

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

Parmigiana di Melanzane al Tegamino	£9.75
classic baked aubergine with buffalo mozzarella, Parmesan cheese and a Datterino tomato sauce	
Insalata Tricolore	£10.25
plaited buffalo mozzarella, avocado and sliced heritage tomatoes with a basil infused extra virgin olive oil dressing	
Insalata di Quinoa e Feta con Verdure Arrosto	£9.25
quinoa and feta salad with roasted vegetables, lemon dressing and crisp panettone croutons	
Tartara di Tonno con Peperoncino, Zenzero, Semi di Sesamo e Crostini di Focaccia	£12.00
tuna tartare with light chilli, ginger, sesame seeds and focaccia croutons	
Calamaretti Saltati con Scalogno, Olive, Peperoncino Fresco e Pomodorini	£10.25
sautéed baby squid with shallots, chilli, olives and cherry tomatoes	
Vitello Tonnato	£11.25
chilled, sliced veal loin in a creamy tuna and caper sauce	
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 Fonduta Tartufata e Rucola	£11.75
finely sliced Surrey farm beef carpaccio with a truffle cheese fondue and rocket salad	

Sharing Platters

Antipasto Rustico della Taberna	for one or two to share	£12.00/£23.50
platter of Italian cured meats / aged parmesan / olives / sun-dried tomatoes / silver skin baby onions / buffalo 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 and fried calamari		

Pasta Gluten free Garofalo pasta available on request

Spaghetti Cacio e Pepe con Pistacchi	£12.00
spaghetti with Roman pecorino cheese, black pepper and sprinkled with pistachios	
Gnocchi alla Sorrentina con Mozzarella Gratinata	£12.00
homemade potato gnocchi with a San Marzano tomato sauce and gratinated buffalo mozzarella	
Penne con Funghi Misti, Rucola, Pomodorini e Pecorino Romano	£12.00
penne with mixed wild mushrooms, rocket, sun blushed tomatoes and Roman pecorino	
Risotto con Gamberi e Cipollotti	£14.50
risotto mantecato with tiger prawns, spring onions and spicy Datterino tomatoes	
Ravioli di Astice con Salsa di Aragosta con Basilico Fresco	£14.50
homemade lobster ravioli in a lobster bisque sauce with fresh basil	
Maccheroni Freschi con Ragú di Vitello e Scaglie di Pecorino	£13.75
homemade macaroni with a creamy veal ragú and Roman Pecorino cheese shavings	
Linguine alle Vongole e Peperoncino	£14.50
linguine with fresh venus clams and chilli	
Spaghetti all'Aglio, Olio e Peperoncino con Polpa di Granchio	£13.75
spaghetti tossed in garlic, chilli and oil, with fresh Cornish crab and roasted cherry tomatoes	

Spaghetti alla Chitarra Enzo	£13.75
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 Caponata di Verdure	£18.25
roasted fillet of Stornoway salmon with a mixed vegetable caponata	
Trancio di Tonno alla Griglia con Salicornia e Salsa Limone	£21.25
grilled tuna steak with samphire and an Amalfi lemon sauce	
Grigliata Mista di Pesce con Condimento al Peperoncino e Timballo di Riso alla Zafferano	£18.50
grilled mixed fish Mediterranean style with a lemon and chilli dressing and a saffron risotto timbale	
Merluzzo Arrosto con Pancetta e Broccoli Teneri	£18.00
oven roasted fillet of Atlantic cod wrapped in pancetta and served with tender stem broccoli	
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 Ripieno di Scamorza e Spinaci con Purea di Patate e Salsa al Rosmarino	£17.50
breast of Shropshire chicken filled with smoked scamorza and leaf spinach, pan fried with a light fresh rosemary jus served with mashed potato	
Osso Buco con Riso in Bianco Mantecato con Burro e Parmigiano e Piselli Saltati	£18.25
braised veal osso buco served with a butter, parmesan and garden pea risotto	
Bistecca di Maiale in Crema di Funghi e Salsa Tartufata, Spinaci	£18.50
Tamworth pork rib eye with a creamy mixed wild mushroom and truffle sauce, leaf spinach	
Fegato di Vitello alla Griglia con Pancetta e Purea di Patate ai Cipollotti	£18.00
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	£19.00
shallow fried breaded veal with rocket and marinated sun blushed tomatoes or served with spaghetti in a fresh tomato and basil sauce	
Noce di Agnello con Purea di Patate, Cuore di Carciofo Fritto e Salsa Ribes Rosso	£19.50
roasted chump of Welsh lamb with mashed potato, fried artichoke heart and fresh red currant jus	
Nodino di Vitello al Burro e Salvia	£24.50
pan fried veal chop with fresh sage, butter and white wine	
Bistecca di Manzo alla Griglia con Salsa al Pepe Rosa, Patate Fritte	£24.50
grilled 28 day matured Surrey farm rib eye steak with a pink peppercorn reduction, French fries	
Costata di Manzo Invecchiata alla Griglia con Pomodori Arrosto e Salsa Bernese	
for one hungry or two to share	£49.50
grilled 800 gram 28 day dry aged Highland cote de boeuf with grilled tomatoes and bernaise sauce	

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 / Garden Peas with Onions and Pancetta	£4.50
Broccoli with Garlic and Chilli	£4.80

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

Taberna Etrusca – Dessert Menu

Dolci

Tiramisù al Caffé Ristretto con Biscotto Genovese	£8.25
traditional tiramisù with Genoese sponge biscuit	
Torta di Formaggio Ripieno di Mirilli con Frutta del Passione	£8.25
mascarpone cheesecake filled with blueberries and topped with passion fruit	
Budino al Caramello Appiccicoso	£7.95
traditional sticky toffee pudding, packed with dates and coated with a butterscotch sauce and double cream	
Mousse al Cioccolato Bianco con Crumble di Panettone e Croccante di Meringa	£7.95
white chocolate mousse with a panettone crumble and meringue crunch	
Panna Cotta alla Vaniglia con Frutti di Bosco	£7.95
vanilla panna cotta topped with fruits of the forest	
Tartufo di Limone e Limoncello	£7.95
refreshing lemon ice cream filled with the typical Limoncello liquor made with lemons from the Amalfi coast	
Coppa Stracciatella	£7.95
vanilla ice cream with chocolate sauce, chocolate chips and topped with praline hazelnuts	
Gelato alla Vaniglia Affogato	£7.95
vanilla ice cream drowned with a shot of espresso	
Selezione di Formaggi	£9.50
assortment of soft and hard Italian cheese, served with biscuits and honey	