

# 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>	£3.25
large green and black marinated Taggiasche olives	

## Antipasti

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<b>Insalata di Granchio con Mango, Avocado, Pomodorini e Menta</b>	£10.25
fresh Cornish crab salad with avocado, mango, cherry tomato coulis and fresh mint	
<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>Tartara di Tonno con Pomodorini Mediterranei</b>	£11.25
tuna tartare on a bed of finely chopped Pachino tomatoes, capers, red onions and pickled cucumber	
<b>Calamaretti Saltati con Scalogno, Olive, Peperoncino Fresco e Pomodorini</b>	£9.50
sautéed baby squid with shallots, chilli, olives and cherry tomatoes	
<b>Bruschetta con Burrata di Andria, Pomodorini Arrosto e Salsa di Basilico</b>	£10.50
sourdough bruschetta with burrata, confit tomatoes and basil dressing	
<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 Capperi, Parmigiano e Salsa di Mostarda</b>	£10.50
Surrey farm beef carpaccio with capers, rocket, shaved parmesan and a honey mustard dressing	

## SHARING PLATTERS

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

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

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<b>Paccheri con Gamberi e Broccoletti</b>	£12.50
homemade paccheri with tiger prawns, broccoli, garlic, chilli and a dash of plum tomato sauce	
<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 con Funghi Porcini e Parmigiano</b>	£12.50
risotto with cep mushrooms, and aged parmesan	
<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>Maccheroni Freschi con Stracotto d'Agnello al Vino Rosso e Pecorino Romano</b>	£11.00
home made maccheroni with braised red wine Welsh lamb and aged Roman pecorino cheese	
<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	

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A discretionary service charge of 12.5% will be added to your bill.

<b>Spaghetti alla Chitarra Enzo</b>	<b>£11.50</b>
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 <b>£4.00</b> supplement.	

## Pesci

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<b>Pesce Spada Stemperata con Verdure Agro Dolce</b>	<b>£16.75</b>
pan fried swordfish steak with Sicilian style medley of vegetables	
<b>Trancio di Tonno alla Griglia con Salicornia e Salsa Limone</b>	<b>£19.75</b>
grilled tuna steak in with samphire and an Amalfi lemon sauce	
<b>Fritto Misto di Mare con Salsa Arrabbiata</b>	<b>£17.50</b>
Mediterranean style lightly fried king prawns, squid and Atlantic cod with an arrabbiata salsa	
<b>Merluzzo Avvolto con Pancetta al Forno con Croccante di Spinaci e Scarmorza</b>	<b>£17.00</b>
oven roasted fillet of Atlantic cod wrapped in pancetta with a crisp roulade of spinach and scarmorza and a Pachino cherry tomato coulis	
<b>Filetto di Branzino al Forno con Gamberi Saltati e Zucchine</b>	<b>£19.00</b>
oven baked fillet of sea bass with sautéed king prawns and courgettes	

## Carni

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<b>Paillard di Pollo ai Ferri con Insalata Catalana</b>	<b>£14.50</b>
grilled breast of Shropshire chicken served with a Catalan salad	
<b>Scaloppine di Vitello Tricolore</b>	<b>£16.50</b>
pan fried medallions of veal topped with buffalo mozzarella, leaf spinach and tomato confit	
<b>Fegato alla Griglia con Pancetta e Purea di Patate e Cipollotti</b>	<b>£16.50</b>
grilled calf's liver and pancetta served with a spring onion mash	
<b>Vitello alla Milanese con Rucola e Pomodorini Marinati O con Spaghetti al Pomodoro e Basilico</b>	<b>£18.00</b>
shallow-fried breaded Dutch veal with rocket and marinated sun blushed tomatoes or served with spaghetti in a fresh tomato and basil sauce	
<b>Nodino di Vitello al Burro e Salvia</b>	<b>£22.50</b>
pan-fried veal chop with fresh sage, butter and white wine	
<b>Noce D'Agnello al Forno con Contorno Primavera</b>	<b>£19.50</b>
oven roasted chump of Welsh lamb served with a medley of crisp asparagus, garden peas, courgettes and spinach	
<b>Tagliata di Manzo alla Griglia con Funghi Misti e Cipolle Fritte en Agro Dolce</b>	<b>£21.75</b>
grilled and sliced 28 day matured Surrey farm rib eye steak with mixed wild mushrooms and pickled fried onions	
<b>Grigliata Mista di Carne con Pomodori Arrosto, Patate Fritte e Salsa Bernese</b>	<b>£20.50</b>
or for two to share <b>£39.50</b>	
mixed grill selection of Surrey Farm 28 day matured rib-eye, Welsh lamb cutlets, Shropshire chicken and Luganica sausage served with roasted San Marzano tomatoes and Bernaise sauce	

## Verdure

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<b>Heritage Tomato and Basil Salad / Italian Mixed Leaf Salad</b>	<b>£4.50</b>
<b>Rocket Salad with Parmesan Shavings</b>	<b>£4.80</b>
<b>Triple Cooked Hand Cut Chips / Mashed Potato / Minted New Potatoes</b>	<b>£4.00</b>

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

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### Dolci

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<b>Tiramisù alla Fragola con Biscotto Genovese</b>	<b>£7.75</b>
strawberry tiramisù with Genoese sponge biscuit	
<b>Torta di Formaggio con Caramello e Pecan</b>	<b>£7.75</b>
American style baked cheesecake on a biscuit base ,finished with pecan and caramel	
<b>Mousse al Limone</b>	<b>£7.75</b>
delicate lemon mousse on a soaked sponge base ,topped with a thin layer of lemon glaze and decorated with finely drizzled chocolate	
<b>Coppa Mascarpone ed Amaretto</b>	<b>£7.75</b>
rich mascarpone cream and chocolate sauce topped with crushed amaretto biscuits and chocolate curls served in a glass ramekin	
<b>Torta Ricotta e Pere</b>	<b>£7.75</b>
ricotta cheese and pear tart between two layers of soft hazelnut biscuits	
<b>Flute al Limoncello</b>	<b>£7.50</b>
lemon ice cream with swirls of lemon liqueur sauce	
<b>Coppa Yogurt Frutti di Bosco</b>	<b>£7.50</b>
frozen yoghurt enriched with blueberries, redcurrants and a berry coulis	
<b>Gelato alla Vaniglia Affogato</b>	<b>£7.50</b>
vanilla ice cream drowned with a shot of espresso	
<b>Selezione di Formaggi</b>	<b>£8.50</b>
assortment of soft and hard Italian cheese, served with biscuits and honey	