https://www.privatediningrooms.co.uk/restaurant/la-tagliata/

LA TAGLIATA

ITALIAN KITCHEN

ANTONIO TONELLI – EXECUTIVE CHEF

FOOD MENU

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IL PANE / BREAD £4
Freshly made in our kitchen each day: white loaf, rosemary focaccia and five grains panini

GLI ANTIPASTI

STARTER / MAIN

IL TAGLIERE DI SALUMI FOR TWO £18
Italian charcuterie, focaccia with lard and marinated artichokes

LA CAPRESE DI BUFALA (V) £10
Buffalo mozzarella, tomatoes, avocado and basil oil

LA TARTARA DI TONNO £11.5/21
Tuna tartar with avocados, strawberries and fresh lemon juice

I GAMBERI ALLA FRA' DIAVOLO (S) £9/18
Spicy king prawns with tomato lobster sauce

LE MELANZANE ALLA PARMIGIANA (V) £6/10
Layers of deep fried aubergines with tomato sauce, Parmesan, mozzarella and fresh basil

IL PROSCIUTTO E BUFALA £12
San Daniele ham and buffalo mozzarella

LA PASTA

STARTER / MAIN

LE TAGLIATELLE ZUCCHINE E GAMBERI (S) £8/12
Homemade long pasta with courgettes and prawns, sautéed with brandy, parsley and lobster sauce

LE TAGLIATELLE AL PESTO (N) (V) £7/11
Homemade pasta with pesto sauce

LE TAGLIATELLE AL RAGÚ £8/12
Homemade pasta with bolognese sauce

LE PENNE ALL'ARRABBIATA (S) (V) £7/11
Pasta tubes with tomato sauce, garlic, chilli pepper, fresh parsley

GLI GNOCCHI POMODORO E BUFALA (V) £8/11
Potato dumplings with tomato sauce, buffalo mozzarella and fresh basil

LINGUINE ALLA CARBONARA £8/12
Long pasta with egg yolk, pecorino cheese, smoked Guanciale and black pepper

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LA TAGLIATA DI MANZO £21
Finest British beef sirloin cooked and sliced, on a bed of rocket,
cherry tomatoes, Parmesan shaves, balsamic glaze

LA SUBLIME £28
7 oz., minimum 28 days dry-aged beef from selected UK farmers, served with
truffle salt, rosemary and balsamic glaze.

IL POLLO RIPIENO £16
Breaded chicken breast stuffed with Gorgonzola cheese and
pancetta, on a bed of rocket, cherry tomatoes, radicchio and balsamic glaze

LA TAGLIATA DI TONNO £23
Marinated grilled tuna, radicchio and Belgian endive, served with
pink pepper and leek dressing

LA SCAMORZA (V) £16
Matured mozzarella, oven baked, stuffed with porcini mushrooms and
sun-dried tomatoes, with truffle paste, rocket and radicchio

I CONTORNI/SIDES (V)

GLI SPINACI £4.5
Sautéed baby spinach with garlic butter

LE PATATE AL ROSMARINO £4
Garlic and rosemary roast potatoes

LE VERDURE GRIGLIATE £4.5
Grilled aubergines, courgettes and bell peppers with balsamic vinaigrette

L'INSALATA £4.5
Iceberg, rocket, cherry tomatoes, radicchio, cucumber with balsamic vinaigrette

Food Allergies and Intolerances:
Some of our foods contain allergens. Please speak to a member of the staff for more information.

A discretionary 12.5% service charge will be added to your bill, which is shared in full by the staff team

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11 SANDY'S ROW, LONDON E1 7HW. LA-TAGLIATA.COM | 020 7247 2818 | RESERVATIONS@LA-TAGLIATA.COM