

Taberna Etrusca – Main Menu

Cestino di Pane Artigianale	£3.50
Italian rustic bread selection with extra virgin olive oil	
Olive Marinate	£3.00
large green and black marinated Taggiasche olives	

Antipasti

Insalata di Granchio con Mango, Avocado, Pomodorini e Menta	£10.25
fresh Cornish crab salad with avocado, mango, cherry tomato coulis and fresh mint	
Insalata Tricolore	£9.00
plaited buffalo mozzarella, avocado and sliced heritage tomatoes with a basil infused extra virgin olive oil dressing	
Carpaccio di Polpo Tiepido con Fagiolini, Patate e Pesto	£9.25
warm octopus carpaccio with fine beans, potatoes and a pesto dressing	
Crocante di Carta di Musica con Funghi Misti e Caprino	£8.95
crispy Sardinian music bread with mixed wild mushrooms and gratinated fine herb goat's cheese	
Tartara di Tonno con Pomodorini Mediterranei	£11.25
tuna tartare on a bed of finely chopped Pachino tomatoes, capers, red onions and pickled cucumber	
Calamaretti Saltati con Scalogno, Olive, Peperoncino Fresco e Pomodorini	£9.50
sautéed baby squid with shallots, chilli, olives and cherry tomatoes	
Bruschetta con Burrata di Andria, Pomodorini Arrosto e Salsa di Basilico	£10.50
sourdough bruschetta with burrata, confit tomatoes and basil dressing	
Gamberoni All' Aglio, Olio e Peperoncino Servito su Bruschetta	£10.75
pan-fried king prawns with garlic, olive oil and chilli served on a sourdough bruschetta	
Carpaccio di Manzo Scottato con Rucola, Parmigiano e Condimento al Balsamico	£10.50
Surrey farm beef carpaccio with rocket, shaved parmesan and an aged balsamic dressing	

SHARING PLATTERS

Antipasto Rustico della Taberna	for one or two to share	£11.00/£21.50
platter of Italian cured meats / aged parmesan / aged Roman pecorino / sun-dried tomatoes / baby onions / mozzarella		
Bruschette Miste	for two to share	£16.00
trio of bruschette, spicy Calabrian sausage / aubergine with goats cheese / Mediterranean peppers		
Tris Di Pasta	for two to share	£22.50
trio of homemade pasta, lobster ravioli / macaroni with a Welsh lamb ragú / gnocchi Sorrentina		
Antipasto di Pesce	for two to share	£22.50
trio of seafood, tuna tartare / garlic king prawns / fried calamari		

Pasta **Gluten free Garofalo pasta available on request**

Gnocchi alla Sorrentina	£11.75
homemade potato gnocchi with Pachino cherry tomatoes, fresh basil and shredded buffalo mozzarella	
Penne con Funghi Misti, Rucola, Pomodorini e Pecorino Romano	£10.50
penne with mixed wild mushrooms, rocket, sun blushed tomatoes and Roman pecorino	
Risotto con Funghi Porcini e Parmigiano	£12.50
risotto with cep mushrooms, and aged parmesan	
Ravioli di Astice con Salsa di Arogosta con Basilico Fresco	£13.50
homemade lobster ravioli in a lobster bisque sauce with fresh basil	
Maccaroni Freschi con Stracotto d'Agnello al Vino Rosso e Pecorino Romano	£11.00
home made macaroni with braised red wine Welsh lamb and aged Roman pecorino cheese	
Cannelloni con Ricotta di Bufala e Spinaci al Sugo di Pomodoro	£11.00
classic homemade cannelloni filled with buffalo ricotta and spinach in a plum tomato sauce	

Linguine alle Vongole e Peperoncino linguine with fresh venus clams and chilli	£11.75
Spaghetti all'Aglio, Olio e Peperoncino con Polpa di Granchio spaghetti tossed in garlic, chilli and oil, with fresh Cornish crab and roasted cherry tomatoes	£11.75
Spaghetti alla Chitarra Enzo homemade Chitarra spaghetti with Scottish beef fillet slices sautéed in garlic, chilli and plum tomato	£11.00
Any of the above pasta as a main course carries a £4.00 supplement.	

