

# Taberna Etrusca Private Dining Christmas Menu 1

3 courses – £53.50

## Primi Piatti

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### **Zuppa di Zucca Piccante con Zenzero, Peperoncino e Yogurt Naturale**

pumpkin soup with spices, ginger and chilli, with a natural yoghurt drizzle

### **Insalata Tricolore**

plaited buffalo mozzarella, avocado and sliced heritage tomatoes

### **Arancini di Riso con Pomodoro Piccante**

deep fried saffron rice balls with a buffalo mozzarella filling on a spicy Datterino tomato salsa

### **Gamberoni All'Aglio, Olio e Peperoncino Serviti su Bruschetta**

pan fried king prawns with garlic, olive oil and chilli served on a sourdough bruschetta

### **Paccheri Cacio e Pepe con Pistacchi**

paccheri with Roman pecorino cheese, black peppercorn and sprinkled with pistachios

## Secondi Piatti

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### **Gramigna con Nduja, Pomodoro e Mascarpone**

homemade gramigna with spicy Nduja sausage, plum tomato and mascarpone

### **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

### **Salmone Arrosto con Crema di Aragosta e Gamberi e Caponata**

roasted fillet of Stornoway salmon with a king prawn and lobster sauce with a mixed vegetable caponata

### **Tacchino Tradizionale Arrosto**

roasted Christmas turkey, wild mushrooms, chestnut and pancetta stuffing with all the trimmings

### **Stinco D'Agnello Brasato con Gremolata, Puréa di Patate, Pancetta e Porri Croccanti**

slow cooked lamb shank with a Maris Piper potato mash, gremolata, pancetta, crispy leeks and a rich Barolo wine jus

### **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

## Dolci

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### **Tiramisù al Caffé Ristretto con Biscotto Genovese**

traditional tiramisù with Genoese sponge biscuit

### **Torta di Mele con Doppia Crema**

butter pastry deep dish apple pie with sultanas and an apricot glaze and double cream

### **Profiterolles alla Panna con Salsa al Cioccolato Bianco**

soft choux pastries filled with Chantilly cream, covered with a white chocolate cream

### **Tartufo al Limone e Limoncello**

refreshing lemon ice cream filled with the typical Limoncello liquor made with lemons from the Amalfi coast

### **Crostata ai Frutti di Bosco**

short crust pastry with Chantilly cream and topped with wild berries

# Taberna Etrusca Private Dining Christmas Menu 2

3 courses – £58.50

## Primi Piatti

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### **Tartara di Tonno con Peperoncino, Zenzero, Semi di Sesamo e Crostini di Focaccia**

tuna tartare with light chilli, ginger, sesame seeds and focaccia croutons

### **Burrata con Pesto di Fagioli Verdi, Basilico e Mandorle**

fresh burrata from Puglia with a broad bean pesto, basil, preserved lemon and confit almonds

### **Calamaretti Saltati con Scalogno, Olive Nere, Peperoncino Fresco e Pomodorini**

sautéed baby squid with shallots, chilli, black olives and cherry tomatoes

### **Carpaccio di Manzo con Concasse di Pomodori, Rucola e Parmigiano**

finely sliced beef carpaccio with a fresh concasse of tomatoes, rocket and shaved parmesan

### **Maccheroncini Freschi con Ragù di Vitello, Funghi Misti e Scaglie di Pecorino**

macaroncini with a creamy veal ragù, mixed wild mushrooms and Roman Pecorino cheese shavings

## Secondi Piatti

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### **Risotto con Funghi Misti, Scaglie di Pecorino ed Olio di Tartufo**

risotto mantecato with mixed wild mushrooms, shaved pecorino and a truffle oil drizzle

### **Filetto di Branzino con Porri Brasati e Funghi Misti**

pan fried fillet of sea bass with creamy braised leeks and sautéed mushrooms

### **Trancio di Tonno alla Griglia con Salicornia e Salsa Limone**

grilled tuna steak with samphire and an Amalfi lemon sauce

### **Tacchino Tradizionale Arrosto**

roasted Christmas turkey, wild mushrooms, chestnut and pancetta stuffing with all the trimmings

### **Ossobuco con Riso Mantecato allo Zafferano con Burro e Parmigiano e Caponata**

braised veal ossobuco served with a butter and parmesan saffron risotto and a vegetable caponata

### **Bistecca di Manzo alla Griglia con Salsa al Pepe Rosa, Patate Fritte**

grilled 28 day matured rib eye steak with a pink peppercorn reduction, with French fries

## Dolci

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### **Tiramisù al Caffé Ristretto con Biscotto Genovese**

traditional tiramisù with Genoese sponge biscuit

### **Profiterolles alla Panna con Salsa al Cioccolato Bianco**

soft choux pastries filled with Chantilly cream, covered with a white chocolate cream

### **Tortino al Cioccolato Rocher**

chocolate brownie, Bavarian cream and crunchy hazelnut heart, covered with a milk chocolate and hazelnut icing

### **Crostata ai Frutti di Bosco**

short crust pastry with Chantilly cream and topped with wild berries

### **Crème Brûlée**

vanilla crème brûlée

### **Selezione di Formaggi**

assortment of soft and hard Italian cheese, served with biscuits and honey

# Taberna Etrusca Private Dining Christmas

## Vegetarian Menu

3 courses – £48.50

### Primi Piatti

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**Zuppa di Zucca Piccante con Zenzero, Peperoncino e Yogurt Naturale**

pumpkin soup with spices, ginger and chili, with a natural yoghurt drizzle

**Burrata con Pesto di Fagioli Verdi, Basilico e Mandorle**

fresh burrata from Puglia with a broad bean pesto, basil, preserved lemon and confit almonds

**Arancini di Riso con Pomodoro Piccante**

deep fried saffron rice balls with a buffalo mozzarella filling on a spicy Datterino tomato salsa

**Bruschetta con Pomodorini Freschi, Basilico ed Olio d'Oliva**

sour dough bruschetta topped with chopped fresh tomatoes, garlic, basil, shallots and extra virgin olive oil

### Secondi Piatti

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**Risotto con Funghi Misti, Scaglie di Pecorino ed Olio di Tartufo**

risotto mantecato with mixed wild mushrooms, shaved pecorino and a truffle oil drizzle

**Penne con Funghi Misti, Rucola e Pomodorini**

penne with mixed wild mushrooms, rocket, cherry tomatoes and Roman pecorino cheese

**Paccheri Cacio e Pepe con Pistacchi**

paccheri with Roman pecorino cheese, black pepper and sprinkled with pistachios

**Melanzane alla Parmigiana**

classic oven baked aubergine layered with parmesan, tomatoes, buffalo mozzarella and fresh basil

### Dolci

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**Tiramisù al Caffè Ristretto con Biscotto Genovese**

traditional tiramisù with Genoese sponge biscuit

**Profiterolles alla Panna con Salsa al Cioccolato Bianco**

soft choux pastries filled with Chantilly cream, covered with a white chocolate cream

**Coppa Gelato di Pistacchio e Amarena**

sour cherry and pistaccio swirled ice cream

**Crostata ai Frutti di Bosco**

shortcrust pastry filled with Chantilly cream and topped with wild berries

**Crème Brûlée**

vanilla custard base with a caramelised brown sugar topping