

Taberna Etrusca – Main Menu

Antipasti

Crema di Patate, Spinaci e Noce Moscata con Gorgonzola Fuso	£6.50
cream of potato and spinach soup, with a dash of nutmeg and melted gorgonzola	
Insalata Tricolore	£7.80
buffalo mozzarella, avocado and sliced beef tomato, with an extra virgin olive oil and balsamic dressing	
Asparagi al Grana Padano	£8.50
poached asparagus with sage butter and Grana Padano	
Prosciutto di Parma con Melone	£9.00
finely sliced Parma ham with honeydew melon	
Insalata di Barbabietola con Feta, Fagiolini e Pinoli	£7.50
beetroot salad with feta, fine beans, toasted pine nuts and a raspberry vinaigrette	
Calamari Saltati con Scalogni, Olive, Peperoncino e Pomodorini	£8.25
sautéed baby squid with shallots, chilli, olives and cherry tomatoes	
Grigliata di Verdure con Pomodori Secchi e Caprino	£7.50
salad of grilled vegetables and goat's cheese with a sun-dried tomato dressing	
Insalata di Granchio ed Avocado al Succo di Pomodoro Fresco	£9.00
fresh crab and avocado salad with a tomato coulis	
Antipasto Rustico della Taberna	£9.00/£16.00
mixed platter of Parma ham, bresaola, salami, sun-dried tomatoes, olives and pickles for one or two to share	

Pasta

Tagliatelle con Salmone Affumicato ed Asparagi	£8.50
tagliatelle in a creamy smoked salmon, asparagus and dill sauce	
Penne con Verdure Grigliate e Caprino	£8.85
penne with fresh vine tomatoes, grilled vegetables and goat's cheese	
Risotto con Funghi Porcini e Grana Padano	£9.50
cep mushroom risotto with Grana Padano	
Spaghetti alla Carbonara	£8.85
classic spaghetti carbonara	
Linguine alle Vongole e Peperoncino	£11.00
linguine with fresh clams and chilli	
Spaghetti all'Aglio, Olio e Peperoncino con Polpa di Granchio	£9.80
spaghetti tossed in garlic, chilli and oil, with fresh crab and roasted cherry tomatoes	
Ravioli al Burro e Salvia	£9.15
homemade ravioli filled with ricotta and spinach, in a sage butter and Grana Padano sauce	
Spaghetti Enzo	£11.00
spaghetti tossed with Scottish beef fillet slices sautéed in garlic, chilli and fresh tomatoes	

Any of the above pasta as a main course carries a £3.50 supplement.

Pesci

Gamberoni alla Diavola	£14.25
spicy tiger prawns with tomato, garlic and chilli, served on a bed of rice	
Filetto di Salmone alla Griglia con Melanzane Arrosto e Salsa di Peperoni	£14.00
grilled fillet of salmon with roasted aubergine and a red pepper sauce	
Capesante Grigliate con Lime, Pancetta e Rucola	£14.50
grilled scallops with lime, smoked pancetta and rocket	
Filetto di Branzino con Patate e Funghi Misti	£16.00
roasted fillet of sea bass with mixed wild mushrooms and oven baked diced potato	
Trancio di Tonno alla Griglia con Balsamico e Pomodorini	£18.25
grilled tuna steak with a balsamic reduction and roasted vine tomatoes	

Carni

Petto di Pollo Ripieno di Broccoli e Gorgonzola con Spinaci Saltati	£11.95
roasted breast of chicken stuffed with broccoli and gorgonzola, served with sautéed spinach	
Piccata di Vitello al Limone con Zucchine Saltate	£14.50
pan-fried Dutch veal escalope with a white wine, lemon and parsley sauce, served with sautéed courgettes	
Fegato Grigliato con Pancetta, Pura di Patate e Cipollotti	£15.80
grilled calf's liver and bacon, served with a spring onion potato puree and red wine reduction	
Vitello alla Milanese con Spaghetti al Pomodoro e Basilico	£16.50
shallow-fried breaded Dutch veal, served with spaghetti in a fresh tomato and basil sauce	
Medaglioni di Maiale con Prosciutto, Taleggio e Spinaci	£14.25
pan-fried pork fillet medallions topped with Parma ham and taleggio cheese, served with sautéed spinach	
Nodino di Vitello al Burro e Salvia	£18.25
sautéed Dutch veal chop with butter and sage	
Bistecca di Manzo alla Griglia con Cipolle Fritte e Pomodoro	£18.50
chargrilled 28-day matured Scotch rib-eye, with crisp onions and grilled plum tomato	

Verdure

Italian Mixed Salad	£3.75
Tomato and Basil Salad	£3.60
Rocket Salad with Parmesan Shavings	£4.80
French Fries	£3.00
Sautéed Potatoes	£3.00
Mashed Potato	£3.00
Deep-Fried Courgettes	£3.75
French Beans with Toasted Almonds and Butter	£3.50
Lightly Sautéed Spinach	£3.75
Calabrian Style Broccoli with Garlic and Chilli	£3.50

Taberna Etrusca – Dessert Menu

Dolci

Fondente al Cioccolato con Gelato al Cocco warm chocolate fondant with coconut ice cream	£6.25
Panna Cotta con Salsa di Lamponi panna cotta with a raspberry coulis	£6.00
Torta di Pere warm pear tart with double cream	£6.25
Tiramisú Savoardi biscuits dipped in espresso coffee and layered with mascarpone	£6.00
Torta al Formaggio e Lime con Crema al Rum baked lime cheesecake with a rum cream	£6.25
Selezione di Gelati o Sorbetti selection of homemade ice cream or sorbet	£5.00
Flute al Limoncello lemon ice cream with swirls of lemon liqueur sauce	£5.00
Selezione di Formaggi assortment of soft and hard Italian cheese, served with biscuits and honey	£7.50