

LA | TAGLIATA  
ITALIAN KITCHEN



WINE CELLAR

## SOFT DRINKS

SAN PELLEGRINO ARANCIATA/LIMONATA	£4
COCA COLA/DIET COKE	£4
ACQUA PANNA STILL WATER	£4
SAN PELLEGRINO SPARKLING WATER	£4

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## APERITIVI

SPRITZ APEROL / CAMPARI	£8
AMERICANO	£8
GIN TONIC / LEMON	£9

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## BEER

BIRRA PERONI NASTRO AZZURRO	£5
ARTISANAL BLONDE BEER "NA BIRRETTA" CLEAN AND DRY TASTE	£6.5
ARTISANAL RED BEER "ROSSA" STRONG ROSTED MALT FLAVOUR	£6.5

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## BY THE GLASS

### BUBBLES

Amadio Prosecco, 2014 (Grape variety: Glera)	£8
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### WHITE

Trebbiano d'Abruzzo Caldora, 2015 (Grape variety: Trebbiano)	£7
Vermentino di Sardegna Pariglia Contini, 2015 (Grape variety: Vermentino)	£9
Pecorino, 2015 (Grape variety: Pecorino)	£10

### RED

Primitivo Tenute Rubino, 2015 (Grape variety: Primitivo)	£8
Montepulciano d'Abruzzo Cataldi Madonna, 2014 (Grape variety: Montepulciano d'Abruzzo)	£10
Super Tuscan Bolgheri Sapaio, 2007 (Grape variety: Cabernet Sauvignon 70%, Merlot 15% and Petit Verdot 15%)	£13

### ROSÉ

Rosé Planeta, 2015 (Grape variety: Nero D'Avola 50%, Syrah 50%)	£8
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## BUBBLES

<b>PROSECCO ADAMI GARBEL BRUT, 2016</b>	£30
Very ample and generous on the nose, releasing notes of ripe fruit. Admirable fullness and balance. (Grape variety: Glera)	
<b>AMADIO PROSECCO DELUXE, 2014</b>	£35
The best prosecco from Treviso, made with an artisanal process by Tenuta Amadio Monfumo. (Grape variety: Glera)	
<b>PERLÉ BIANCO FERRARI, 2008</b>	£48
Dry, crisp and elegant, with a very persistent finish. (Grapes variety: Chardonnay)	
<b>FRANCIACORTA CA' DEL BOSCO, 2010</b>	£85
Creamy mouthfeel and particularly soft, elegant sensory profile. (Grapes variety: Chardonnay 85% and Pinot Bianco 15%)	

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## ROSÉ

<b>ROSÉ PLANETA, 2015</b>	£26
Notes of rose petals, pomegranate and strawberries. On the palate, the wine is silky smooth, light and fresh. (Grape variety: 50% Nero D'Avola, 50% Syrah)	
<b>BOLLICINE ROSÉ, 2015 (SPARKLING)</b>	£35
The first sense of smell is a fluctuation of fruity and fragrant aromas. Later on, a slight perfume of bread. (Grape variety: Chardonnay 90%, Pinot Nero 10%)	
<b>ROSANNA BRUT ROSÉ METODO CLASSICO GERMANO, 2012 (SPARKLING)</b>	£49
The entry is full and fresh, the fine bubbles giving the wine a creamy texture and a long refreshing finish. (Grape variety: Nebbiolo)	

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## RED

PRIMITIVO TENUTE RUBINO, 2015 £24

Dynamic on the palate, coherent and strong taste impact, showing a fascinating minerality, which well combines with the powerful structure of the fruit, the acidity and the pleasant and exuberant tannins.  
(Grape variety: Primitivo)

CHIANTI COLLI SENESI SALCHETO, 2015 £28

The Chianti Colli Senesi wafts from the glass with dark red cherries, liquorice, crushed flowers and spices.  
(Grape variety: Sangiovese 85%, Cannaiolo 8%, Mammolo 7%)

GRAN PASSIONE ROSSO IGT, 2015 £29

Vibrant purple colour, rich luscious nose full of sweet ripe dark cherry, plum, vanilla and Christmas spice. Rich and velvety, with lots of juicy fruit. Very easy drinking. (Grape variety: Merlot 60%, Corvina 40%)

PINOT NERO COLTERENZIO, 2015 £30

Fresh, fruity nose, aromatic with hints of red currants and black cherry; medium-bodied, round with soft tannins and ripe berry flavours supported by refreshing palate-lifting acidity.  
(Grape variety: Pinot Nero)

