

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

Arancini di Riso con Pomodoro Piccante	£8.75
deep fried saffron rice balls on a spicy Datterino tomato salsa	
Insalata Tricolore	£10.75
plaited buffalo mozzarella, avocado and sliced heritage tomatoes with a basil infused extra virgin olive oil dressing	
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	£11.75
sautéed baby squid with shallots, chilli, olives and cherry tomatoes	
Prosciutto di Parma con Melone	£11.75
18 month cured Gran Riserva Parma ham with melon	
Bruschetta con Burrata di Andria, Pomodorini Arrosto e Salsa di Basilico	£11.50
sourdough bruschetta with burrata, confit tomatoes and basil dressing	
Gamberoni All'Aglio, Olio e Peperoncino Serviti su Bruschetta	£12.50
pan fried king prawns with garlic, olive oil and chilli served on a sourdough bruschetta	
Carpaccio di Manzo con Salsa di Carciofi Gerusalemme e Rucola	£12.25
finely sliced Surrey farm beef carpaccio with a Jerusalem artichoke drizzle and rocket	

Sharing Platters

Antipasto Rustico della Taberna	for one or two to share	£12.50/£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

Paccheri Cacio e Pepe con Pistacchi	£14.00
homemade paccheri with Roman pecorino cheese, black pepper and sprinkled with pistachios	
Risotto con Funghi Selvatici, Scaglie di Parmigiano ed Olio al Tartufo	£15.00
risotto mantecato with mixed wild mushrooms, shaved Parmesan shavings and a truffle oil drizzle	
Penne con Funghi Misti, Rucola, Pomodorini e Pecorino Romano	£13.75
penne with mixed wild mushrooms, rocket, sun blushed tomatoes and Roman pecorino	
Ravioli di Astice con Salsa di Aragosta con Basilico Fresco	£15.50
homemade lobster ravioli in a lobster bisque sauce with fresh basil	
Maccheroni Freschi con Ragú di Vitello e Scaglie di Pecorino	£14.75
homemade macaroni with a creamy veal ragú and Roman Pecorino cheese shavings	
Linguine alle Vongole e Peperoncino	£15.50
linguine with fresh venus clams and chilli	
Spaghetti all'Aglio, Olio e Peperoncino con Polpa di Granchio	£15.50
spaghetti tossed in garlic, chilli and oil, with fresh Cornish crab and roasted cherry tomatoes	
Spaghetti alla Chitarra Enzo	£14.75
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

Grigliata di Pesce Misto con Timballo di Riso	£21.50
mixed grilled tuna, seabass, squid and king prawns, served with a spicy salsa and a saffron rice timbale	
Trancio di Tonno alla Griglia con Salicornia e Salsa Limone	£22.00
grilled tuna steak with samphire and an Amalfi lemon sauce	
Merluzzo Arrosto con Pancetta e Broccoli Teneri	£19.00
oven roasted fillet of Atlantic cod wrapped in pancetta and served with tender broccoli	
Filetto di Branzino al Forno con Gamberi Saltati e Zucchine	£21.50
oven baked fillet of sea bass with sautéed king prawns and courgettes	

Carni

Petto di Pollo Ripieno di Taleggio Avvolto con Prosciutto di Parma con Purea di Patate e Salsa al Rosmarino	£18.50
breast of Shropshire chicken filled with taleggio cheese, wrapped with Parma ham and pan fried with a light fresh rosemary jus served with mashed potato	
Petto d'Anatra al Agro Dolce con Pak Choi Saltate	£19.50
breast of Gressingham duck pan fried with a sweet and sour orange and Gran Marnier sauce, served with sesame oil and ginger pak choi	
Fegato di Vitello alla Griglia con Pancetta e Purea di Patate ai Cipollotti	£18.50
grilled calf's liver and pancetta served with a spring onion mash	
Bistecca d'Agnello al Rosmarino alla Griglia con Caponata di Verdure	£21.50
Welsh leg of lamb steak grilled with fresh rosemary and served with a fresh mint salsa and vegetable caponata	
Vitello alla Milanese con Rucola e Pomodorini Marinati	
O con Spaghetti al Pomodoro e Basilico	£19.75
shallow fried breaded 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	£26.00
pan fried veal chop with fresh sage, butter and red wine reduction	
Bistecca di Manzo alla Griglia con Salsa al Pepe Rosa e Patate Saltate	£25.50
grilled 28 day matured Surrey farm rib eye steak with a pink peppercorn reduction and sautéed potatoes	

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 / Sesame Oil and Ginger Pak Choi	£4.80

Taberna Etrusca – Dessert Menu

Dolci

Tiramisù al Caffé Ristretto con Biscotto Genovese	£8.25
traditional tiramisù with Genoese sponge biscuit	
Cheesecake al Cioccolato Bianco e Frutto della Passione	£8.25
white chocolate and passion fruit cheesecake	
Creme Brulée	£8.25
vanilla custard base with a caramelised brown sugar topping	
Sorbetto al Cocco e Mango	£7.95
coconut ice cream and mango sorbet with a heart of meringue and topped with a raspberry, a lychee and a kiwi slice	
Flute di Limoncello	£8.25
traditional Italian limoncello liqueur sorbet in a champagne flute	
Gelato al Cioccolato	£7.95
dairy chocolate chip ice cream	
Gelato Vaniglia	£7.95
Papua New Guinea vanilla ice cream	
Gelato alla Vaniglia Affogato	£8.50
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	