

Taberna Etrusca – Main Menu

Cestino di Pane Artigianale	£3.50
Italian rustic bread selection with extra virgin olive oil	
Olive Marinate	£3.25
large green and black marinated Taggiasche olives	

Antipasti

Salmono Marinato ai Due Pepi con Insalata di Pompelmo, Finocchio e Cicoria Bianca	£10.10
thinly sliced Stornoway salmon marinated with green and pink peppercorns and a grapefruit, fennel and white chicory salad	
Insalata Tricolore	£9.00
plaited buffalo mozzarella, avocado and sliced heritage tomatoes with a basil infused extra virgin olive oil dressing	
Crocchette di Patate e Prosciutto con Fonduta Tartufata e Misticanza	£9.25
potato and Parma ham croquettes with a truffle cheese fondue and a mixed wild leaf salad	
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 Serviti su Bruschetta	£10.75
pan-fried king prawns with garlic, olive oil and chilli served on a sourdough bruschetta	
Carpaccio di Manzo Scottato con Capperi, Parmigiano e Salsa di Mostarda	£10.50
Surrey farm beef carpaccio with capers, rocket, shaved parmesan and a honey mustard 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

Tagliatelle con Salsa di Pomodoro, Mozzarella di Bufala e Basilico	£10.75
tagliatelle with a plum tomato sauce, buffalo mozzarella and fresh basil	
Penne con Funghi Misti, Rucola, Pomodorini e Pecorino Romano	£10.75
penne with mixed wild mushrooms, rocket, sun blushed tomatoes and Roman pecorino	
Risotto con Capesante e Crema di Zucchine	£13.50
risotto with king scallops and a courgette cream	
Ravioli di Astice con Salsa di Aragosta con Basilico Fresco	£13.50
homemade lobster ravioli in a lobster bisque sauce with fresh basil	
Maccheroni Freschi con Stracotto d'Agnello al Vino Rosso e Pecorino Romano	£11.00
home made maccheroni with a red wine braised Welsh lamb and aged Roman pecorino cheese	
Lasagna di Spinaci e Burrata	£11.50
homemade lasagna with spinach and burrata cheese	
Linguine alle Vongole e Peperoncino	£12.00
linguine with fresh venus clams and chilli	
Spaghetti all'Aglio, Olio e Peperoncino con Polpa di Granchio	£12.00

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

spaghetti tossed in garlic, chilli and oil, with fresh Cornish crab and roasted cherry tomatoes	
Spaghetti alla Chitarra Enzo	£12.00
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

Salmone Arrosto con Crema di Sedano Rapa ed Erba Cipollina	£16.75
roasted fillet of Stornoway salmon with celeriac cream and chives	
Trancio di Tonno alla Griglia con Salicornia e Salsa Limone	£19.75
grilled tuna steak in with samphire and an Amalfi lemon sauce	
Grigliata Mista di Pesce con Risotto Zafferano e Condimento al Peperoncino	£17.50
grilled mixed fish Mediterranean style with saffron risotto and a lemon and chilli dressing	
Merluzzo Avvolto con Pancetta al Forno con Croccante di Spinaci e Scamorza	£17.00
oven roasted fillet of Atlantic cod wrapped in pancetta with a crisp roulade of spinach and scamorza and a Pachino cherry tomato coulis	
Filetto di Branzino al Forno con Gamberi Saltati e Zucchine	£19.00
oven baked fillet of sea bass with sautéed king prawns and courgettes	

Carni

Petto di Pollo al Ripieno di Scamorza e Spinaci con Purea di Patate e Salsa al Rosmarino	£14.75
breast of Shropshire chicken filled with smoked scamorza and leaf spinach, pan fried with a light fresh rosemary jus served with mashed potato	
Scaloppina di Vitello Tricolore	£16.50
pan fried paillard of veal topped with buffalo mozzarella, leaf spinach and tomato confit and a red wine jus	
Fegato alla Griglia con Pancetta e Purea di Patate al Cipollotto	£16.50
grilled calf's liver and pancetta served with a spring onion mash	
Vitello alla Milanese con Rucola e Pomodorini Marinati	
O con Spaghetti al Pomodoro e Basilico	£18.00
shallow-fried breaded Dutch veal with rocket and marinated sun blushed tomatoes or served with spaghetti in a fresh tomato and basil sauce	
Nodino di Vitello al Burro e Salvia	£22.50
pan-fried veal chop with fresh sage, butter and white wine	
Stinco D'Agnello con "Colcannon Mash" Patate e Pastinache Croccanti e Cavolo Nero	£18.75
slow cooked Welsh lamb shank with colcannon mash, crispy parsnips, red cabbage and a rich Barolo wine jus	
Bistecca di Manzo alla Griglia con Funghi Misti e Cipolle in Agro Dolce Fritte	£22.00
grilled 28 day matured Surrey farm rib eye steak with mixed wild mushrooms and pickled fried onions	
Costata di Manzo Invecchiata alla Griglia con Pomodori Arrosto e Salsa Bernese	
	for one hungry or two to share £46.00
grilled 800 gram 28 day dry aged highland cote de boeuf with grilled tomatoes and bernaise	

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

Tiramisù al Caffé Ristretto con Biscotto Genovese	£7.95
traditional tiramisù with Genoese sponge biscuit	
Torta di Formaggio alle Fragole	£7.95
biscuit base with a layer of lemon flavoured ricotta ,topped with redcurrants and wild strawberries	
Torta Limone	£7.95
delicate shortcrust pastry filled with lemon flavoured patisserie cream, topped with a lightly browned meringue	
Panna Cotta con Caramello	£7.75
traditional Italian dessert made with fresh cream and vanilla, topped with caramel sauce	
Torta Cioccolato e Pere	£7.95
shortcrust pastry base filled with chocolate cream, decorated with half pear and chocolate curls	
Flute al Limoncello	£7.50
lemon ice cream with swirls of lemon liqueur sauce	
Coppa Fiordilatte Fragole e Caramello	£7.50
milk gelato with almond crunch, semi-candied strawberries caramel and flaked almond topping	
Gelato alla Vaniglia Affogato	£7.50
vanilla ice cream drowned with a shot of espresso	
Selezione di Formaggi	£9.00
assortment of soft and hard Italian cheese, served with biscuits and honey	