MONTEPULCIANO D'ABRUZZO MALANDRINO CATALDI MADONNA, 2014 £33

Intense, clean and attractive aromas of black cherry, blueberry, plum and violet with almond flowers and walnut husks. Well balanced, nice supple tannins, finish with flavours of black cherry and plum.  
(Grape variety: Montepulciano D'Abruzzo)

NERO D'AVOLA-NERELLO MESCALESE MICINA, 2014 £36

Deep ruby red, the aroma is full of red fruits and hints of spice, with a pleasant balsamic note.  
(Grapes variety: Nerello Mescalse, Nerello D'Avola)

PRIMITIVO DI MANDURIA DOC RISERVA 'MAGNIFICO ROSSO FUOCO', 2011 £37

Inky and full-bodied, with great tannic, alcoholic and acidic structure balanced by luscious, fresh dark fruits, this is a gorgeous wine which is incredibly moreish and boasts a long, satisfying finish.  
(Grape variety: Primitivo)

ETNA ROSSO "ROSSODIVERZELLA", 2013 £42

Delightfully intense with a generous helping of ripe, red fruit aromas and a softening touch of vanilla. It is a wine of both elegance and character, with a persistent finish.  
(Grapes variety: Nerello Mescalse 80%, Nerello Cappuccio 20%)

LANGHE NEBBIOLO PRODUTTORI DEL BARBARESCO, 2014 £43

Whilst overflowing with intense red fruit aromas on the nose and palate. Hints of white pepper and aniseed, complemented and supported by both bright tannins and a fresh acidity.  
(Grape variety: Nebbiolo)

<b>VALPOLLICELLA CLASSICO RIPASSO LE SALETTE, 2015</b>	<b>£44</b>
Clean and fresh: cherries and aromatic herbs with a hint of liquorice. (Grape variety: Corvina: 30% Corvinone: 25%, Rondinella: 25%, Molinara: 20%)	
<b>BARBERA D'ALBA, 2014</b>	<b>£48</b>
The aromas mirror the flavours on the palate, with delicious ripe red fruits of plums and sour red cherry. (Grapes variety: Barbera)	
<b>VINO NOBILE DI MOLTEPULCIANO SALCHETO, 2012</b>	<b>£48</b>
Powerful wine loaded with dark fruit, leather, spices and earthiness. (Grape variety: Sangiovese Prugnolo Gentile)	
<b>CHIANTI COLLI FIORENTINI RISERVA "VIGNA LA QUERCIA" 2010</b>	<b>£50</b>
Wine produced from a single vineyard. The might of a vineyard that does never give up, the soil is difficult to work but it enchants at every harvest. Aging of 12 months in barriques and further refining minimum one year in bottle. Buquet of red fruits, intense with hints of berry fruit and species. In the mouth fruity with spicy hints, round, elegant and harmonious tannins. (Grape variety: Sangiovese)	
<b>CASTELVECCHIO, CANAILOLO NERO TOSCANA IGT "NUMERO 8", 2013</b>	<b>£52</b>
Astonishes by its freshness, intensity and firm structure, yet it is not too intrusive compared to the immediate drinkability and pleasure. Variegated, fresh and floral with aromas of violet, raspberry, blackberry, cherry and plum. Tannic structure with light balsamic hints and smooth and silky tannins, not aggressive nor intrusive, characteristics of this particular wine. (Grape variety: Canaiolo Nero)	
<b>SUPER TUSCAN BOLGHERI SUPERIORE ROSSO SAPAIO, 2014</b>	<b>£54</b>
This is a lovely, rich wine with mature red berry tones followed by sharp mineral definition and bright aromas of fresh Indian spice. (Grape variety: Sangiovese)	
<b>BARBARESCO PRODUTTORI DEL BARBARESCO, 2012</b>	<b>£67</b>
The fruit aroma reaches a wonderful depth and is complemented by herbal and medicinal hints. The palate is beautiful; silky, rounded and textured with red and black fruits, perfume and liquorice notes. (Grape variety: Nebbiolo)	
<b>BARBARESCO RISERVA "MONTESTEFANO", 2011</b>	<b>£107</b>
Full body, dark and ripe fruit, thick on the palate, powerful finish. (Grape variety: Nebbiolo)	
<b>BRUNELLO DI MONTALCINO RIO CASSERO, 2011</b>	<b>£69</b>
Aromas of red fruits especially red cherry, fresh and dried herbs, spices and a touch of liquorice. Fresh, well balanced, persistent on the palate. (Grape variety: Sangiovese)	
<b>BRUNELLO DI MONTALCINO LA CASA, 2010</b>	<b>£158</b>
Deep rich, brooding and complex nose, full of plump blackberry and griottine cherries with a hint of mint, followed by lingering earth and spice. (Grape variety: Sangiovese)	

