | 9  |
| HAVANA CLUB 7  | 11 |

### **TEQUILA**

|                 |    |
|-----------------|----|
| SIERRA REPOSADO | 10 |
| PATRON SILVER   | 15 |

### **BRANDY**

|                 |    |
|-----------------|----|
| VECCHIA ROMAGNA | 10 |
| HENNESSY        | 13 |

### **GRAPPA**

|                                              |    |
|----------------------------------------------|----|
| GRAPPA FIL'E FERRU                           | 9  |
| GRAPPA STRAVECCHIA                           | 12 |
| GRAPPA BARRIQUE MORBIDA INVECCHIATA          | 12 |
| GRAPPA RISERVA DI AMARONE DELLA VALPOLICELLA | 12 |



**LA TAGLIATA**  
ITALIAN KITCHEN

## LIQUEUR

|                       |    |
|-----------------------|----|
| CREMA DI PISTACCHIO   | 12 |
| BAILEYS               | 10 |
| DISARONNO             | 10 |
| AMARO MONTENEGRO      | 10 |
| FRANGELICO            | 10 |
| SAMBUCA               | 10 |
| LIMONCELLO OR ARANGIU | 10 |
| MIRTO                 | 10 |

## BIRRE

|                                                                                  |   |
|----------------------------------------------------------------------------------|---|
| PERONI NASTRO AZZURO (330ML 5.0% ALC)                                            | 7 |
| MORETTI (330ML 4.6% ALC)                                                         | 7 |
| ICHNUSA (330ML 4.7% ALC)                                                         | 8 |
| MA.MA. CRAFT BEER UNFILTERED UNPASTEURED ARTISANAL <u>WEISS</u> (330ML 5.0% ALC) | 9 |
| MA.MA. CRAFT BEER UNFILTERED UNPASTEURED ARTISANAL <u>ROSSA</u> (330ML 5.9% ALC) | 9 |
| MA.MA. CRAFT BEER UNFILTERED UNPASTEURED ARTISANAL <u>IPA</u> (330ML 5.9% ALC)   | 9 |
| MORETTI FREE ALCOHOL (330ML)                                                     | 7 |

## SOFT DRINKS

|                                    |   |
|------------------------------------|---|
| STILL WATER (750ML)                | 5 |
| SPARKLING WATER (750ML)            | 5 |
| COKE, DIET COKE (330ML)            | 5 |
| ARANCIATA, LIMONATA (330ML)        | 5 |
| SANTAL (orange/peach/pear) (250ML) | 5 |
| CHINOTTO (330ML)                   | 6 |
| GASSOSA (330ML)                    | 6 |
| HOMEMADE LEMONADE (250ML)          | 8 |
| MIXER (330ML)                      | 3 |



LA TAGLIATA  
ITALIAN KITCHEN