

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	£9.50
deep fried saffron rice balls with a buffalo mozzarella filling on a spicy Datterino tomato salsa	
Insalata Tricolore	£11.00
plaited buffalo mozzarella, avocado and sliced heritage tomatoes with a basil infused extra virgin olive oil dressing	
Timballo di Granchio con Pesce Grigliate ed Avocado	£13.00
Cornish crab timbale with grilled peach and avocado	
Calamaretti Saltati con Scalogno, Olive, Peperoncino Fresco e Pomodorini	£12.25
sautéed baby squid with shallots, chilli, olives and cherry tomatoes	
Melanzane alla Parmigiana	£12.25
classic oven baked aubergine layered with parmesan, tomatoes, buffalo mozzarella and fresh basil	
Bruschetta di Pane Toscano con Funghio Selvatici, Salsa Taleggio ed Olio di Tartufo d' Alba	£11.75
toasted sourdough Tuscan bread with sautéed mixed wild mushrooms, taleggio cheese fondue and truffle oil	
Gamberoni All'Aglio, Olio e Peperoncino Servito su Bruschetta	£12.75
pan fried king prawns with garlic, olive oil and chilli served on a sourdough bruschetta	
Carpaccio di Manzo con Concasse di Pomodori, Rucola, Parmigiano e Tartufo Nero	£13.00
finely sliced Surrey farm beef carpaccio with a fresh concasse of tomatoes, rocket, shaved parmesan and black truffle	
Capesante alla Griglia Avvolto con Pancetta con Rucola ed Balsamico	£13.00
grilled scallops wrapped with pancetta with rocket and balsamic	

Sharing Platters

Antipasto Rustico della Taberna	for one or two to share	£13.50/£25.00
platter of Italian cured meats / aged parmesan / olives / sun-dried tomatoes / silver skin baby onions / buffalo mozzarella		
Tris Di Pasta	for two to share	£25.00
trio of homemade pasta, lobster ravioli / penne Enzo / gnocchi		
Antipasto di Pesce	for two to share	£25.00
trio of seafood, crab timbale, 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 Radicchio, Fontina ed Olio al Tartufo	£14.50
risotto mantecato with radicchio, Fontina cheese 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	
Gnocchi di Patate Ripieno di Pomodoro e Mozzarella con Salsa di Pomodoro e Basilico	£14.75
homemade potato gnocchi filled with buffalo mozzarella and tomato, with a fresh San Marzano and fresh basil sauce	
Linguine alle Vongole e Peperoncino	£15.50
linguine with fresh venus clams and chilli	

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

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 £5.00 supplement.	

Pesci

Grigliata di Pesce Misto con Timballo di Riso	£21.50
mixed grilled tuna, seabass, squid, scallops and king prawns, served with a spicy salsa and a saffron rice timbale	
Trancio di Tonno alla Griglia con Salicornia e Salsa Limone	£22.25
grilled tuna steak with samphire and an Amalfi lemon sauce	
Coda di Rospo in Padella con Capperi, Limone, Timo e Vino Bianco, con Broccoli	£23.00
medallions of monk fish pan fried with capers, lemon, thyme and white wine, served with broccoli	
Filetto di Branzino con Ragú di Gamberi, Pomodorini, Erbe Fresche e Spinaci	£22.25
oven baked fillet of sea bass with king prawn ragú, cherry tomatoes, fresh fine herbs and sautéed spinach	

Carni

Petto di Pollo alla Griglia con Funghi Selvatici e Taleggio Servito con Spinaci	£19.25
grilled breast of Shropshire chicken with a mixed wild mushroom and taleggio cheese sauce, served with leaf spinach	
Costolette di Agnello Gallese con Crosta di Senape ed Erbe Fini con Patate Lionese	£21.00
Welsh lamb cutlets with a fine herb and mustard crust served with Lyonnaise potatoes	
Fegato di Vitello alla Griglia con Pancetta e Purea di Patate ai Cipollotti	£19.25
grilled calf's liver and pancetta served with a spring onion mash	
Pancetta di Maiale al Forno con Purea di Patate	£19.50
oven roasted crispy Tamworth pork belly with a red wine reduction and mashed potatoes	
Vitello alla Milanese con Rucola e Pomodorini Marinati	
O con Spaghetti al Pomodoro e Basilico	£21.50
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	£27.00
pan fried veal chop with fresh sage, butter and red wine reduction	
Bistecca di Manzo alla Griglia con Salsa al Pepe Rosa e Patate Fritte	£26.00
grilled 28 day matured Surrey farm rib eye steak with a pink peppercorn reduction and triple cooked hand cut chips	

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	£4.50
Broccoli with Garlic and Chilli	£4.80

Taberna Etrusca – Dessert Menu

Dolci

Tiramisù al Caffé Ristretto con Biscotto Genovese	£8.50
traditional tiramisù with Genoese sponge biscuit	
Cheesecake al Cioccolato Bianco e Frutto della Passione	£8.50
white chocolate and passion fruit cheesecake	
Creme Brulée	£8.50
vanilla custard base with a caramelised brown sugar topping	
Torta di Mele con Una Crosta Fine	£8.50
butter puff pastry apple tart with double cream	
Tartufo Limone e Limoncello	£8.50
refreshing lemon ice cream filled with the typical Limoncello liquor made with lemons from the Amalfi coast	
Gelato al Cioccolato	£7.95
dairy chocolate chip ice cream	
Gelato Vaniglia	£7.95
Papua New Guinea vanilla ice cream	
Gelato alla Vaniglia Affogato	£8.75
vanilla ice cream drowned with a shot of espresso	
Selezione di Formaggi	£9.75
assortment of soft and hard Italian cheese, served with biscuits and honey	