

# 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>	£3.50
large green and black marinated Taggiasche olives	

## Antipasti

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<b>Arancini di Riso con Pomodoro Piccante</b>	£9.25
deep fried saffron rice balls with a buffalo mozzarella filling on a spicy Datterino tomato salsa	
<b>Insalata Tricolore</b>	£11.00
plaited buffalo mozzarella, avocado and sliced heritage tomatoes with a basil infused extra virgin olive oil dressing	
<b>Tartara di Tonno con Peperoncino, Zenzero, Semi di Sesamo e Crostini di Focaccia</b>	£12.50
tuna tartare with light chilli, ginger, sesame seeds and focaccia croutons	
<b>Calamaretti Saltati con Scalogno, Olive, Peperoncino Fresco e Pomodorini</b>	£12.00
sautéed baby squid with shallots, chilli, olives and cherry tomatoes	
<b>Prosciutto di Parma con Melone</b>	£12.25
18 month cured Gran Riserva Parma ham with melon	
<b>Bruschetta con Burrata di Andria, Pomodorini Arrosto e Salsa di Basilico</b>	£11.75
sourdough bruschetta with burrata, confit tomatoes and basil dressing	
<b>Gamberoni All'Aglio, Olio e Peperoncino Serviti su Bruschetta</b>	£12.75
pan fried king prawns with garlic, olive oil and chilli served on a sourdough bruschetta	
<b>Carpaccio di Manzo con Concasse di Pomodori, Rucola, Parmigiano e Tartufo Nero</b>	£12.75
finely sliced Surrey farm beef carpaccio with a fresh concasse of tomatoes, rocket, shaved parmesan and black truffle	

## Sharing Platters

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<b>Antipasto Rustico della Taberna</b>	for one or two to share	£13.50/£24.50
platter of Italian cured meats / aged parmesan / olives / sun-dried tomatoes / silver skin baby onions / buffalo mozzarella		
<b>Tris Di Pasta</b>	for two to share	£24.50
trio of homemade pasta, lobster ravioli / penne Enzo / gnocchi Sorrentina		
<b>Antipasto di Pesce</b>	for two to share	£24.50
trio of seafood, tuna tartare, garlic king prawns and fried calamari		

## Pasta Gluten free Garofalo pasta available on request

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<b>Paccheri Cacio e Pepe con Pistacchi</b>	£14.00
homemade paccheri with Roman pecorino cheese, black pepper and sprinkled with pistachios	
<b>Risotto con Funghi Selvatici, Scaglie di Parmigiano ed Olio al Tartufo</b>	£15.00
risotto mantecato with mixed wild mushrooms, shaved Parmesan shavings and a truffle oil drizzle	
<b>Penne con Funghi Misti, Rucola, Pomodorini e Pecorino Romano</b>	£13.75
penne with mixed wild mushrooms, rocket, sun blushed tomatoes and Roman pecorino	
<b>Ravioli di Astice con Salsa di Aragosta con Basilico Fresco</b>	£15.50
homemade lobster ravioli in a lobster bisque sauce with fresh basil	
<b>Maccheroni Freschi con Ragú di Vitello e Scaglie di Pecorino</b>	£14.75
homemade macaroni with a creamy veal ragú and Roman Pecorino cheese shavings	
<b>Linguine alle Vongole e Peperoncino</b>	£15.50
linguine with fresh venus clams and chilli	
<b>Spaghetti all'Aglio, Olio e Peperoncino con Polpa di Granchio</b>	£15.50
spaghetti tossed in garlic, chilli and oil, with fresh Cornish crab and roasted cherry tomatoes	
<b>Spaghetti alla Chitarra Enzo</b>	£14.75
homemade chitarra spaghetti with Scottish beef fillet slices sautéed in garlic, chilli and plum tomato	
<b>Any of the above pasta as a main course carries a £5.00 supplement.</b>	

