

LA | TAGLIATA  
ITALIAN KITCHEN

FOOD MENU

<b>IL PANE (V)</b> Homemade Focaccia and Sardinian Guttiau Bread	3.5
<b>LE OLIVE</b> Selection of Italian Olives	3.5

## GLI ANTIPASTI

<b>LA GRIGLIATA DI VERDURE (VG) (GF)</b> Grilled Aubergines, Courgettes, Peppers, Fennel, Celeriac served with Basil Oil and Balsamic Glaze	9
<b>LA MOZZARELLA DI BUFALA (V)(N)</b> Buffalo Mozzarella served with Mixed Leaves, Cherry Tomatoes and Sicilian Caponata	10
<b>LA BRESAOLA DI MANZO</b> Beef Bresaola served with Rocket, Parmesan Shavings, Marinated Artichokes and Truffle Oil	10.5
<b>IL TONNO AFFUMICATO</b> Smoked Tuna served with Mixed Leaves, Sun-Dried Tomatoes, Chives, Caramelized Onions and Lemon Dressing	10.5
<b>I GAMBERI ALLA FRA' DIAVOLA (S)</b> King Prawns in a Spicy Tomato Sauce	10.5
<b>IL TAGLIERE DI SALUMI E FORMAGGI (FOR 2)</b> Selection of Italian Charcuterie and Italian Cheese, served with Bread and Grilled Vegetables	21
<b>IL TAGLIERE DI PESCE (FOR 2)</b> Smoked Tuna, Smoked Swordfish, Smoked Salmon, Octopus Carpaccio	23

## LA PASTA

<b>LA FREGOLA CON VERDURE (V) (VG upon request)</b> Sardinian Pasta with Roast Vegetables and Smoked Ricotta Cheese	13.5
<b>LE TAGLIATELLE AI PORCINI AL PROFUMO DI TARTUFO (V)</b> Homemade Tagliatelle with Porcini Mushrooms, Rocket, Parmesan Shavings and Truffle Oil	16.5
<b>I RAVIOLI DI ZUCCA E RICOTTA (V) (N)</b> Ravioli filled with Pumpkin and Ricotta Cheese served with Gorgonzola Sauce and Toasted Nuts	15
<b>LE ORECCHIETTE SALSICCIA E POMODORO</b> Short Pasta with homemade Tomato and Sausage Sauce with Fennel Seeds	14.5
<b>I TAGLIOLINI AL GRANCHIO</b> Long Pasta with Fresh Crab, Chilli, Garlic and Parsley	17.5
<b>LE LINGUINE ALLA CREMA DI BOTTARGA</b> Long Pasta with Grey Mullet Roe Sauce topped with Lemon Zest	17
<b>LA FREGOLA AI FRUTTI DI MARE</b> Sardinian Pasta with Courgettes, Prawns, Queen Scallops and Mussels	18.5

## I SECONDI

<b>LA TAGLIATA DI MANZO</b>	22
Finest British Beef served with Rocket, Cherry Tomatoes and Parmesan Shavings. Add Gorgonzola Sauce or Red Wine Reduction for £2	
<b>LA TAGLIATA DI TONNO</b>	23
Marinated Grilled Tuna served with Mixed Leaves, Fennel, Cherry Tomatoes, Olives and Oranges	
<b>LA BATTUTA DI AGNELLO</b>	21
Marinated Grilled Fillet of Lamb Paillard served with Green Beans and Broccoli	
<b>LO SPADA ALLA GRIGLIA</b>	21
Grilled Swordfish served with Mixed Leaves, Asparagus coated in Sesame Seeds and Cherry Tomatoes	
<b>LE MELANZANE ALLA PARMIGIANA (V)</b>	14
Layers of Deep Fried Aubergines with Tomato Sauce, Parmesan, Mozzarella and Basil	

## I CONTORNI

<b>L'INSALATA MISTA (VG)</b>	4.5
Mixed Leaves, Cherry Tomatoes, Cucumber	
<b>LA RUCOLA CON PECORINO (V)</b>	5.5
Rocket Salad with Cherry Tomatoes and Pecorino Shavings	
<b>LE VERDURE MISTE (VG)</b>	4
Pan Roasted Broccoli, Fine Beans, Carrots and Courgettes	
<b>LE PATATE AL ROSMARINO (VG)</b>	4
Garlic and Rosemary Roast Potatoes	

(V) Vegetarian

(VG) Vegan

(N) Nuts

(GF) Gluten Free

Please advise a member of staff of any allergies or dietary requirements

A discretionary 12.5% service charge will be added to your bill, which is shared in full by the staff team

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