

LA | TAGLIATA
ITALIAN KITCHEN

FOOD MENU

WHILE WAITING...

IL PANE (V)	£4
Home made rosemary, salt and sweet Italian cherry tomatoes focaccia and Carasau bread	
LE OLIVE (V)	£3
Selection of Italian taggiasche and Nocellara Olives	

I NOSTRI ANTIPASTI

LA BURRATA (V)	£12
Creamy Burrata from Puglia served on a bed of sweet Italian cherry tomatoes and Taggiasche olives, blended with balsamic, basil and Tuscan olive oil	
LA ZUCCA TOSTATA (V)	£10
Oven roasted Pumpkin on a bed of crispy salad, sweet Italian cherry tomatoes, Gorgonzola cheese and toasted almonds	
IL CULATELLO E BUFALA	£12
The classic Buffalo mozzarella served with D.O.P. Culatello ham from North of Italy	
LA PARMIGIANA (V)	£10
Hot and Creamy layered aubergines with our tomato sauce, Buffalo mozzarella, basil and Parmigiano Reggiano	
LA ZUPPA DI PESCE (S)	£14
A majestic stew, blend of prawns, swordfish, octopus and mussels slowly cooked in our spicy tomato sauce and white wine	
IL NOSTRO TAGLIERE	£16
Selection of Tuscan hams and salami and Italian D.O.P. cheeses served with our Chef's bruschetta, olives, artichokes and sardinian Carasau bread	

LE NOSTRE PASTE GOURMET

I TAGLIOLINI AL GRANCHIO (S)	£18
Pasta with fresh crab from Devon , asparagus, sweet Italian cherry tomatoes, chilli and garlic	
TAGLIATELLE AL PESTO E BURRATA (V) (N)	£15
Pasta with our basil pesto, served with Burrata from Puglia and Mediterranean organic pine nuts	
LE LINGUINE ALLA CARBONARA	£14
Pasta with eggs, D.O.P Pecorino cheese, crispy pork guanciale, black pepper	

LE TAGLIATELLE AI PORCINI TARTUFATI (V)	£16
Pasta with forest porcini mushrooms, rocket leaves, Parmesan shavings, sweet Italian cherry tomatoes and truffle oil from Umbria	
I RIGATONI ALLO ZAFFERANO, FUNGHI E GUANCIALE	£17
Pasta with saffron from Abruzzo, forest porcini mushrooms, crispy pork guanciale, chilli and D.O.P Pecorino cheese	
I RIGATONI AL RAGÚ	£16
Pasta with our strictly traditional beef fillet ragu sauce	
I TAGLIOLINI NERI AI FRUTTI DI MARE	£18
Black charcoal pasta with a blend of prawns, mussels, bottarga (salted, cured fish roe), chilli, sweet Italian cherry tomatoes and asparagus	

I NOSTRI SECONDI

LA TAGLIATA DI FILETTO DI MANZO - 250 GR -	£24
Grilled finest british beef fillet served with rocket salad, sweet Italian cherry tomatoes and Parmesan shavings	
LA TAGLIATA DI AGNELLO - 250 GR -	£22
Long marinated grilled fillet of Welsh lamb served with tenderstem broccoli	
LA BISTECCA DI SPADA - 200 GR -	£22
Grilled Atlantic swordfish served with sweet Italian cherry tomatoes, asparagus, roasted fennel and a blend of citrus fruits	
LA ZUPPA DI PESCE (S)	£22
A majestic stew, a blend of prawns, swordfish, octopus, mussels slowly cooked in our spicy tomato sauce and white wine	

I NOSTRI CONTORNI - SIDES

LA RUCOLA E POMODORINI (VG)	£5
Rocket salad with sweet Italian cherry tomatoes	
LE PATATE A ROSMARINO (VG)	£5
Garlic and Rosemary Roast Potatoes	
I BROCCOLI (VG)	£6
Tenderstem broccoli saute'and chilli	
L' INSALATA DI STAGIONE	£6
Crispy and rocket salad, blend of sweet Italian cherry tomatoes and Taggiasche olives, fresh fennel and slices of orange, in Tuscan olive oil	

I DOLCI

IL TIRAMISÙ (N)	£7
Layers of Savoiardi Biscuits soaked in Espresso Coffee and Amaretto Liquor with Mascarpone Cream, dusted with Chocolate	
LA PANNA COTTA	£7
Creamy Italian Pudding with berries coulis	
LA MOUSSE AL CIOCCOLATO (N)	£7
Creamy Chocolate made with fondant Chocolate, eggs, cream served with whipped Cream and Savoiaro biscuit	
IL GELATO	£7
Pistachio (N), Chocolate, Vanilla	
L'AFFOGATO (N)	£9
Vanilla Ice Cream with Coffee, served with homemade Almond Crumb	

I DOLCI

ESPRESSO, BLACK COFFEE	£3
CAPPUCCINO, DOUBLE, LATTE, MACCHIATO, TEA	£4.5
LIMONCELLO	£7
SAMBUCA	£7
AMARETTO DI SARONNO	£8
PASSITO DI PANTELLERIA SOLIDEA, 2015 (SWEET WINE)	£9
LIQUORE BERGAMOTTO DISTILLERIA QUAGLIA (DIGESTIF)	£8
AMARO MONTENEGRO	£7
GRAPPA SECCA 12 INVECCHIATA FRANCOLI	£7
GRAPPA BARRIQUE D'AUTORE VELVET, FRANCOLI PRESTIGE	£12

(V)Vegetarian **(N)**Nuts **(S)**Spicy **(VG)**Vegan. 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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