

Taberna Etrusca – Main Menu

Cestino di Pane Artigianale	£3.75
Italian rustic bread selection with extra virgin olive oil	
Olive Marinate	£3.75
large green and black marinated Taggiasche olives	

Antipasti

Arancini di Riso con Pomodoro Piccante	£9.85
deep fried saffron rice balls with a buffalo mozzarella filling on a spicy Datterino tomato salsa	
Insalata Tricolore	£12.00
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	£14.00
tuna tartare with light chilli, ginger, sesame seeds and focaccia croutons	
Calamaretti Saltati con Scalogno, Olive, Peperoncino Fresco e Pomodorini	£12.50
sautéed baby squid with shallots, chilli, olives and cherry tomatoes	
Mosaico di Polipo con Gamberi, Germogli di Piselli, ed Emulsione al Limone	£13.75
octopus carpaccio with red prawns, pea shoots and a lemon emulsion	
Burrata con Pesto di Fagioli Verdi, Basilico e Mandorle	£12.75
fresh burrata from Puglia with a broad bean pesto, basil, preserved lemon and confit almonds	
Gamberoni All'Aglio, Olio e Peperoncino Servito su Bruschetta	£13.75
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	£14.00
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	£16.00
grilled scallops wrapped with pancetta with rocket and balsamic	

Sharing Platters

Antipasto Rustico della Taberna	for one or two to share	£14.50/£29.00
platter of Italian cured meats / aged parmesan / olives / sun-dried tomatoes / silver skin baby onions / buffalo mozzarella		
Tris Di Pasta	for two to share	£29.00
trio of homemade pasta, lobster ravioli / penne Enzo / gnocchi		
Antipasto di Pesce	for two to share	£29.00
trio of seafood, crab timbale, garlic king prawns and fried calamari		

Pasta Gluten free Garofalo pasta available on request

Tortelloni Ripieni di Pere e Gorgonzola al Burro e Salvia	£15.00
homemade tortelloni filled with pear and gorgonzola with a butter and fresh sage sauce	
Risotto con Pesto e Formaggio di Capra	£14.75
risotto mantecato with goats cheese and a fresh basil and bean pesto	
Penne con Funghi Misti, Rucola, Pomodorini e Pecorino Romano	£14.25
penne with mixed wild mushrooms, rocket, sun blushed tomatoes and Roman pecorino	
Ravioli di Astice con Salsa di Aragosta con Basilico Fresco	£16.00
homemade lobster ravioli in a lobster bisque sauce with fresh basil	
Gramigna con Nduja, Pomodoro e Mascarpone	£15.00
homemade gramigna with spicy Nduja sausage, plum tomato and mascarpone	
Linguine alle Vongole e Peperoncino	£16.00
linguine with fresh venus clams, extra virgin olive oil and chilli	
Spaghetti all'Aglio, Olio e Peperoncino con Polpa di Granchio	£16.00
spaghetti tossed in garlic, chilli and oil, with fresh Cornish crab and roasted cherry tomatoes	

Spaghetti alla Chitarra Enzo	£15.25
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	£25.00
mixed grilled tuna, seabass, squid, scallops and king prawns, served with a spicy salsa and a rice timbale	
Trancio di Tonno alla Griglia con Salicornia e Salsa Limone	£24.50
grilled tuna steak with samphire and an Amalfi lemon sauce	
Salmone al Cartoccio con Salicornia, Porri e Pernod	£20.50
Stornoway salmon supreme wrapped in foil and oven baked with leeks, samphire and a dash of pernod	
Filetto di Branzino con Ragú di Gamberi, Pomodorini, Erbe Fresche e Spinaci	£24.00
oven baked fillet of sea bass with king prawn ragú, cherry tomatoes, fresh fine herbs and sautéed spinach	

Carni

Insalata Cesare con Petto di Pollo Impanato	£19.75
classic Caesar salad with breaded Shropshire chicken breast	
Costolette di Agnello Gallese con Crosta di Senape ed Erbe Fini con Patate Lionese	£23.00
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	£20.50
grilled calf's liver and pancetta served with a spring onion mash	
Tartare di Manzo Classica con Tuorlo di Uovo di Anatra e Patate Fritte	£27.50
classic steak tartare topped with a duck egg yolk served with triple cooked hand cut chips	
Vitello alla Milanese con Rucola e Pomodorini Marinati	
O con Spaghetti al Pomodoro e Basilico	£22.50
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	£29.00
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	£28.00
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	£4.90
Rocket Salad with Parmesan Shavings	£5.25
Triple Cooked Hand Cut Chips / Mashed Potato / Sautéed Potatoes	£4.75
Deep-Fried Courgettes / Lightly Sautéed Spinach	£4.90
Broccoli with Garlic and Chilli	£4.90

Taberna Etrusca – Dessert Menu

Dolci

Tiramisù al Caffé Ristretto con Biscotto Genovese	£8.75
traditional tiramisù with Genoese sponge biscuit	
Cheesecake al Cioccolato Bianco e Frutto della Passione	£8.75
white chocolate and passion fruit cheesecake	
Creme Brulée	£8.75
vanilla custard base with a caramelised brown sugar topping	
Torta di Mele con Doppio Crema	£8.75
butter pastry deep dish apple pie with sultanas and an apricot glaze and 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 di Zabaione e Amarena	£8.50
cream and zabaione gelato with a black cherry sauce and blackberries	
Gelato Vaniglia/ Gelato al Cioccolato	£7.95
Papua New Guinea vanilla ice cream / dairy chocolate chip ice cream	
Gelato alla Vaniglia Affogato	£8.75
vanilla ice cream drowned with a shot of espresso	
Selezione di Formaggi	£10.75
assortment of soft and hard Italian cheese, served with biscuits and honey	