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

## Pesci

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<b>Grigliata di Pesce Misto con Timballo di Riso</b>	<b>£21.50</b>
mixed grilled tuna, seabass, squid and king prawns, served with a spicy salsa and a saffron rice timbale	
<b>Trancio di Tonno alla Griglia con Salicornia e Salsa Limone</b>	<b>£22.00</b>
grilled tuna steak with samphire and an Amalfi lemon sauce	
<b>Merluzzo Arrosto con Pancetta e Broccoli Teneri</b>	<b>£19.50</b>
oven roasted fillet of Atlantic cod wrapped in pancetta and served with tender broccoli	
<b>Filetto di Branzino al Forno con Gamberi Saltati e Zucchine</b>	<b>£22.00</b>
oven baked fillet of sea bass with sautéed king prawns and courgettes	

## Carni

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<b>Petto di Pollo Ripieno di Taleggio Avvolto con Prosciutto di Parma con Purea di Patate e Salsa al Rosmarino</b>	<b>£19.00</b>
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	
<b>Petto d'Anatra al Agro Dolce con Pak Choi Saltate</b>	<b>£19.50</b>
breast of Gressingham duck pan fried with a sweet and sour orange and Gran Marnier sauce, served with a sweet potato mash	
<b>Fegato di Vitello alla Griglia con Pancetta e Purea di Patate ai Cipollotti</b>	<b>£19.00</b>
grilled calf's liver and pancetta served with a spring onion mash	
<b>Osso Buco con Riso in Bianco Mantecato con Burro e Parmigiano</b>	<b>£19.50</b>
braised veal osso buco served with a butter and parmesan risotto and sautéed garden peas	
<b>Vitello alla Milanese con Rucola e Pomodorini Marinati</b>	
<b>O con Spaghetti al Pomodoro e Basilico</b>	<b>£21.00</b>
shallow fried breaded 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>£26.00</b>
pan fried veal chop with fresh sage, butter and red wine reduction	
<b>Bistecca di Manzo alla Griglia con Salsa al Pepe Rosa e Patate Saltate</b>	<b>£25.50</b>
grilled 28 day matured Surrey farm rib eye steak with a pink peppercorn reduction and sautéed potatoes	

## 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 / Sautéed Potatoes /</b>	<b>£4.25</b>
<b>Deep-Fried Courgettes / Lightly Sautéed Spinach / Garden Peas with Onions and Pancetta</b>	<b>£4.50</b>
<b>Broccoli with Garlic and Chilli / Sweet Potato Mash</b>	<b>£4.80</b>

## Taberna Etrusca – Dessert Menu

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### Dolci

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<b>Tiramisù al Caffé Ristretto con Biscotto Genovese</b>	<b>£8.50</b>
traditional tiramisù with Genoese sponge biscuit	
<b>Cheesecake al Cioccolato Bianco e Frutto della Passione</b>	<b>£8.50</b>
white chocolate and passion fruit cheesecake	
<b>Creme Brulée</b>	<b>£8.50</b>
vanilla custard base with a caramelised brown sugar topping	
<b>Sorbetto al Cocco e Mango</b>	<b>£8.50</b>
coconut ice cream and mango sorbet with a heart of meringue and topped with a raspberry, a lychee and a kiwi slice	
<b>Tartufo Limone e Limoncello</b>	<b>£8.50</b>
refreshing lemon ice cream filled with the typical Limoncello liquor made with lemons from the Amalfi coast	
<b>Gelato al Cioccolato</b>	<b>£7.95</b>
dairy chocolate chip ice cream	
<b>Gelato Vaniglia</b>	<b>£7.95</b>
Papua New Guinea vanilla ice cream	
<b>Gelato alla Vaniglia Affogato</b>	<b>£8.75</b>
vanilla ice cream drowned with a shot of espresso	
<b>Selezione di Formaggi</b>	<b>£9.75</b>
assortment of soft and hard Italian cheese, served with biscuits and honey	