

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 Caprino con Verdure Grigliate e Salsa di Noci	£8.95
crispy music bread with grilled vegetables, melted goat's cheese and walnut dressing	
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	
Tartare di Manzo Classico con Tuorlo di Uovo di Anatra e Crostino	£11.00
classic steak tartare topped with a duck egg yolk and served with a sourdough crostino	
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	
Bruschetta con Burrata di Andria, Pomodorini Arrosto e Salsa di Basilico	£10.25
sourdough bruschetta with burrata, confit tomatoes and basil dressing	
Antipasto Rustico della Taberna	for one or two to share £10.25/£19.00
platter of Italian cured meats, aged parmesan, Roman pecorino, sun-dried tomatoes and baby onions	

Pasta Gluten free Garofalo pasta available on request

Paccheri con Gamberi, Broccoli, Pomodori Secchi e Basilico	£11.75
homemade paccheri with sautéed tiger prawns, broccoli, sun dried tomatoes and basil	
Penne con Funghi Misti, Rucola, Pomodorini e Pecorino Romano	£10.50
penne with mixed wild mushrooms, rocket, sun blushed tomatoes and Roman pecorino	
Risotto alla Pescatore	£12.50
seafood risotto with a touch of tomato	
Ravioli di Astice con Salsa di Arogosta con Basilico Fresco	£13.50
homemade lobster ravioli in a lobster bisque sauce with fresh basil	
Panzerotti di Patate Viola con Fagiolini e Pesto	£11.25
homemade panzerotti filled with purple potatoes, fine beans and Genovese pesto sauce	
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	£11.75
linguine with fresh venus clams and chilli	
Spaghetti all'Aglio, Olio e Peperoncino con Polpa di Granchio	£11.75
spaghetti tossed in garlic, chilli and oil, with fresh Cornish crab and roasted cherry tomatoes	
Spaghetti alla Chitarra Enzo	£11.00
homemade Chitarra spaghetti with Scottish beef fillet slices sautéed in garlic, chilli and plum tomato	
Any of the above pasta as a main course carries a £4.00 supplement.	

Pesci

Fritto di Gamberi, Calamari ed Asparagi con Aioli alla Paprika lightly fried king prawns, squid and asparagus with a paprika aioli	£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
Platessa di Mare con Croccante di Spinaci e Scarmorza con Salsa Pachino pan fried fillets of plaice 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

Paillard di Pollo alla Griglia con Insalata di Carciofi, Mandorle, Fungho Castagno e Limone grilled breast of Shropshire corn fed chicken paillard with a rocket, artichoke, salted almonds and chestnut mushroom salad with a lemon dressing	£14.50
Involtino di Vitello con Mozzarella di Bufala, Porcini e Salsa di Vino Rosso folded veal escalopes filled with buffalo mozzarella and porcini mushrooms in a red wine jus	£16.25
Fegato alla Griglia con Pancetta e Purea 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
Tartare di Manzo Classico con Tuorlo D'Anatra e Patate Fritte classic steak tartare topped with a duck egg yolk served with French fries	£19.50
Saltimbocca di Maiale alla Romana con Pomodoro allo Zafferano pan fried medallions of Gloucester pork topped with Parma ham and fontina cheese with a white wine and fresh sage sauce, served with saffron filled baked tomato	£16.50
Costolette D'Agnello alla Griglia con Caponata grilled Welsh lamb cutlets with a fine herb drizzle served with a vegetable caponata	£18.50
Bistecca di Manzo alla Griglia al Pepe Nero con Ruccola, Fragole e Balsamico grilled Surrey farm sirloin steak with a black pepper crust and a rocket, strawberry and balsamic salad	£21.75

Verdure

Italian Mixed Salad	£4.25
Heritage Tomato and Basil Salad	£4.50
Rocket Salad with Parmesan Shavings	£4.80
Triple Cooked Hand Cut Chips / Mashed Potato	£3.90
Minted New Potatoes	£4.25
Deep-Fried Courgettes / Lightly Sautéed Spinach	£3.90
Calabrian Style Broccoli with Garlic and Chilli	£3.90
Mixed Grilled Vegetables	£3.90

Taberna Etrusca – Dessert Menu

Dolci

Torta di Formaggio alla Vaniglia con Caramello e Cioccolato	£7.50
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	£7.50
Amalfi lemon tart brulée served with a mascarpone cream	
Panna Cotta al Cioccolato Bianco con Salsa di Lamponi e Pistacchi	£7.50
white chocolate panna cotta served with raspberry compote and pistachio crumbs	
Frutti di Bosco con Gelato alla Vaniglia	£7.75
fresh fruits of the forest with vanilla ice cream	
Flute al Limoncello	£7.00
lemon ice cream with swirls of lemon liqueur sauce	
Coppa Fiordilatte, Fragole e Caramel	£7.00
milk gelato with an almond crunch, candied strawberries and caramel	
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	