

## Taberna Etrusca – Main Menu

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

### Antipasti

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<b>Melanzane alla Parmigiana</b>	£8.75
classic baked layers of aubergine, tomato and buffalo mozzarella with a parmesan gratin	
<b>Insalata Tricolore</b>	£9.00
plaited buffalo mozzarella, avocado and sliced heritage tomatoes with a basil infused extra virgin olive oil dressing	
<b>Carpaccio di Polpo Tiepido con Fagiolini, Patate e Pesto</b>	£9.25
warm octopus carpaccio with fine beans, potatoes and a pesto dressing	
<b>Mozzarella di Bufala in Carrozza con Cetriolo Sotto Aceto e Composta di Pomodorini</b>	£9.75
deep-fried buffalo mozzarella with a pickled cucumber and cherry tomato chutney	
<b>Tartara di Tonno, Pompelmo e Barbabietole Rosse Marinata</b>	£11.25
tuna tartare with pink grapefruit segments and marinated red beetroot	
<b>Calamaretti Saltati con Scalogno, Olive, Peperoncino Fresco e Pomodorini</b>	£9.50
sautéed baby squid with shallots, chilli, olives and cherry tomatoes	
<b>Gamberoni All' Aglio, Olio e Peperoncino Servito su Bruschetta</b>	£10.75
pan-fried king prawns with garlic, olive oil and chilli served on a sourdough bruschetta	
<b>Carpaccio di Manzo Scottato con Rucola, Parmigiano e Condimento al Balsamico</b>	£10.50
Surrey Farm beef carpaccio with rocket, shaved parmesan and an aged balsamic dressing	
<b>Bruschetta con Burrata di Andria, Pomodorini Arrosto e Salsa di Basilico</b>	£10.25
sourdough bruschetta with burrata, confit tomatoes and basil dressing	
<b>Antipasto Rustico della Taberna</b>	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

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<b>Gnocchi di Patate alla Sorrentina</b>	£10.50
homemade potato gnocchi with a plum tomato sauce, fresh basil and buffalo mozzarella	
<b>Penne con Funghi Misti, Rucola, Pomodorini e Pecorino Romano</b>	£10.50
penne with mixed wild mushrooms, rocket, sun blushed tomatoes and Roman pecorino	
<b>Risotto Primavera con Ricotta di Bufala al Forno</b>	£12.50
risotto with spring vegetables and oven baked buffalo ricotta	
<b>Ravioli di Astice con Salsa di Arogosta con Basilico Fresco</b>	£13.50
homemade lobster ravioli in a lobster bisque sauce with fresh basil	
<b>Pici Pasta al Ragú Bianco di Vitello</b>	£11.25
homemade picci (classic Tuscan type spaghetti) with a white veal ragú	
<b>Cannelloni con Ricotta di Bufala e Spinaci al Sugo di Pomodoro</b>	£11.00
classic homemade cannelloni filled with buffalo ricotta and spinach in a plum tomato sauce	
<b>Linguine alle Vongole e Peperoncino</b>	£11.75
linguine with fresh venus clams and chilli	
<b>Spaghetti all'Aglio, Olio e Peperoncino con Polpa di Granchio</b>	£11.75
spaghetti tossed in garlic, chilli and oil, with fresh Cornish crab and roasted cherry tomatoes	
<b>Spaghetti alla Chitarra Enzo</b>	£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

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<b>Suprema di Salmone Arrosto con Olandese Agli Agrumi ed Asparagi</b> oven baked cured Stornaway salmon supreme with asparagus and a citrus Hollandaise	£15.25
<b>Trancio di Tonno alla Griglia con Salicornia e Salsa Limone</b> grilled tuna steak in with samphire and an Amalfi lemon sauce	£19.25
<b>Grigliata di Pesce con Rucola e Salsa Tartara</b> mixed grilled fish Mediterranean style with rocket salad and tartare sauce	£17.25
<b>Platessa di Mare con Croccante di Spinaci e Scarmorza con Salsa Pachino</b> pan fried fillets of plaice with a crisp roulade of spinach and scarmorza and a Pachino cherry tomato coulis	£16.50
<b>Filetto di Branzino al Forno con Gamberi Saltati e Zucchine</b> oven baked fillet of sea bass with sautéed king prawns and courgettes	£19.00