<b>BRUNELLO DI MONTALCINO RISERVA, 2007</b>	£164
A gorgeous ruby red, tending towards garnet with age, this Riserva is overflowing with intense forest fruit aromas on the nose and a complexity brought about by nuances of leather and spice. (Grapes variety: Sangiovese)	
<b>AMARONE DELLA VALPOLICELLA CLASSICO LE SALETTE, 2012</b>	£84
Red jam, dried flowers, mint, tobacco and sweet spices, with hints of balsamic and mineral notes. Warm and savoury with supporting tannins and freshness. (Grape variety: Corvinone, Croatina, Rondinella, Corvina)	
<b>BAROLO RINALDI, 2011</b>	£91
The smell is ethereal, wide and embracing with scents of rose, violet and soft balmy notes. (Grape variety: Nebbiolo)	
<b>BAROLO RISERVA, 2006</b>	£115
Streamlined and elegant feel enhanced by pretty accents of dried flower, tar, spice, cassis and black pepper. (Grape variety: Nebbiolo)	

## WHITE

<b>TREBBIANO D'ABRUZZO CALDORA, 2015</b>	£27
Comfortably persistent with a simple aroma of stone fruits. A floral tone of orange blossom combines to achieve a candied dimension while a full structure gives the flavours balance and purpose. (Grape variety: Trebbiano d'Abruzzo)	
<b>PINOT GRIGIO DI LENARDO, 2015</b>	£30
Bouquet is very pleasant with a good array of varietal aroma. Taste is reminiscent of pear syrup and quince peel. Good acid balance, good body and long finish. (Grape variety: Pinot Grigio)	
<b>PECORINO, 2015</b>	£34
Delicious fruity white wine, with a floral taste and gran character. (Grape variety: Pecorino)	
<b>GAVI, 2015</b>	£36
Fine and delicate on the nose with floral notes and ripe peaches. Very sapid on the palate supported by high acidity and excellent freshness. (Grape variety: Cortese)	
<b>VERMENTINO DI SARDEGNA PARIGLIA CONTINI, 2015</b>	£34
Intense bouquet, soft, slightly fruity. Fresh, sapid, delicate and subtle on the palate. (Grape variety: Vermentino)	
<b>PINOT GRIGIO ALTO ADIGE ANDRIANO, 2015</b>	£38
Aromas of fruity bouquet in which the flavours of ripe, honeydew melons are particularly prominent; soft and full on the palate with a well-balanced long finish. (Grape variety: Pinot Grigio)	

<b>RIBOLLA GIALLA, 2015</b>	<b>£36</b>
It tastes extremely fresh and has typicality exalted by a perfect balance of acidity and minerality. The aftertaste is consistent, fresh and savoury. Well balanced and goes down well. (Grape variety: Ribolla Gialla)	
<b>PINOT BIANCO CLASSICO TERLANO, 2015</b>	<b>£39</b>
Crisp notes of pear mingling with aromas of raspberry and lime with a touch of camomile and lemon grass. The wine tickles the tongue and goes on to deliver a persistent aftertaste. (Grape variety: Pinot Bianco)	
<b>SAUVIGNON WINKL TERLANO, 2015</b>	<b>£40</b>
Ripe fruit aromas of apricot, mandarin and passion fruit mingle with elements of elderberry, nettle and mint. The wine scores with a good structure but at the same time aromatic finish. (Grape variety: Sauvignon Bianco)	
<b>ETNA BIANCO SUPERIORE "PIETRAMARINA", 2011</b>	<b>£40</b>
Delightful complexity on the nose and palate with aromas ripe citrus and a touch of tropical but with more intricate hints of lemongrass, orange blossom, and an almond nuttiness with a final twist of star anise. (Grape variety: Carricante)	
<b>GRECO DI TUFO PIETRACUPA, 2013</b>	<b>£44</b>
In contrast to the gentle nose, the palate has few rivals for flavour and energy with an overwhelming savoury-acid grip. Its long trajectory ends in an irrepressible glow of citron and white peaches. (Grape variety: Greco)	
<b>GEWÜRZTRAMINER CLASSICO, 2015</b>	<b>£45</b>
The unique quality of the aromatic character of the wine is continued on the palate, with fresh fruit and lively acidity combining with mineral notes to leave a very round and at the same time firm impression. (Grape variety: Gewürztraminer)	
<b>FIANO PUGLIA MEZZOGIORNO, 2015</b>	<b>£48</b>
Aromatic and flavoured bouquet; crisp, fresh and harmonious on the palate. (Grape variety: Fiano)	

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