

NIBBLES

IL PANE	6
Homemade focaccia, Sardinian Carasau bread basket (VG)	
LE OLIVE	5
Selection of Italian olives (VG)	

ANTIPASTI

BRUSCHETTA CLASSICA	10
Grilled bread with a mix of tomatoes, basil and oregano (VG) (N)	
BRUSCHETTA CON MOZZARELLA	12
Grilled bread with buffalo mozzarella, homemade pesto, cherry 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, cherry tomatoes and toasted almond flakes (VG) (N)	
LA BURRATA	16
Creamy burrata from Puglia served with a mix of cherry tomatoes, olives, oregano, basil and olive oil (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' DIAVOLA	18
Stew of prawns in a spicy tomato sauce and lobster bisque (S)	
TAGLIERE SALUMI E FORMAGI FOR 2 PPL	30
Selection of D.O.P. Italian charcuterie and Italian D.O.P. cheeses	

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

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



LA TAGLIATA
ITALIAN KITCHEN

PRIMI – OUR PASTA

TAGLIATELLE AL PESTO 22

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

LINGUINE CACIO E PEPE 22

Long pasta in a creamy sauce of pecorino Romano D.O.P and black pepper with addition of truffle paste **(V)**

TAGLIATELLE AI PORCINI 24

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

RIGATONI ALLA GRICIA E ZAFFERANO 26

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

LINGUINE ALLA CARBONARA 22

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

RIGATONI AL RAGU' 24

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

LINGUINE AL GRANCHIO 28

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

LINGUINE ALLA BOTTARGA 28

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, tomato sauce and lobster bisque

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ITALIAN KITCHEN

SECONDI – MAINS

LA PARMIGIANA 22

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

IL NOSTRO POLLO 28

Grilled marinated chicken breast with creamy mixed mushrooms and Porcini sauce, served with rosemary potatoes

COSTOLETTE D'AGNELLO 35

Grilled marinated lamb chops (4), served with mixed vegetables

LA BISTECCA ALLA GRIGLIA (300GR) 37

Grilled grass feed Rib-Eye steak served with seasonal greens

LA TAGLIATA DI MANZO (250GR) 41

Finest grilled Scotch beef fillet served with a side of your choice

LA GRIGLIATA DI CARNE FOR 1/2 PPL 42/80

Grilled Scotch beef fillet, lamb chop, chicken breast, served with a side of your choice

IL PESCE SPADA 30

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

LA ZUPPA DI MARE 35

A majestic stew of prawns, lobster meat, swordfish, mussels slowly cooked in our spicy tomato sauce, white wine and lobster bisque served with grilled garlic bread (S)(N)

SAUCES:

- Truffle sauce + £7.00
- Porcini sauce + £5.00
- Gorgonzola sauce + £ 3.50

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CONTORNI-SIDES

INSALATA MISTA	7
Crispy salad with cherry tomatoes and cucumber (VG)	
INSALATA DI POMODORINI	7
Salad of cherry tomatoes, basil and oregano (VG)	
RUCOLA E PECORINO	7
Rocket salad, tomatoes and pecorino cheese (V)	
INSALATA DI FINOCCHI	7
Mix leaves, fresh fennel, cherry 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)	

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**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 13.5% SERVICE CHARGE WILL BE ADDED TO YOUR BILL, WHICH
IS SHARED IN FULL BY THE STAFF TEAM**

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