

Taberna Etrusca – Main Menu

Cestino di Pane Artigianale	£3.50
Italian rustic bread selection with extra virgin olive oil	
Olive Marinate	£3.00
large green and black marinated Taggiasche olives	

Antipasti

Crema di Zucca Mantovana con Amaretti e Zenzero	£7.50
cream of pumpkin and amaretti soup with a crème fraiche and ginger drizzle	
Insalata Tricolore	£9.00
plaited buffalo mozzarella, avocado and sliced heritage tomatoes with a basil infused extra virgin olive oil dressing	
Salmone Marinato ai Due Pepi con Insalata di Pompelmo, Finocchio e Cicoria Bianca	£9.50
thinly sliced Stornoway salmon marinated with green and pink peppercorns and a grapefruit, fennel and white chicory salad	
Crocante di Carta di Musica con Funghi Misti e Caprino	£8.95
crispy Sardinian music bread with mixed wild mushrooms and gratinated fine herb goat's cheese	
Tartara di Tonno con Pomodorini Mediterranei	£11.25
tuna tartare on a bed of finely chopped Pachino tomatoes, capers, red onions and pickled cucumber .	
Calamaretti Saltati con Scalogno, Olive, Peperoncino Fresco e Pomodorini	£9.50
sautéed baby squid with shallots, chilli, olives and cherry tomatoes	
Crocchette di Patate e Prosciutto con Fonduta Tartufata e Misticanza	£8.75
potato and Parma ham croquettes with a truffle cheese fondue and a mixed wild leaf salad	
Insalata di Anatra con Melograno in Salsa di Miele e Mostarda	£9.25
crispy confit of Gressingham duck salad with pomegranate and a honey mustard dressing	
Carpaccio di Manzo con Fonduta Tartufata e Rucola	£10.50
finely sliced Surrey Farm beef carpaccio with a truffle cheese fondue and rocket salad	

SHARING PLATTERS

Antipasto Rustico della Taberna	for one or two to share	£11.00/£21.50
platter of Italian cured meats / aged parmesan / aged Roman pecorino / sun-dried tomatoes / baby onions / mozzarella		
Bruschette Miste	for two to share	£16.00
trio of bruschette, spicy Calabrian sausage / aubergine with goats cheese / Mediterranean peppers		
Tris Di Pasta	for two to share	£22.50
trio of homemade pasta, lobster ravioli / macaroni with a Welsh lamb ragú / gnocchi Sorrentina		
Antipasto di Pesce	for two to share	£22.50
trio of seafood, tuna tartare / garlic king prawns / fried calamari		

Pasta **Gluten free Garofalo pasta available on request**

Gnocchi alla Sorrentina	£11.75
homemade potato gnocchi with Pachino cherry tomatoes, fresh basil and shredded buffalo mozzarella	
Penne con Funghi Misti, Rucola, Pomodorini e Pecorino Romano	£10.50
penne with mixed wild mushrooms, rocket, sun blushed tomatoes and Roman pecorino	
Risotto con Gamberi e Rucola	£12.50
king prawn risotto with rucola	
Ravioli di Astice con Salsa di Arogosta con Basilico Fresco	£13.50
homemade lobster ravioli in a lobster bisque sauce with fresh basil	
Maccaroni Freschi con Stracotto d'Agnello al Vino Rosso e Pecorino Romano	£11.00
home made macaroni with braised red wine Welsh lamb and aged Roman pecorino cheese	
Lasagna di Spinaci e Burrata	£11.00
homemade lasagna with spinach and burrata cheese	

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

Linguine alle Vongole e Peperoncino linguine with fresh venus clams and chilli	£11.75
Spaghetti all'Aglio, Olio e Peperoncino con Polpa di Granchio spaghetti tossed in garlic, chilli and oil, with fresh Cornish crab and roasted cherry tomatoes	£11.75
Spaghetti alla Chitarra Enzo homemade Chitarra spaghetti with Scottish beef fillet slices sautéed in garlic, chilli and plum tomato	£11.00
Any of the above pasta as a main course carries a £4.00 supplement.	