## Carni

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<b>Paillard di Pollo alla Griglia con Insalata di Carciofi, Mandorle, Fungho Castagno e Limone</b> grilled breast of Shropshire corn fed chicken paillard with a rocket, artichoke, salted almonds and chestnut mushroom salad with a lemon dressing	£14.50
<b>Involtino di Vitello con Mozzarella di Bufala, Porcini e Salsa di Vino Rosso</b> folded veal escalopes filled with buffalo mozzarella and porcini mushrooms in a red wine jus	£16.25
<b>Fegato alla Griglia con Salsiccia di Luganica e Purea di Patate e Cipollotti</b> grilled calf's liver and Luganica sausage served with a spring onion mash	£16.50
<b>Vitello alla Milanese con Rucola e Pomodorini Marinati</b> <b>O con Spaghetti al Pomodoro e Basilico</b> 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
<b>Nodino di Vitello al Burro e Salvia</b> pan-fried veal chop with fresh sage, butter and white wine	£22.50
<b>Pancia di Maiale al Forno con Cipolle Caramellate, Pera al Vino e Purea di Patate</b> roasted belly of Gloucester pork with crackling, caramelised onions, red wine poached pear and mashed potatoes	£16.50
<b>Costolette D'Agnello alla Griglia con Caponata</b> grilled Welsh lamb cutlets with a fine herb drizzle served with a vegetable caponata	£18.50
<b>Tagliata di Manzo con Funghi Misti e Cipolle Fritte en Agro Dolce</b> grilled and sliced 28-day matured Hereford rib-eye with mixed wild mushrooms and pickled fried onions	£21.75

## Verdure

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<b>Italian Mixed Salad</b>	£4.25
<b>Heritage Tomato and Basil Salad</b>	£4.50
<b>Rocket Salad with Parmesan Shavings</b>	£4.80
<b>Triple Cooked Hand Cut Chips / Mashed Potato</b>	£3.90
<b>Minted New Potatoes</b>	£4.25
<b>Deep-Fried Courgettes / Lightly Sautéed Spinach</b>	£3.90
<b>Calabrian Style Broccoli with Garlic and Chilli</b>	£3.90
<b>Patate Arrosto alla Contadina (country style roasted potatoes)</b>	£3.90

## Taberna Etrusca – Dessert Menu

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### Dolci

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<b>Tiramisù al Caffé Ristretto con Biscotto</b> traditional tiramisù with Genoese sponge biscuit	<b>£7.00</b>
<b>Torta di Formaggio alla Vaniglia con Caramello e Cioccolato</b> chocolate and caramel glazed vanilla cheesecake on a crunchy biscuit base	<b>£7.00</b>
<b>Tortino alla Vaniglia e Cioccolato Fondente Servito con Gelato al Cocco</b> dark chocolate ganache and vanilla tartlet topped with a scoop of coconut ice cream	<b>£7.00</b>
<b>Crostata di Limoni Brulée con Crema di Mascarpone</b> Amalfi lemon tart brulée served with a mascarpone cream	<b>£7.00</b>
<b>Panna Cotta al Cioccolato Bianco con Salsa di Lamponi e Pistacchi</b> white chocolate panna cotta served with raspberry compote and pistachio crumbs	<b>£7.00</b>
<b>Coppa Mascarpone e Amaretto</b> rich mascarpone cream and chocolate sauce topped with crushed macaroons and chocolate curls	<b>£7.00</b>
<b>Flute al Limoncello</b> lemon ice cream with swirls of lemon liqueur sauce	<b>£6.50</b>
<b>Coppa Yogurt Frutti di Bosco</b> frozen yoghurt enriched with blueberries, redcurrants and a berry coulis	<b>£6.50</b>
<b>Selezione di Formaggi</b> assortment of soft and hard Italian cheese, served with biscuits and honey	<b>£8.50</b>