

## 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>Timballo di Capesante con Coulis di Peperoni Dolci, Patate e Pancetta Croccante</b>	£12.00
Scottish scallop timbale with a sweet pepper coulis, fine potato mash, topped with crispy pancetta	
<b>Insalata Tricolore</b>	£10.25
plaited buffalo mozzarella, avocado and sliced heritage tomatoes with a basil infused extra virgin olive oil dressing	
<b>Peperone Ripieno di Verdure al Forno con Uova in Camicia</b>	£9.75
red pepper filled with seasonal vegetables, baked in the oven and topped with a poached egg	
<b>Tartara di Tonno con Pomodorini Mediterranei</b>	£12.00
tuna tartare on a bed of finely chopped Pachino tomatoes, capers, red onions, pickled cucumber	
<b>Calamaretti Saltati con Scalogno, Olive, Peperoncino Fresco e Pomodorini</b>	£10.25
sautéed baby squid with shallots, chilli, olives and cherry tomatoes	
<b>Tartare di Manzo Classica con Tuorlo di Uovo di Anatra e Crostino</b>	£12.00
classic steak tartare topped with a duck egg yolk and served with a sourdough crostino	
<b>Bruschetta con Burrata di Andria, Pomodorini Arrosto e Salsa di Basilico</b>	£11.00
sourdough bruschetta with burrata, confit tomatoes and basil dressing	
<b>Gamberoni All'Aglio, Olio e Peperoncino Serviti su Bruschetta</b>	£11.50
pan fried king prawns with garlic, olive oil and chilli served on a sourdough bruschetta	
<b>Carpaccio di Manzo con Salsa di Senape in Grani, Rucola e Parmigiano</b>	£11.75
seared Scotch beef carpaccio with a grain mustard mayonnaise, rocket and shaved aged parmesan	

### SHARING PLATTERS

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<b>Antipasto Rustico della Taberna</b>	for one or two to share	£12.00/£23.50
platter of Italian cured meats / aged parmesan / aged Roman pecorino / sun-dried tomatoes / baby onions / mozzarella		
<b>Tris Di Pasta</b>	for two to share	£22.50
trio of homemade pasta, lobster ravioli / penne Enzo / gnocchi Sorrentina		
<b>Antipasto di Pesce</b>	for two to share	£22.50
trio of seafood, tuna tartare, garlic king prawns and fried calamari		

### Pasta

Gluten free Garofalo pasta available on request

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<b>Spaghetti Cacio e Pepe con Pistacchi</b>	£12.00
spaghetti with Roman pecorino cheese, black pepper and sprinkled with pistachios	
<b>Gnocchi di Barbabietola Ripieni di Formaggio di Capra con Pesto di Rucola e Noci</b>	£11.75
beetroot gnocchi filled with goat's cheese and a rocket and walnut pesto	
<b>Penne con Funghi Misti, Rucola, Pomodorini e Pecorino Romano</b>	£11.75
penne with mixed wild mushrooms, rocket, sun blushed tomatoes and Roman pecorino	
<b>Risotto con Radicchio e Taleggio</b>	£13.50
risotto with radicchio and taleggio cheese	
<b>Ravioli di Astice con Bisque e Basilico Fresco</b>	£14.25
homemade lobster ravioli in a lobster bisque sauce with fresh basil	
<b>Tortelloni Ripieni di Asparagi e Pecorino</b>	£13.50
fresh pasta filled with asparagus and Roman pecorino cheese with a butter and fresh sage sauce	
<b>Linguine alle Vongole e Peperoncino</b>	£13.50
linguine with fresh venus clams and chilli	
<b>Spaghetti all'Aglio, Olio e Peperoncino con Polpa di Granchio</b>	£13.50
spaghetti tossed in garlic, chilli and oil, with fresh Cornish crab and roasted cherry tomatoes	

<b>Spaghetti alla Chitarra Enzo</b>	<b>£13.50</b>
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 <b>£4.00</b> supplement.	

