

Taberna Etrusca – Main Menu

Cestino di Pane Artigianale	£4.50
Italian rustic bread selection with extra virgin olive oil	
Olive Marinate	£3.90
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	
Tartara di Tonno con Peperoncino, Zenzero, Semi di Sesamo e Crostini di Focaccia	£14.50
tuna tartare with light chilli, ginger, sesame seeds and focaccia croutons	
Calamaretti Saltati con Scalogno, Olive, Peperoncino Fresco e Pomodorini	£14.90
sautéed baby squid with shallots, chilli, olives and cherry tomatoes	
Insalata Tricolore	£12.50
plaited buffalo mozzarella, avocado and sliced heritage tomatoes with a basil infused extra virgin oil dressing	
Burrata con Pesto di Fagioli Verdi, Basilico e Mandorle	£13.80
fresh burrata from Puglia with a broad bean pesto, basil, preserved lemon and confit almonds	
Gamberoni All'Aglio, Olio e Peperoncino Servito su Bruschetta	£15.40
pan fried king prawns with garlic, olive oil and chilli served on a sourdough bruschetta	
Carpaccio di Manzo con Concasse di Pomodori, Rucola, Parmigiano	£15.00
finely sliced Surrey farm beef carpaccio with a fresh concasse of tomatoes, rocket, shaved parmesan	
Vitello Tonnato	£15.00
classic Piedmontese sliced roasted chilled veal covered with a tuna mayonnaise, capers and anchovies	
Capesante alla Griglia Avvolto con Pancetta con Rucola ed Balsamico	£19.80
grilled scallops wrapped with pancetta with rocket and balsamic	
Antipasto Rustico della Taberna	for one or two to share £14.50/£26.50
platter of Italian cured meats / aged parmesan / olives / sun-dried tomatoes / silver skin baby onions / buffalo mozzarella	

Pasta Gluten free Garofalo pasta available on request

Paccheri Cacio e Pepe con Pistacchi	£15.50
paccheri with Roman pecorino cheese, black pepper and sprinkled with pistachios	
Risotto con Funghi Misti, Scaglie di Pecorini ed Olio di Tartufo	£16.50
risotto mantecato with mixed wild mushrooms, shaved pecorino and a truffle oil drizzle	
Penne con Funghi Misti, Rucola, Pomodorini e Pecorino Romano	£15.50
penne with mixed wild mushrooms, rocket, sun blushed tomatoes and Roman pecorino	
Ravioli di Astice con Salsa di Aragosta con Basilico Fresco	£17.50
lobster ravioli in a lobster bisque sauce with fresh basil	
Gramigna con Nduja, Pomodoro e Mascarpone	£15.80
gramigna with spicy Nduja sausage, plum tomato and mascarpone	
Linguine alle Vongole e Peperoncino	£17.80
linguine with fresh venus clams, extra virgin olive oil and chilli	
Spaghetti all'Aglio, Olio e Peperoncino con Polpa di Granchio	£16.80
spaghetti tossed in garlic, chilli and oil, with fresh Cornish crab and roasted cherry tomatoes	
Maccheroncini Freschi con Ragù di Vitello, Funghi Misti e Scaglie di Pecorino	£16.80
fresh macaroncini with a creamy veal ragù, mixed wild mushrooms and Roman Pecorino cheese shavings	
Spaghetti alla Chitarra Enzo	£17.25
chitarra spaghetti with beef fillet sliced sautéed in garlic, chilli and plum tomato	

Any of the above pasta as a main course carries a £5.00 supplement.

Pesci

Trancio di Tonno alla Griglia con Salicornia e Salsa Limone grilled tuna steak with samphire and an Amalfi lemon sauce	£27.90
Salmone Arrosto con Crema di Aragosta e Gamberi e Caponata roasted fillet of salmon with a king prawn and lobster sauce with a mixed vegetable caponata	£25.80
Filetto di Branzino con Porri Brasati e Funghi Saltati pan fried fillet of seabass with creamy braised leeks and sautéed mushrooms	£26.50
Filetto di Merluzzo Avvolto in Prosciutto di Parma, Cipolle Caramellate e Broccoletti fillet of cod wrapped in Parma ham pan fried with caramelised onion and tender stem broccoli	£25.80

Carni

Petto di Pollo con Salsa ai Funghi Selvatici Servito con Broccoli pan fried breast of chicken on a creamy wild mushrooms sauce served with broccoli	£21.50
Costolette di Agnello Gallese con Crosta di Senape ed Erbe Fini con Patate Lionese lamb cutlets with a fine herb and mustard crust served with Lyonnaise potatoes	£28.50
Fegato di Vitello alla Griglia con Pancetta e Purea di Patate ai Cipollotti grilled calf's liver and pancetta served with a spring onion	£22.50
Vitello alla Milanese con Rucola e Pomodorini Marinati O con Spaghetti al Pomodoro e Basilico shallow fried breaded veal with rocket and marinated sun blushed tomatoes or served with spaghetti in a fresh tomato and basil sauce	£24.00
Pancetta di Maiale al Forno con Pura di Patate oven roasted crispy pork belly with a red wine reduction and mashed potatoes	£22.50
Nodino di Vitello al Burro e Salvia pan fried veal chop with fresh sage, butter and red wine reduction	£29.90
Bistecca di Manzo alla Griglia con Salsa al Pepe Rosa grilled 28 day matured rib eye steak with a pink peppercorn reduction	£28.90

Verdure

Heritage Tomato and Basil Salad / Italian Mixed Leaf Salad	£6.10
Rocket Salad with Parmesan Shavings	£6.10
Triple Cooked Hand Cut Chips / Mashed Potato / Sautéed Potatoes	£5.50
Deep-Fried Courgettes / Lightly Sautéed Spinach	£6.00
Broccoli with Garlic and Chilli	£6.00

Taberna Etrusca – Dessert Menu

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

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	£8.75
refreshing lemon ice cream filled with the typical Limoncello liquor made with lemons from the Amalfi coast	
Coppa Gelato di Crema al Pistacchio e Amarena	£8.50
sour cherry and pistachio swirled ice cream	
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	