Pesci

Samone ai Ferri con Tuberi Arrosto e Salsa Olandese agli Agrumi grilled Stornoway salmon with honey roasted root vegetables and a citrus Hollandaise	£16.75
Trancio di Tonno alla Griglia con Salicornia e Salsa Limone grilled tuna steak in with samphire and an Amalfi lemon sauce	£19.25
Fritto di Gamberi, Calamari e Zucchine con Aioli alla Paprika lightly fried king prawns, squid and courgettes with a paprika aioli	£17.50
Merluzzo Avvolto con Pancetta al Forno con Croccante di Spinaci e Scarmorza oven roasted fillet of Atlantic cod wrapped in pancetta with a crisp roulade of spinach and scarmorza and a Pachino cherry tomato coulis	£16.50
Filetto di Branzino al Forno con Spinaci, Lenticchie ed Olio al Tartufo oven baked fillet of sea bass with wilted spinach, Puy lentils and a truffle oil drizzle	£19.00

Carni

Petto di Pollo al Limone con Insalata di Cavolfiore breast of Shropshire corn fed chicken pan fried with lemon and white wine served with a Mediterranean style cauliflower salad	£14.50
Scalopa di Vitello con Carciofi e Pecorino Romano veal paillard with braised artichokes, white wine and Amalfi lemon	£16.25
Fegato alla Griglia con Pancetta e Purea di Patate e Cipollotti grilled calf's liver and pancetta served with a spring onion mash	£16.50
Vitello alla Milanese con Rucola e Pomodorini Marinati O con Spaghetti al Pomodoro e Basilico shallow-fried breaded Dutch veal with rocket and marinated sun blushed tomatoes or served with spaghetti in a fresh tomato and basil sauce	£18.00
Tacchino Tradizionale Arrosto roasted Norfolk Christmas turkey with all the trimmings	£16.00
Anatra Arrosto con Songino e Castagne in Salsa alla Cannella roasted breast of Gressingham duck with braised parsnips, chestnuts and a wine and cinnamon jus	£16.75
Stracotto D'Agnello con "Colcannon Mash" Patate e Cipollotti e Cavolo Nero slow cooked Welsh lamb with curly kale, colcannon mash, black cabbage and a rich Barolo jus	£17.25
Tagliata di Manzo alla Griglia con Funghi Misti e Fonduta al Tartufo grilled and sliced 28 day matured Surrey farm rib eye steak with mixed wild mushrooms and a creamy truffle fondue	£21.75

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 / Roasted Potatoes	£4.00
Deep-Fried Courgettes / Lightly Sautéed Spinach	£4.00
Calabrian Style Broccoli with Garlic and Chilli / Provencale Style Fine Beans	£4.00

Taberna Etrusca – Dessert Menu

Dolci

Torta di Formaggio alla Vaniglia con Ciliege e Amaretto Gratugiato	£7.75
suculent black cherries in a creamy cheesecake filling ,topped with crumbled Amaretti biscuits baked on a sweet biscuit base	
Profiteroles al Cioccolato Bianco	£7.75
soft choux pastries filled with chocolate cream, covered with a vanilla cream and milk chocolate curls	
Panettone “Bread and Butter” Pudding	£7.75
panettone bread and butter pudding with double cream	
Tiramisù al Caffè Ristretto con Biscotto Genovese	£7.50
traditional tiramisù with Genoese sponge biscuit	
Torta di Pere e Frangipane Servita con Crema Inglese alla Vaniglia e Rum	£7.50
pear and frangipane tart served with a vanilla and rum custard cream	
Latte Caramelato con Praline di Nociole e Panna montata e Granella	£7.50
crème caramel topped with a decadent vanilla mousse containing a layer of almond and hazelnut praline finished with caramelized sugar brulee	
Torta al Cioccolato, Nocciole e Caramello Salato	£7.75
chocolate pastry case with a base of salted caramel, topped up with chocolate praline ganache, roasted chopped hazelnuts and white chocolate drizzle	
Flute al Limoncello	£7.00
lemon ice cream with swirls of lemon liqueur sauce	
Coppa Yogurt Frutti di Bosco	£7.00
frozen yoghurt enriched with blueberries, redcurrants and a berry coulis	
Gelato alla Vaniglia Affogato	£7.00
vanilla ice cream drowned with a shot of espresso	
Selezione di Formaggi	£8.50
assortment of soft and hard Italian cheese, served with biscuits and honey	

Allergy Notice:

Please advise your waiter of any possible allergie