## Pesci

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<b>Sgombro a Farfalla in Padella con Cumino, Coriandolo e Limone Servito con Insalata di Patate e Cipollotti</b>	<b>£17.25</b>
pan fried mackerel with cumin, coriander and lemon served with a potato and spring onion salad	
<b>Trancio di Tonno alla Griglia con Salicornia e Salsa Limone</b>	<b>£21.25</b>
grilled tuna steak with samphire and an Amalfi lemon sauce	
<b>Grigliata Mista di Pesce con Risotto Zafferano e Condimento al Peperoncino</b>	<b>£18.50</b>
grilled mixed fish Mediterranean style with saffron risotto and a lemon and chilli dressing	
<b>Merluzzo al Forno con Romanesco e Purea di Zucca</b>	<b>£18.50</b>
oven roasted Atlantic cod with Romanesco broccoli and a butternut squash mash	
<b>Filetto di Branzino al Forno con Gamberi Saltati e Zucchine</b>	<b>£20.50</b>
oven baked fillet of sea bass with sautéed king prawns and courgettes	

## Carni

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<b>Petto di Pollo alla Griglia con Insalata Mediterranea</b>	<b>£16.25</b>
grilled breast of Shropshire chicken with an avocado, artichoke, olive and sun dried tomato salad	
<b>Scaloppina di Vitello al Limone con Spinaci Saltati</b>	<b>£17.50</b>
paillard of veal pan fried with lemon and white wine, served with sautéed leaf spinach	
<b>Fegato di Vitello alla Griglia con Pancetta e Purea di Patate ai Cipollotti</b>	<b>£17.75</b>
grilled calf's liver and pancetta served with a spring onion mash	
<b>Vitello alla Milanese con Rucola e Pomodorini Marinati O con Spaghetti al Pomodoro e Basilico</b>	<b>£19.00</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>£24.50</b>
pan fried veal chop with fresh sage, butter and white wine	
<b>Tartare di Manzo Classica con Tuorlo di Uovo di Anatra e Patate Fritte</b>	<b>£20.50</b>
classic steak tartare topped with a duck egg yolk served with French fries	
<b>Tagliata di Manzo ai Ferri con Rucola, Parmigiano a Scaglie e Riduzione al Balsamico</b>	<b>£24.50</b>
grilled and sliced 28 day matured Surrey farm rib eye steak topped with rocket and shaved aged parmesan and a balsamic reduction	
<b>Costata di Manzo Invecchiata alla Griglia con Pomodori Arrosto e Salsa Bernese</b>	<b>£47.00</b>
for one hungry or two to share	
grilled 800 gram 28 day dry aged Highland cote de boeuf with grilled tomatoes and bernaise sauce	

## Insalate

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<b>Insalata di Salmone Affumicato con Uovo</b>	<b>£16.50</b>
Stornoway smoked salmon salad with avocado, boiled egg and a yoghurt dressing	
<b>Insalata di Pera e Quinoa con Noci e Formaggio di Capra</b>	<b>£16.25</b>
Conference pear and quinoa salad with walnuts, goat's cheese and a honey and soy dressing	
<b>Petto di Pollo alla Griglia con Insalata Mediterranea</b>	<b>£16.25</b>
grilled breast of Shropshire chicken with an avocado, artichoke, olive and sun dried tomato salad	

## 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 Romanesco with Garlic and Chilli</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>£7.95</b>
traditional tiramisù with Genoese sponge biscuit	
<b>Torta di Formaggio Ripieno di Mirilli con Frutta del Passione</b>	<b>£7.95</b>
mascarpone cheesecake filled with blueberries and topped with passion fruit	
<b>Torta Limone</b>	<b>£7.95</b>
delicate shortcrust pastry filled with lemon flavoured patisserie cream, topped with a lightly browned meringue	
<b>Panna Cotta alla Vaniglia con Frutti di Bosco</b>	<b>£7.95</b>
vanilla panna cotta topped with fruits of the forest	
<b>Flute al Limoncello</b>	<b>£7.95</b>
lemon ice cream with swirls of lemon liqueur sauce	
<b>Coppa Stracciatella</b>	<b>£7.50</b>
vanilla ice cream with chocolate sauce, chocolate chips and topped with praline hazelnuts	
<b>Frutti di Bosco con Gelato di Yogurt</b>	<b>£7.50</b>
Fresh fruits of the forest salad with yoghurt ice cream	
<b>Gelato alla Vaniglia Affogato</b>	<b>£7.50</b>
vanilla ice cream drowned with a shot of espresso	
<b>Selezione di Formaggi</b>	<b>£9.00</b>
assortment of soft and hard Italian cheese, served with biscuits and honey	