

Taberna Etrusca – Private Dining Menu 1 – £28.50

Primi Piatti

Insalata Mista con Erbe Fresche, Pomodorini e Condimento al Limone
mixed wild leaf and herb salad with cherry tomatoes and a lemon dressing

Scamorza Fritta con Rucola ed Aceto Balsamico
deep-fried smoked mozzarella in breadcrumbs with rocket and a balsamic dressing

Spaghetti con Pomodoro al Basilico
spaghetti tossed with fresh tomato and basil

Secondi Piatti

Penne con Verdure Grigliate e Caprino
penne with fresh vine tomatoes, grilled vegetables and goat's cheese

Filetto di Salmone alla Griglia con Melanzane Arrosto e Salsa di Peperoni
grilled fillet of salmon with roasted aubergine and a red pepper sauce

Petto di Pollo Ripieno di Broccoli e Gorgonzola con Spinaci Saltati
roasted breast of chicken stuffed with broccoli and gorgonzola, served with sautéed spinach

Dolci

Tiramisù
classic Italian tiramisù

Panna Cotta con Salsa di Lamponi
panna cotta with a raspberry coulis

Selezione di Sorbetti o Gelati Mantecati
selection of sorbet or ice cream

Caffè e Piccola Pasticceria
coffee and petit fours

Taberna Etrusca –Private Dining Menu 2– £33.00

Primi Piatti

Grigliata di Verdure con Pomodori Secchi e Caprino

salad of grilled vegetables and goat's cheese with a sun-dried tomato dressing

Prosciutto di Parma con Melone

finely sliced Parma ham with honeydew melon

Guazzetto di Calamari con Crostone di Pane

baby squid sautéed with cherry tomatoes, herbs, chilli and olives, served with crostone

Secondi Piatti

Risotto con Funghi Porcini e Grana Padano

cep mushroom risotto with Grana Padano

Capesante Grigliate con Lime, Pancetta e Rucola

grilled scallops with lime, smoked pancetta and rocket

Vitello alla Milanese con Spaghetti al Pomodoro e Basilico

shallow-fried breaded Dutch veal, served with spaghetti in a fresh tomato and basil sauce

Dolci

Tiramisù

classic Italian tiramisù

Torta di Pere

warm pear tart with double cream

Flute al Limoncello

lemon ice cream with swirls of lemon liqueur sauce

Caffè e Piccola Pasticceria

coffee and petit fours

Taberna Etrusca –Private Dining Menu 3– £36.50

Primi Piatti

Insalata Tricolore

buffalo mozzarella, avocado and sliced beef tomato, with an extra virgin olive oil and balsamic dressing

Insalata di Granchio ed Avocado al Succo di Pomodoro Fresco

fresh crab and avocado salad with a tomato coulis

Asparagi al Grana Padano

poached asparagus with sage butter and Grana Padano

Secondi Piatti

Ravioli al Burro e Salvia

homemade ravioli filled with ricotta and spinach, in a butter, sage and Grana Padano sauce

Fegato Grigliato con Pancetta, Purea di Patate e Cipollotti

grilled calf's liver and bacon, served with a spring onion potato puree and red wine reduction

Filetto di Branzino con Patate e Funghi Misti

roasted fillet of sea bass with mixed wild mushrooms and oven baked diced potato

Nodino di Vitello al Burro e Salvia

sautéed Dutch veal chop with butter and sage

Dolci

Fondente al Cioccolato con Gelato al Cocco

warm chocolate fondant with coconut ice cream

Torta al Formaggio e Lime con Crema al Rum

baked lime cheesecake with a rum cream

Selezione di Formaggi

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

Caffè e Piccola Pasticceria

coffee and petit fours

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