Pesci

Pesce Spada Stemperata con Verdure Agro Dolce pan fried swordfish steak with Sicilian style medley of vegetables	£16.75
Trancio di Tonno alla Griglia con Salicornia e Salsa Limone grilled tuna steak in with samphire and an Amalfi lemon sauce	£19.25
Grigliata di Pesce con Rucola e Salsa Tartara mixed grilled fish Mediterranean style with rocket salad and tartare sauce	£17.25
Merluzzo Avvolto con Pancetta al Forno con Croccante di Spinaci e Scarmorza oven roasted fillet of Atlantic cod wrapped in pancetta with a crisp roulade of spinach and scarmorza and a Pachino cherry tomato coulis	£16.50
Filetto di Branzino al Forno con Gamberi Saltati e Zucchine oven baked fillet of sea bass with sautéed king prawns and courgettes	£19.00

Carni

Petto di Pollo Ripieno di Caprino con Spinaci Agli Agrumi ed Uvetta breast of Shropshire chicken filled with goat's cheese on a bed of citrus leaf spinach and raisins	£14.50
Osso Buco con Risotto alla Milanese slow cooked osso buco Milanese style with saffron risotto	£16.25
Fegato alla Griglia con Pancetta e Pura di Patate e Cipollotti grilled calf's liver and pancetta served with a spring onion mash	£16.50
Vitello alla Milanese con Rucola e Pomodorini Marinati O con Spaghetti al Pomodoro e Basilico shallow-fried breaded Dutch veal with rocket and marinated sun blushed tomatoes or served with spaghetti in a fresh tomato and basil sauce	£18.00
Nodino di Vitello al Burro e Salvia pan-fried veal chop with fresh sage, butter and white wine	£22.50
Pancia di Maiale al Forno con Finocchio Gratinato e Mela Verde roasted Gloucester pork belly with gratinated fennel and a green apple compote	£16.50
Costolette D'Agnello alla Griglia con Cavolo Nero e Pura di Patate al Pecorino grilled Welsh lamb cutlets with braised black cabbage and a pecorino cheese mash	£18.50
Tagliata di Manzo alla Griglia con Funghi Misti e Fonduta al Tartufo grilled and sliced 28 day matured Surrey farm rib eye steak with mixed wild mushrooms and a creamy truffle fondue	£21.75

Verdure

Heritage Tomato and Basil Salad / Italian Mixed Leaf Salad	£4.50
Rocket Salad with Parmesan Shavings	£4.80

Triple Cooked Hand Cut Chips / Mashed Potato / Minted New Potatoes	£4.00
Deep-Fried Courgettes / Lightly Sautéed Spinach / Mixed Grilled Vegetables	£4.00
Calabrian Style Broccoli with Garlic and Chilli / Provencale Style Fine Beans	£4.00

Taberna Etrusca – Dessert Menu

Dolci

Torta di Formaggio alla Vaniglia con Caramello e Cioccolato	£7.75
chocolate and caramel glazed vanilla cheesecake on a crunchy biscuit base	
Profiteroles al Cioccolato Bianco	£7.75
soft choux pastries filled with chocolate cream, covered with a vanilla cream and milk chocolate curls	
Tiramisù al Caffé Ristretto con Biscotto Genovese	£7.50
traditional tiramisù with Genoese sponge biscuit	
Crostata di Limoni Brulée con Crema di Mascarpone	£7.75
Amalfi lemon tart brulée served with a mascarpone cream	
Latte Caramelato con Praline di Nociole e Panna montata e Granella	£7.75
crème caramel topped with a decadent vanilla mousse containing a layer of almond and hazelnut praline finished with caramelized sugar brulee	
Torta al Cioccolato, Nocciole e Caramello Salato	£7.75
chocolate pastry case with a base of salted caramel, topped up with chocolate praline ganache, roasted chopped hazelnuts and white chocolate drizzle	
Flute al Limoncello	£7.00
lemon ice cream with swirls of lemon liqueur sauce	
Coppa Yogurt Frutti di Bosco	£7.00
frozen yoghurt enriched with blueberries, redcurrants and a berry coulis	
Gelato alla Vaniglia Affogato	£7.00
vanilla ice cream drowned with a shot of espresso	
Selezione di Formaggi	£8.50
assortment of soft and hard Italian cheese, served with biscuits and honey	