

Taberna Etrusca – Main Menu

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

Antipasti

Mousse Di Sgombro e Timo con Carpaccio di Barbabietola	£10.50
thyme and caper mackerel mousse on a beetroot carpaccio	
Insalata Tricolore	£10.25
plaited buffalo mozzarella, avocado and sliced heritage tomatoes with a basil infused extra virgin olive oil dressing	
Fagottini di Ricotta, Spinaci e Pinoli con Coulis di Pomodorini e Misticanza	£9.75
puff pastry dumplings filled with ricotta, leaf spinach and pine kernels on a cherry tomato base and mixed leaves	
Tartara di Tonno con Pomodorini Mediterranei	£11.75
tuna tartare on a bed of finely chopped Pachino tomatoes, capers, red onions, pickled cucumber	
Calamaretti Saltati con Scalogno, Olive, Peperoncino Fresco e Pomodorini	£10.25
sautéed baby squid with shallots, chilli, olives and cherry tomatoes	
Bruschetta con Burrata di Andria, Pomodorini Arrosto e Salsa di Basilico	£11.00
sourdough bruschetta with burrata, confit tomatoes and basil dressing	
Gamberoni All'Aglio, Olio e Peperoncino Serviti su Bruschetta	£11.50
pan-fried king prawns with garlic, olive oil and chilli served on a sourdough bruschetta	
Carpaccio di Manzo con Salsa di Senape in Grani, Rucola e Parmigiano	£11.75
seared Scotch beef carpaccio with a grain mustard mayonnaise, rocket and shaved aged parmesan	

SHARING PLATTERS

Antipasto Rustico della Taberna	for one or two to share	£12.00/£23.50
platter of Italian cured meats / aged parmesan / aged Roman pecorino / sun-dried tomatoes / baby onions / mozzarella		
Tris Di Pasta	for two to share	£22.50
trio of homemade pasta, lobster ravioli / penne Enzo / 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 Cozze, Zafferano e Pomodorini	£12.00
tagliatelle with Scottish mussels, saffron and cherry tomatoes	
Gnocchi di Barbabietola Ripieni di Formaggio di Capra con Pesto di Rucola e Noci	£11.75
beetroot gnocchi filled with goats cheese and a rocket and walnut pesto	
Penne con Funghi Misti, Rucola, Pomodorini e Pecorino Romano	£11.75
penne with mixed wild mushrooms, rocket, sun blushed tomatoes and Roman pecorino	
Risotto con Salsiccia e Funghi Porcini	£13.50
risotto with Italian sausage and ceps mushrooms	
Ravioli di Astice con Salsa di Aragosta con Basilico Fresco	£14.25
homemade lobster ravioli in a lobster bisque sauce with fresh basil	
Cappellacci Ripieni di Carne Brasata al Burro e Salvia	£13.50
fresh pasta filled with slow cooked braised beef and a butter and fresh sage sauce	
Linguine alle Vongole e Peperoncino	£13.50
linguine with fresh venus clams and chilli	
Spaghetti all'Aglio, Olio e Peperoncino con Polpa di Granchio	£13.50
spaghetti tossed in garlic, chilli and oil, with fresh Cornish crab and roasted cherry tomatoes	

Spaghetti alla Chitarra Enzo	£13.50
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

Sgombro a Farfalla in Padella con Cumino, Coriandolo e Limone Servito con Insalata di Patate e Cipollotti	£17.25
pan fried mackerel with cumin, coriander and lemon served with a potato and spring onion salad	
Trancio di Tonno alla Griglia con Salicornia e Salsa Limone	£21.25
grilled tuna steak in with samphire and an Amalfi lemon sauce	
Grigliata Mista di Pesce con Risotto Zafferano e Condimento al Peperoncino	£18.50
grilled mixed fish Mediterranean style with saffron risotto and a lemon and chilli dressing	
Merluzzo in Crosta di Mandorle con Cavolo Riccio Cremoso	£18.50
oven roasted Atlantic cod with an almond crust and served with creamed curly kale	
Filetto di Branzino al Forno con Gamberi Saltati e Zucchine	£20.50
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	£16.25
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	£17.50
pan fried paillard of veal topped with buffalo mozzarella, leaf spinach and tomato confit and a red wine jus	
Fegato di Vitello alla Griglia con Luganica e Patate Schiacciate	£17.75
grilled calf's liver with Luganica sausage and crushed potatoes	
Vitello alla Milanese con Rucola e Pomodorini Marinati	£19.00
O con Spaghetti al Pomodoro e Basilico	£19.00
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	£23.50
pan-fried veal chop with fresh sage, butter and white wine	
Pancia di Maiale Arrosto con Salsa di Mele e Bok Choi	£19.00
roasted Gloucester pork belly with an apple sauce and honey sautéed Bok Choi	
Bistecca di Manzo alla Griglia Gratinata al Gorgonzola con Cipolle in Agro Dolce Fritte	£24.50
grilled 28 day matured Surrey farm rib eye steak with pickled fried onions and topped with gratinated gorgonzola cheese	
Costata di Manzo Invecchiata alla Griglia con Pomodori Arrosto e Salsa Bernese	£47.00
for one hungry or two to share	
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 / Sautéed Potatoes /	£4.25
Deep-Fried Courgettes / Lightly Sautéed Spinach / Honey Sautéed Bok Choi	£4.50
Calabrian Style Broccoli with Garlic and Chilli / Creamed Curly Kale	£4.50

Taberna Etrusca – Dessert Menu

Dolci

Tiramisù al Caffè Ristretto con Biscotto Genovese traditional tiramisù with Genoese sponge biscuit	£7.95
Torta di Formaggio Ripieno di Mirtilli con Frutta del Passione mascarpone cheesecake filled with blueberries and topped with passion fruit	£7.95
Mousse al Cioccolato con Mandorle Tostate e Croccante di Meringa chocolate mousse with roasted almonds and a meringue crunch	£7.95
Torta Limone delicate shortcrust pastry filled with lemon flavoured patisserie cream, topped with a lightly browned meringue	£7.95
Panna Cotta alla Vaniglia con Rabarbaro vanilla panna cotta topped with poached rhubarb	£7.95
Flute al Limoncello lemon ice cream with swirls of lemon liqueur sauce	£7.95
Coppa Stracciatella vanilla ice cream with chocolate sauce, chocolate chips and topped with praline hazlenuts	£7.50
Gelato alla Vaniglia Affogato vanilla ice cream drowned with a shot of espresso	£7.50
Selezione di Formaggi assortment of soft and hard Italian cheese, served with biscuits and honey	£9.00